

EARLY EVENING MENU

WEDNESDAY TO FRIDAY & SUNDAY

5PM - 6:30PM

Early dinner menu is available up to 5 diners

2 COURSE EARLY EVENING MENU £19.50 & OPTIONAL EXTRA COURSE £6

rosemary focaccia, extra virgin olive oil & balsamic .50p per piece CONTAINS: GLUTEN
fennel taralli 3.25

gazpacho *vegan*

CONTAINS: SULPHUR DIOXIDE

serrano ham, celeriac & chickpea coleslaw, tropea onion crispy flatbread

CONTAINS: CELERY, GLUTEN, EGG, MUSTARD, SULPHUR DIOXIDE

whipped feta, chermoula spiced cauliflower, squash, lentils, rocket

CONTAINS: DAIRY, MUSTARD, SULPHUR DIOXIDE

lebanese spiced aubergine, chickpeas, tomato, harissa, green tahini dressing *vegan*

CONTAINS: CELERY, SESAME SEEDS, SULPHUR DIOXIDE

chicken caesar, soft boiled egg, smoked anchovies, parmesan, garlic croutons

CONTAINS: GLUTEN, EGG, DAIRY, MUSTARD, FISH, SULPHUR DIOXIDE

risotto, mixed seafood, saffron, gremolata

CONTAINS: CELERY, FISH, MOLLUSCS, CRUSTACEAN, DAIRY, SULPHUR DIOXIDE

6oz flat iron steak (*served medium-rare*) **£6 supp**

fries, bearnaise sauce, crispy shallots, balsamic roasted cherry tomatoes

CONTAINS: CELERY, GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, DAIRY, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE

basque cheesecake, fruit compote

CONTAINS: EGG, DAIRY

tiramisu

CONTAINS: GLUTEN, EGG, DAIRY, SOYA, SULPHUR DIOXIDE

peach melba, vanilla ice cream, raspberry puree, flaked almonds

CONTAINS: DAIRY, NUTS

Early dinner menu is available up to 5 diners. Service charge of 13% will be added to the final bill.

PLEASE TURN OVER FOR DRINKS SELECTION

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	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	

BEERS / CIDERS

peroni ABV 5.1%	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, amontillado

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
mango & orange infusion	5.25
raspberry & cranberry infusion	5.25
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