

MENU

Availability

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

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 12½ % will be added to your bill.

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

VAT is included in our prices at 15 %.

NIBBLES

£2.50 each

Ideal as an accompaniment to your cocktail or aperitif

Roasted Nuts

Buttered hazelnuts, lemon, thyme

Cashews, spicy sambal

Peanuts, Indian spices

Pistachios, Maldon salt

Olives

Sicilian green olives, feta

Spicy Kalamata olives, goat's cheese

'Crisps'

Sweet potato and plantain crisps, Moroccan spices

'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 traditional antipasti and grissini

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.

Prosciutto di Pecora

A Sardinian delicacy made from local island leg of lamb, which is rolled in crushed seeds, aniseed and pepper, then cured for 4-5 months.

Rosemary Porchetta

A Northern Italian cooked ham infused with rosemary and other herbs.

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 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.

Vegetarian

Bruschetta, cherry tomatoes, basil, semi-dry tomatoes, buffalo mozzarella

Asparagus, potato and corn pancakes, quail eggs

Summer risotto: fresh broad beans, garden peas, tarragon butter

Spinach and feta shortcrust tart, toasted pine nut and raisin dressing

Exotic mushroom and fontina pizzette

Roast pepper and manchego pizzette

Tomato, basil and bocconcini pizzette

Seafood

Oysters, lemon, Tabasco

belowzero salt 'n' pepper prawns, chilli, coriander

'Fish and Chips': tempura goujons, straw potatoes, lime mayo

Grilled scallops, spicy chipotle butter, toasted ciabatta

Steamed mussels, ratty potato, spicy sausage, saffron

Smoked salmon, avruga caviar, sliced radish, baby herbs

Bonito del Norte tuna, cucumber and courgette flower salad

Crumbed crab cakes, avocado crème fraîche, sweet chilli jam

Octopus 'capaccio', baby globe artichoke, salsa verde

Meat

Boned quail, pancetta, white beans, sour cherries

Four-hour roast pork belly, Spanish black pudding, Granny Smith paste

Rare roast sirloin, balsamic onion jam, wholegrain mustard, vine tomatoes

Chianti braised veal shoulder, puff pastry, Mediterranean vegetables

House-made reindeer bresaola, turnip carpaccio, black currant and gin dressing

Smoked chorizo, roasted pumpkin, pumpkin seeds

GRILLS

A more substantial, individual plate.

We recommend adding 1 or 2 sides for a full course

Vegetarian 'moussaka': Greek vegetables, spinach, feta	£7
Fish of the day, summer herb crust, sweet potato and carrot purée	£12
Lemon pepper skewered baby chicken, Tuscan style tomato and pimento	£11
Duck breast, coriander seed and star anise crust, truffle honey	£11
Beef rump, herb and spice dry rub, rocket, horseradish	£15

SIDES

£3 each

Flat bread, dips

Baby gem lettuce, croutons, blue cheese dressing

Field mushrooms, garlic, parsley

Mange tout, green beans, shallots

Fries, lemon aioli

DESSERTS

£5 each

Frozen yoghurt martini, peaches, blueberries, elderflower jelly

Raspberry soufflé, vanilla whipped cream, fresh raspberries

Chewy honey and almond meringue, British strawberries, passion fruit

Chocolate mousse terrine, kirsch poached cherries, candied pistachios

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

Kidderton Ash Log - *Cheshire, England. Goat's milk, pasteurised.*

Soft cheese rolled in ash. Creamy, nutty flavour with soft, delicate texture.

Explorateur - *Northern France. Cow's milk, pasteurised.*

Rich triple-cream soft cheese. Delicate aroma with a salty, mushroomy tang.

Taleggio - *Northern Italy. Sheep's milk, pasteurised.*

Washed rind cheese. Strong aroma, mild flavour, fruity tang.

Montgomery's Cheddar - *Somerset, England. Cow's milk, unpasteurised.*

World-class traditionally made farmhouse cheddar. Golden interior and satisfying bite that delivers a perfect balance with a long, lingering finish.

Roquefort AOC - *Southern France. Sheep's milk, unpasteurised.*

King of blue cheeses. Simultaneously creamy and crumbly, mottled with fragrant, spicy blue-green mould. Sharp and salty flavour with impeccable balance.

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A discretionary service charge of 12½ % will be added to your bill.

All gratuities and service charges go directly to your servers and bartenders.

VAT is included at 15 %.

All major credit, charge and debit cards are accepted.