



## **MENU**

### *Availability*

Nibbles, Charcuterie Boards, Cheese	All day, every day
Small Plates, Grills, Sides, Desserts	Friday 12.30 pm - 2.30 pm Tuesday - Friday 5.45 pm - late Saturday 12.30 pm - 2.30 pm and 5.45 pm - late

Please note, all menus are subject to seasonal changes.

Our food may contain or have traces of nuts. Please ask your server for clarification.

A discretionary service charge of 12.5 % will be added to your bill.

Please note, 125ml glasses of wine are available on request.

All gratuities and service charges are paid to your servers and bartenders.

VAT is included in our prices at 17.5 %.

## **NIBBLES**

£2.50 each

*Ideal as an accompaniment to your cocktail or aperitif*

### **Roasted Nuts**

Almonds, maple roasted

Cashews, spicy sambal

Peanuts, butter, vanilla

Pistachios, Maldon salt

### **Olives**

Sicilian green olives, feta

Roasted Kalamata olives, goat's cheese

### **'Crisps'**

Potato and sweet potato crisps, celery salt

## **'CHARCUTERIE' BOARDS**

£4 each, or £10 for a selection of 3

*We work with a specialist supplier of Italian delicacies who pride themselves on sourcing the very best from individual artisan producers*

Served with fresh melon and grapes

### **Prosciutto di Parma DOP**

Parma ham is seasoned, salt-cured and air-dried for 18-24 months. It has a deep rose colour, with a thin layer of fat that renders it sweet and salty at the same time.

### **Beef bresaola**

Air dried salted beef that is aged for 2-3 months. It is a lean and tender beef, with a sweet, aromatic flavour.

### **Duck 'prosciutto'**

House smoked and cured duck breast, in a prosciutto style. Moist with a gentle smoked flavour.

### **Wild boar salame**

This traditional horseshoe shaped wild boar salame is mixed with a little pork to enable all the flavours to come through and not be dominated by the gamey wild boar. A Sardinian speciality.

### **Smoked swordfish loin**

Thinly sliced centre loin fillet, lemon, black pepper

### **Smoked tuna loin**

Thinly sliced centre loin fillet, lemon, black pepper

## **SMALL PLATES**

£5.50 each

*We suggest 1 - 4 plates per person depending upon your appetite. 3 plates would be similar to a normal 2 course meal. Try 1 as a starter followed by a grill and side.*

*Plates are brought to your table when ready rather than in courses.*

### **Meat**

Iberico ribs, Asian glaze, 'peanut kale slaw'

'Lucanica': House made reindeer sausage, sticky damsons, onion arancini

Hanger steak sandwich, roasted onions, mustard, rocket

Rabbit and leek pie, butter puff, rosemary and honey baby carrots

Crispy chorizo, stewed apples, blue cheese

Roasted quail, house smoked bacon, celeriac purée, puy lentils

Ham hock terrine, wholegrain toasts, caramelised fig

### **Seafood**

Freshly shucked oysters, cucumber and mint ice

belowzero salt 'n' pepper prawns, chilli, coriander

'Fish and Chips': straw potatoes, beer battered pollack bites, pea purée

Grilled scallops, spicy chipotle butter, toasted ciabatta

Steamed mussels and clams, tomato, fennel

House hot-smoked salmon fillet, rosti, skagen, dill salt

Fried squid, halloumi, house dried tomatoes, oregano, roast onion, olives

## Vegetarian

- Corn and wild rice pancakes, avocado salad, pickled chilli
- Roasted butternut squash, pomegranate and quinoa salad
- Green pea and asparagus risotto, quail egg, parmesan wafer
- Goat's cheese, potato and rosemary pizzette
- Candied onion, fontina and radicchio pizzette
- Cranberry, brie and rocket pizzette

## LARGE PLATES

*A more substantial, individual plate.  
We recommend adding 1 or 2 sides for a full course*

- Sumac spiced broad bean 'falafel', house made pita, parsley salad, chickpea fries £10
- Ginger and lime leaf steamed Bream fillet, green beans, crispy onions £15
- 'Surf & Turf': blackened spiced beef steak, king prawns, garlic butter £20
- Lightly smoked and roasted corn-fed chicken breast, steamed asparagus, peas £13
- Crispy confit duck leg, potato dumplings, oyster mushroom sauce £13
- Milked poached goat, lemon jam, spinach and feta pastries £18
- Rosemary and thyme crusted lamb rump, apricot preserve, almonds £15

## SIDES

£3 each

- Flat bread, dips
- Wok fried broccoli, shallots, garlic
- House-cut fries, paprika aioli
- Roasted baby potatoes, butter
- Button mushrooms, parsley
- Rocket and mizuna leaves, pear, Jerez vinaigrette

## **DESSERTS**

£5.50 each

Hot ricotta crêpes, roasted peaches, crème fraîche gelato

'Pimm's and lemonade' sorbet, cucumber jelly, British strawberries,  
orange candy

Summer berries, lemon curd, white chocolate mousse

Banoffee soufflé, toffee syrup, banana ice cream

Dark chocolate parfait, chocolate foam, candied pecan

Hazlenut and chocolate fondant, butterscotch, clotted cream

# CHEESE

£3.50 each, £10 for a selection of 3, £15 for all 5

Served with house-made lavoche bread, dried fruit and nut salami

**Saint-Maure Caprifieulle** - *Loire Valley, France. Goat's milk, pasteurised.*

A piquant medium strong cheese.

**Crozier Blue** - *Ireland. Sheep's milk, pasteurised.*

This cheese has sweet characteristics, and is an easy eating blue cheese.

**Pont L'Eveque Gillot** - *Normandy, France. Cow's milk, unpasteurised.*

This is a semi-soft, pungent and meaty cheese.

**Sharpham Brie** - *Devon, England. Cow's milk, unpasteurised.*

This is a soft ripened white rind cheese with a creamy rich and buttery interior.

**Quickes mature cheddar** - *Devon, England. Cow's milk, unpasteurised.*

Aged for 12 months, this a spicy, caramely cheese with a hugely complex flavour.