

2 COURSE
EARLY EVENING MENU £19.50
WEDNESDAY TO FRIDAY &
SUNDAY 5PM - 6:30PM
Early dinner menu is available up to 5 diners

V suitable for vegetarians / **VE** suitable for vegans / allergen menu available

rosemary focaccia, extra virgin olive oil & balsamic 50p per piece
fennel taralli 3.25 / nocellara olives 5

ROSÉ & ELDERFLOWER SPRITZ 11
 provence rosé, elderflower liqueur, prosecco, raspberries

STARTERS

gazpacho **VE** 7.75
 crispy fried squid, fennel & frisée salad, spicy
 tomato salsa 12
 serrano ham, celeriac & chickpea coleslaw, tropea onion
 crispy flatbread 12.50
 grilled king prawn skewer, garlic butter flatbread, aioli 12.50

SALADS

chicken caesar, soft boiled egg, smoked anchovies,
 parmesan, garlic croutons 19.50
 rare grilled tuna, butter beans, roasted red peppers,
 baby leaf spinach & chard, green olive dressing 25

PASTA

PASTA DISHES AVAILABLE WITH GLUTEN FREE ALTERNATIVES

linguine, king prawns, crab, rocket, chilli, lemon 21.50
 spaghetti, hot smoked salmon, garden peas, crème fraîche,
 horseradish 21

MAIN / GRILL

ALL BEEF MIN. 28 DAYS DRY AGED, NATIVE, GRASS FED

lebanese spiced aubergine, chickpeas, tomato, harissa,
 green tahini dressing **VE** 17.50
 moroccan lamb kebabs, summer slaw, garlic flatbread,
 hummus 24
 pan fried stone bass, white beans, salsa verde 22
 7oz burger (**medium**) **OR** 4oz plant burger **VE** 18.75 / 16.25
sesame brioche bun, fully garnished - smoked gherkins, red onion, lettuce, tomato
choice of fat chips or skinny fries
 add oglethield cheese / blue cheese / vegan smoked applewood 1.50
 add streaky bacon 2.50
 6oz flat iron steak (*served medium-rare*) 26
 crispy shallots & balsamic roasted cherry tomatoes
 skinny fries or fat chips
 red wine sauce, bearnaise sauce or peppercorn sauce

TODAYS SPECIALS

STARTER - whipped feta, chermoula spiced cauliflower,
 squash, lentils, rocket 12.50
RISOTTO - mixed seafood, saffron, gremolata 24
SALAD - flat iron steak tagliata, radicchio, portabello
 mushroom, chimichurri 26

PIZZA - STONE BAKED 10"

classic margherita 15
mozzarella, tomato sauce, parmesan, fresh basil V or avail. VE
 goats cheese, baby tomatoes, peppers, roast aubergine,
 mozzarella, basil and pine nut pesto **V or avail. VE** 16.50
 pepperoni, fontina cheese, chilli, spinach 16.50
 spicy n'duja salami, mixed peppers, buffalo mozzarella,
 rocket 16.50

SIDES

fat chips or skinny fries 5.50
 charred tenderstem broccoli, chilli, lemon **V avail. VE** 5.50
 baby gem & avocado **VE** 5.50
 heritage tomatoes, basil, balsamic glaze 6

PUDDINGS

tiramisu 9
 peach melba, vanilla ice cream, raspberry
 puree, flaked almonds 8.50
 basque cheesecake, fruit compote 8.50
 chocolate champagne truffles 6.75
 vin santo 50ml glass & cantuccini 6.75
 pedro ximénez & vanilla ice cream 7.75

ICE CREAM / SORBET £3.85 per scoop

chocolate, vanilla, salted caramel, pistachio, stem ginger

DAIRY-FREE ICE CREAM:

chocolate, vanilla, salted caramel **VE**

SORBET - mango, lemon or raspberry **VE**

PUDDING WINE (250ml. served in pot) 50ml 250ml

moscato passito, palazina, piedmonte, 2016 7 35
marsala superiore dolce, aged 5 years, sicily 7 35

A discretionary service charge of 13% will be added to your final bill and shared amongst the floor & kitchen teams.

DRINKS MENU

COCKTAILS, BEERS, APERITIVI & SOFT DRINKS

RESTAURANT - Wed - Fri 5:00pm - 9pm last booking
Sat 12pm - 9pm last booking
Sun 12pm - 8pm last booking
DELI+CAFE daily 8am - 8pm fully licensed

COCKTAILS

FIZZY

bellini white peach purée, crème de pêche, prosecco	11.50
kir royale creme de cassis topped with prosecco	10.50
aperol spritz aperol, prosecco + soda	10.50
hugo spritz st-germain elderflower liqueur, prosecco + soda, fresh mint	11

CLASSICS ALL CLASSICS £12.50

hazelnut martini frangelico hazelnut liqueur, absolute vodka, angostura orange bitters	
elderflower collins bombay sapphire gin, elderflower cordial, fresh lime, mint, soda	
mojito appletons signature estate golden rum muddled fresh lime & mint	
dark and stormy kraken spiced rum muddled with lime, hot ginger beer, angostura bitters	
cosmopolitan absolute citron vodka, triple sec, fresh lime & cranberry juice,	
manhattan canadian club whisky, martini, angostura bitters, sweet, dry or perfect	
negroni campari, gordons gin and martini rosso, fresh orange zest	
margarita cabrito reposado tequila, triple sec and fresh lime juice, salt rim	
espresso martini branca house blend espresso, kahlua, absolute vodka	
gin martini bombay sapphire gin , noilly prat vermouth, sweet or dry, olives	
vodka martini absolute vodka, noilly prat vermouth, sweet or dry, lemon twist	

NON-ALCOHOLIC

erdinger ABV 0.4% 500ml wheat beer	6.25
seedlip alcohol free gin 35ml includes mixer	7.25
spice 94 - aromatic	
garden 108 - herbal	
grove 42 - citrus	
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25

BEERS / CIDERS

peroni ABV 5.1% 330ml	4.75
birra moretti ABV 5.1% 330ml	4.75
old hooky - classic cask ale ABV 4.6% 500ml	7.65
oat sower - gluten free pale ale ABV 3.3% 500ml	7.45
breton cider, brittany, france ABV 5.5% 330ml	6.70
hooky cider - medium dry, crisp ABV 4.8% 500ML	7.85

APERITIVI 35ml from 5.35

campari, punt e mes, aperol,
cynar, martini, amontilado

SOFT DRINKS

coke 330ml / diet coke 330ml / lemonade 200ml	4.10 / 3.60
fruit juices - orange / apple / cranberry	3.75
san pellegrino:	
limonata/aranciata/aranciata rosso 330ml	3.95
cawston press sparkling	
cloudy apple or rhubarb	4.10
luscombe organic sicilian lemonade 270ml	4.75
luscombe hot ginger beer 270ml	4.75
elderflower presse with fresh mint	5.35

MINERAL WATER

san pellegrino - sparkling 750ml	4.35
aqua-panna - still 750ml	4.35

COFFEES

all served with a double shot, avail. decaf or with oat milk.

americano	4.50
cappuccino / latte	4.50
mocha / hot chocolate	4.50
flat white	4.50
ristretto, espresso, macchiato	3.50

ORGANIC TEA SELECTION

black: breakfast, earl grey	4.30
green: mao feng green	4.30
herbal: chamomile blossom, peppermint	4.30