



À LA CARTE MENU

5PM – 10PM

NIBBLES TO SHARE

Olives 161 kcal	£6.00
Crusty loaf & cultured salted butter 487 kcal (From that talented bunch at Capital Bread!)	£5.50
Crispy vegetable gyozas (V) 596 kcal Thai curry & peanut butter sauce	£9.00
Chicken tikka bites 683 kcal red onion & cucumber salad, mint yoghurt	£12.00
Grilled courgette, pepper, olive, pomegranate & feta salad (VG) 582 kcal houmous & toasted pitta bread	£12.00
Tiger prawn tempura 753 kcal sweet chilli & pineapple relish	£14.00

STARTERS

San Marzano tomato soup (VG) 438 kcal grilled focaccia, honey glazed figs, feta & sherry vinegar	£10.00
Green bean, roasted Romanesco, grilled fennel & courgette salad (VG) 684 kcal flat peach, Belgian endive, passion fruit & mint dressing	£12.00
Grilled Galician octopus 804 kcal pink fir potatoes, grelot onions, Romesco sauce, saffron aioli & gremolata	£12.00
Zero waste beef croquette 984 kcal pickled baby vegetables, beetroot & rhubarb purée, Granny Smith apple vinaigrette	£12.00
Warm asparagus 786 kcal Spanish ham, shallots, crispy egg & truffle mayo	£12.00

MAIN COURSES

Grilled tuna 852 kcal fennel salad, courgette & crushed potatoes, sauce vierge	£28.00
Asparagus & candied beetroot risotto (V) 998 kcal charred Roscoff onions & Manchego shavings	£24.00
King oyster mushrooms (VG) 975 kcal homemade spätzle, rainbow kale, summer squash purée & chimichurri	£24.00
Grilled chicken breast 1188 kcal morels, asparagus, broad beans & Jersey Royals, beurre blanc & tarragon	£28.00
Aberdeen Angus beef burger 1380 kcal streaky bacon, Cheddar cheese, onion marmalade, gherkins & garlic mayo	£24.00

FROM THE GRILL

All served with baby leaves

Pork chops 498 kcal	£36.00
10z sirloin steak 705 kcal	£42.00
Lamb cutlets 396 kcal	£40.00

Sauces + £2.50 each

Sauce Béarnaise 130 kcal
Green peppercorn sauce 112 kcal
Chimichurri 90 kcal

SIDES

French fries 511 kcal	£6.00
French fries & our secret spice mix! 568 kcal	£7.00
Tenderstem broccoli, toasted almonds & lemon oil 134 kcal	£6.00
Heritage tomato, grelot onion & mozzarella salad, basil & aged balsamic 383 kcal	£8.00
Baby gem & green bean salad, shallots, chives & house dressing 103 kcal	£6.00
New season steamed potatoes & anchovy butter 441 kcal	£7.00
Steamed rice 235 kcal	£6.00

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens.

If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Menu subject to availability.

DESSERTS

Passion fruit crème brûlée 754 kcal	£10.00
pineapple & mint salsa, home-made palmiers	
Valrhona chocolate cake 868 kcal	£12.00
vanilla Chantilly, caramelised pears & coffee ice cream	
Strawberry & mascarpone délice 789 kcal	£12.00
Ivoire ganache, basil ice cream & French meringue	
Lemon & vanilla cheesecake 952 kcal	£12.00
honey glazed plums, candied ginger & mango sorbet	
White chocolate & pistachio cake 865 kcal	£12.00
pistachio Dacquoise, raspberry sorbet	
Selection of sorbets & ice creams 414 kcal / 388 kcal	£8.00
coconut cookies	

VEGAN DESSERTS

Warm apricot slice 561 kcal	£10.00
pineapple & mint salsa, lime gel & mandarin sorbet	
Dark chocolate & black cherry délice 583 kcal	£10.00
honey glazed plums & blood peach sorbet	

DESSERT WINES AND COCKTAILS

Graham's Late Bottled Vintage Port, Portugal 2017	£7.5 gls, £65 btl
Chateau Grand Jauga, Sauternes, Bordeaux, France, 2019 (37.5cl)	£24.00
Béres Tokaji Aszú 5 Puttonyos, Tokaj, Hungary, 2011 (50cl)	£105
Espresso Martini	£14.00
Absolut Vanilla Vodka, Coffee Liquor, Espresso, Gomme	
Manhattan	£14.00
Bulleit Rye or Bourbon Whiskey, Sweet Vermouth, Angostura Bitters	
Amaretto Sour	£14.00
Amaretto, Egg White, Lemon, Gomme	
Old Fashioned	£14.00
Buffalo Trace Bourbon Whiskey, Angostura Bitters, Gomme	
Black Russian	£14.00
Absolut Vodka, Coffee Liquor	

HOT BEVERAGES

Coffee	£4.00
Espresso, Double Espresso, Macchiato, Cappuccino, Latte	
Tea & infusions	£4.00
English breakfast, Peppermint, Early Grey, Chamomile, Green Tea, Lemon & Ginger, Assam	