BY NIGHT WINE • BLUES • JAZZ • SOUL A La Carte Menu

Lu curte mer

To Share

Salted Almonds (V)

Fried Mix (V) Corn, peanuts & chickpeas £4.95

Olives (V) £4.95

Hummus & Flatbread (V) £7.95

£4.95

Mini Chorizo £8.50 Padron Peppers (V)

£8.50

Oysters

1/2 dozen

Charcuterie Selection Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artisado curado Each £4.50 / five £19.95 Cheeses Selection Brie de meaux, mothais, rocher nantais, beaufort d'alpage, ronceveaux Each £4.50 / five £19.95 Cheese & Charcuterie Selection All five cheeses and five charcuteries £38.95

Granny Smith, orange, coconut

yoghurt & cumin

£10.95

Sharing Platter (V) Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette £19.95

Starters

Burrata Onion purée, pickled shimeji mushrooms & almonds £13.95

Korean Chicken Wings Lime yoghurt £12.95 **Smoked Salmon** Pickled cucumber & dill crème fraiche £15.95

Ham Hock Terrine Pickled mushrooms, truffle butter & brioche £13.50

e £4.25 £24.95 Roasted Beetroot (VG)

each

Tiger Prawns Grilled prawns with aioli each ½ dozen 9 £4.25 £24.95 £36.95

9

£36.95

Celeriac Dauphinoise (VG) Hazelnut and mushroom caviar & cep cream £16.95

Roasted Cod Spiced butternut purée, mussels & bisque £26.95

Lamb Shoulder Honey roasted parsnips, kale & lamb jus £27.95 28-50 Cheeseburger Iceberg lettuce, pickles, caramelised onions, smoked bacon, truffle mayo & fries £19.95

Mains

1002 Rib Eye Steak 28 days aged British beef, served with rocket & fries £38.95

8oz Fillet Steak 28 days aged British beef, served with rocket & fries Sides

£5.75 each

Sweet Potatoes & Chilli Honey (V) Tenderstem Broccoli & Gremolata (VG) Garlic Butter New Potatoes (V) Skinny Fries (V)

Sauces

£2.50 each

Peppercorn Maitre d' Garlic Butter

£39.95

Home-made Desserts

Tiramisu (V)Traditional recipe£8.95PrailChocolate Mousse (V)Pear compote & almonds£8.95

Winter Mess (V) Praline diplomat, roasted plum & meringue £8.95 Apple Strudel (V) Caramel sauce £9.95

Ice Cream & Sorbet (V) 1 scoop £2.95/3 scoops £8.50

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.