

A La Carte Menu

To Share

Bread Basket

Whipped butter

Salted Almonds (V)

£3.95

Fried Mix (V)

Corn, peanuts & chickpeas

£3.95

Olives (V)

£4.50

Hummus & Flatbread (V)

£7.50

Mini Chorizo

£7.95

Padron Peppers (V)

£7.95

Serrano Ham & Chorizo Croquettes

Aioli

£8.95

Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artisado curado

Each £4.50 / five £19.95

Cheeses Selection

Each £4.50

Five £19.95

Cheese & Charcuterie Selection

All five cheeses & five charcuteries

£38.95

Sharing Platter

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki

£19.95

Starters

Beef Tartare

Crispy artichoke & béarnaise

£15.95

Octopus Salad

Rocket, tomato & shallot vinaigrette

£15.95

Burrata

Salsa verde, broad beans & radish

£12.95

Oysters

each ½ dozen 9

£4.25

£24.95

£36.95

Seared Mackerel

Fennel, capers, dill & lemon vinaigrette

£14.95

Crab Salad

Ginger, chilli, avocado purée, mango & coriander

£15.95

Beetroot Gazpacho (VG)

Potato crisp & spring onion

£9.95

Tiger Prawns

Grilled prawns with aioli

each ½ dozen 9

£4.25

£24.95

£36.95

Pasta

Al Pomodoro (V)

Bucatini pasta, tomato & fresh basil

Small £6.95

Large £12.95

Bucatini ai Funghi

Bucatini pasta, mushroom, truffle sauce & pecorino

Small £8.95

Large £14.95

Crab Bucatini

Bucatini pasta, white crab meat & chilli

Small £9.95

Large £15.95

Mains

Pea & Mint Risotto

Pecorino

£17.95

Vegan option available

Pan Fried Hake

Chorizo, broad beans & peas

£26.95

Seared Tuna

Shiitake mushrooms, bok choy & aromatic broth

£26.95

Lamb Loin

Creamed potato, roasted courgettes, peas, mint & jus

£27.95

Josper Grill

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, siracha mayo & fries

£19.95

100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£38.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

Sides

£5.75 each

Green Salad & Balsamic Dressing (V)

Tenderstem Broccoli & Gremolata (VG)

Garlic Butter Jersey Royal Potatoes (V)

Skinny Fries (V)

Wine Pairings

Discovery Pairing £9.00 per course (125ml)

Prestige Pairing £19.00 per course (125ml)

Sauces

£2.50 each

Peppercorn

Maitre d' Garlic Butter

Home-Made Desserts

Tiramisu (V)

Traditional recipe

£8.50

Baked Cheesecake (V)

Vanilla ice cream

£8.50

Lemon Posset (V)

Poached rhubarb

£8.50

Raspberry Mousse (V)

Fresh raspberry & caramelised hazelnuts

£8.95

Eton Mess (V)

Vanilla diplomat, strawberries & meringue

£8.95

Ice Cream & Sorbet (V)

1 scoop £2.95/3 scoops £8.50

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note seafood dishes may contain small pieces of shell.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.