

## Snacks

Gordal olives (V)	£5.0
Sourdough bread & butter (V)	£4.7
Club nut mix (Vg, N*)	£5.0
Zucchini fritti, lemon chilli, mint yoghurt (V)	£6.7
Croquetas de jamón	£7.5
Padrones peppers, sea salt flakes (Vg)	£5.9
Sweet and sour crispy squid (DF)	£8.2

## Small plates

Grilled Aubergine, slow roasted tomatoes, lemon yoghurt, crispy chickpeas (VG, GF)	£9.5
Heritage beetroot, red chicory, dill, pear, kohlrabi, caramelised walnuts, citrus dressing (N*, Vg, GF)	£11.0
Gochujang hispi cabbage, butterbean hummus, crispy onions (Vg)	£9.5
Pan seared scallops, celeriac purée	£14.0
Burrata, Veduya, smoky sherry carrots, chickpeas (V)	£11.5
Slow cooked lamb taco, onion purée, crispy leek, salsa verde	£14.5

## Large plates

Pan seared seabass, samphire, herbs, citrus, fennel, peas	£17.9
Herby Chicken, butternut squash purée, red onion spelt, toasted pine nuts (N*)	£16.5
Zaatar Sirloin steak, miso butter onions, tender stem broccoli, chimichurri	£26.5
Shitake Mushrooms, oyster mushrooms, sesame ginger black rice, red pepper sauce, crispy leeks (Vg)	£15.5
Medley Burger, Mayfield cheese, lettuce, tomato, gherkins, sauté onion served with french fries <i>(Bacon / Blue Cheese £1.50)</i>	£13.5
Salad Niçoise, grilled tuna, black olives, sweet cherry tomatoes, burford brown egg, new potatoes, anchovies, french beans	£18.9

## Sides

French fries	£5.0
Rosemary parmesan fries	£6.0
French beans, confit shallots (V)	£5.0
Broccoli, chilli butter (V)	£6.0
Green salad (V)	£5.0

## Desserts

Ice cream or sorbet selection, 2 scoops	£6.5
Sticky toffee pudding, caramel sauce, ice cream	£7.5
Chocolate brownie, vanilla ice cream	£7.5

\*N - Contains nuts GF - Gluten free DF - Dairy free V - Vegetarian Vg - Vegan

A discretionary 12.5% Service Charge will be added to your bill. Dishes are subject to change based on availability of produce.  
For any allergen information, please ask a member of the team. While we take all necessary steps to minimize risk for potential allergens, please be advised that cross contamination may occur.

<b>WHITE</b>	<b>175 ml</b>	<b>Bottle</b>
Les Vignerons Colombard-Vermentino, Languedoc, 2022, France	£7	£29
Quinta da Lixa Vinho Verde, 2022, Portugal	£7.5	£30
Viognier Domaine de la Baume, Languedoc, 2021, France	£9	£39
Gavi di Gavi, Minaia Bergaglio, Piedmont, 2022, Italy	£9.5	£40
Honu Sauvignon Blanc, Marlborough, 2022, New Zealand	£9.5	£42
Pomino Bianco, Pinot Bianco, Tuscany, 2021, Italy		£43
Il Caggio Pinot Grigio, Lombardy, 2022, Italy	£10.5	£44
Dragonstone Riesling, Weingut Leitz, Mosel, 2021, Germany		£48
Legado De Martino Chardonnay, Limara, 2022, Chile		£49
Trimbach Pinot Blanc, Alsace, 2021, France		£52
Martin Codax Albariño, Galicia, 2022, Spain	£14	£58
Chablis L'Orangerie du Chateau, 2022, France		£64
Les Doigts D`OR Sancerre, Loire, 2022, France		£68
Pomino Reserva, Pinot Bianco, Tuscany, 2021, Italy		£96
<b>RED</b>	<b>175 ml</b>	<b>Bottle</b>
Marcel Martin Merlot, Pays D'OC, Languedoc, 2022, France	£7	£29
Sensi Collezione, Montepulciano Abruzzo, 2022, Italy, Italy	£8.5	£35
Ken Forrester Petit Pinotage, Western Cape, 2021, S. Africa	£9.5	£40
Humilitat Priorat, Catalunya, 2019, Spain	£11.5	£49
Pikes Eastside Shiraz, Barossa Valley, 2017, Australia		£50
Mount Riley Pinot Noir, Marlborough, 2018, New Zealand	£12.5	£55
Amarone Valpolicella, Veneto, 2017, Italy		£68
Chateau des Combes, St Emillion Grand Cru, 2018, France		£88
Pinot Noir, Victor Berard, Burgundy, 2015, France		£90
<b>ROSÉ</b>	<b>175 ml</b>	<b>Bottle</b>
Planeta Rosé Sicilia, Italy	£8.5	£36
St Louis Côtes de Provence AOC, 2022, France	£9.5	£40
Love by Leoube, Côtes de Provence AOC, 2022, France		£56
<b>SPARKLING</b>	<b>175 ml</b>	<b>Bottle</b>
Fiol Prosecco DOC, NV, Italy	£9	£52
Fiol Prosecco Rose DOC, NV, Italy	£14	£80
Veuve Cliquot Yellow Label Brut, Champagne, NV, France	£18	£95
Veuve Cliquot Rosé, Champagne, NV, France		£115
Tattinger Brut Champagne, NV, France		£120
Pommery Cuvée "Louise", Champagne 2004, France		£250