



WINE NOT WEDNESDAYS

From 5pm – 9pm

£28 Per Person for two courses

Add 1.5 hours of bottomless wine/bubbles for just £14

Choose a starter and main course or main course and dessert

Fancy three courses? Add a starter or dessert for just £5

STARTERS

San Marzano tomato soup (VG) 483 kcal

grilled focaccia, honey glazed figs, feta & sherry vinegar

Grilled Galician octopus 804 kcal

pink fir potatoes & grelot onions, Romesco sauce, saffron aioli & gremolata

Green bean, smoked duck, roasted Romanesco, grilled fennel & courgette salad 723 kcal

flat peach, Belgian endive, passion fruit & mint dressing

MAIN COURSES

Asparagus & candied beetroot risotto (V) 998 kcal

charred Roscoff onions & Manchego shavings

Grilled tuna 852 kcal

fennel salad, courgette & crushed potatoes, sauce vierge

Grilled chicken breast 1188 kcal

morels, asparagus, broad beans & Jersey Royals, beurre blanc & tarragon

Grilled 10oz sirloin steak 705 kcal

baby leaves & sauce Béarnaise | +£18

SIDES + £5.50

Crusty loaf & cultured salted butter 487 kcal

French fries 511 kcal

Tenderstem broccoli, toasted almonds, lemon oil 134 kcal

Baby gem & green bean salad, shallots, chives & house dressing 103 kcal

New season steamed potatoes & anchovy butter 441 kcal

Steamed rice

DESSERTS

Warm apricot slice (VG) 561 kcal

pineapple & mint salsa, lime gel, mandarin sorbet

Lemon & vanilla cheesecake 952 kcal

honey glazed plums, candied ginger & mango sorbet

Valrhona chocolate cake 868 kcal

vanilla Chantilly, caramelised pears & coffee ice cream

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.