

BY NIGHT WINE • BLUES • JAZZ • SOUL

A La Carte Menu

To Share

Salted Almonds (V)

£4.95

Fried Mix (V)

Corn, peanuts & chickpeas £4.95

Olives (V) £4.95

Hummus & Flatbread (V)

£7.95

Mini Chorizo

£8.50

Padron Peppers (V)

£8.50

Charcuterie Board

Selection of 3 charcuteries £14.95

Cheese Board

Selection of 3 cheeses £14.95

Cheese & Charcuterie Board

Selection of three cheeses and three charcuteries £28.95

Sharing Platter

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki £19.95

Starters

Burrata

Salsa verde, broad beans & radish £13.95

Beef Tartare

Artichoke crisps & béarnaise £16.50

Oysters

½ dozen each £36.95 £4.25 £24.95

Korean Chicken Wings

Lime yoghurt £12.95

Seared Mackerel

Fennel, capers, dill & lemon vinaigrette £15.95

Roasted Cauliflower (VG)

Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium £10.95

Tiger Prawns

Grilled prawns with aioli ½ dozen each 9 £4.25 £36.95 £24.95

Mains

Pea & Mint Risotto (VG)

Pecorino £17.95 Vegan option available

Seared Tuna

Shiitake mushrooms, bok choi &

aromatic broth

£27.95

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

Sides

£5.75 each

Green Salad & Balsamic Dressing (V) Tenderstem Broccoli & Gremolata (VG) Garlic Butter New Potatoes (V) Skinny Fries (V)

Lamb Loin

Creamed potato, roasted courgette, peas, mint & jus £27.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries £39.95

Sauces

£2.50 each

Peppercorn

Maitre d' Garlic Butter

Home-made Desserts

Tiramisu (V)

Traditional recipe £8.95

Lemon Posset (V)

Poached rhubarb

£8.95

Eton Mess (V)

Vanilla diplomat, strawberries & meringue £8.95

Baked Cheesecake (V)

Vanilla ice cream £8.95

Ice Cream & Sorbet (V)

1 scoop £2.95/3 scoops £8.50

(V) Vegetarian. (VG) Vegan.