

Rosemary & tomato focaccia | 5
Tropea onion (VG)

STARTERS

Mezze plate | 14

Beetroot hummus, vine leaves, falafel, wild wheat tabbouleh, smoked aubergine, olives, grilled flatbread (VG)

Salmon tartare | 15

Mashed avocado, chilli, taro chips

Prawns Pil Pil | 17

Paprika, lemon, chilli, panko breadcrumbs

Burrata | 15

Roasted crown prince squash, pine nuts, balsamic (V)

Crab cannelloni | 17

Crab cannelloni, samphire, sea beet, lemon grass velouté

SHARING FOR TWO

House paella | 65

Chicken, king prawn, squid, mussels, saffron aioli

Smoked aubergine paella | 44

Red pepper, okra, pil pil (VG)

Chateaubriand dry aged for 35 days, for two | 85

Chips, broccoli and peppercorn sauce

Complement your dish with

Half lobster (suppl. | 23) Whole lobster (suppl. | 42)

MAINS

Confit Cornish Harissa cod | 25

Paprika, baby squid & curried borlotti beans

Grilled marinated chicken | 26

Cumin spiced roasted cauliflower, chickpeas, preserved lemon

Lamb shank tagine | 27

Moroccan spice, quinoa, apricot, almonds

Celeriac & cauliflower, risotto | 23

Black truffle, pickled mushroom (VG)

Ribeye dry aged for 35 days 300g | 42

Pickled mushroom, tomato & shallots salad, peppercorn sauce

SIDES

Chargrilled Tenderstem broccoli, pil pil | 6 (VG)

Patatas bravas, saffron aioli | 6 (V)

Chunky chips, Parmesan & truffle oil | 6

DESSERTS

Peanut butter cheesecake | 9

Banana ice cream, peanut brittle (V)

Warm apple cake | 9

Apple sorbet, oat crumble & candied apple (VG)

Chocolate pavlova | 9

Wild berries & cherry ice-cream (V)

Selection of ice cream & sorbet | 9

Warm Valrhona chocolate fondant | 9

Salted caramel ice cream (V)

LIVE MUSIC

Thursday 18:30 - 22:15

Friday/Saturday 9:45 - 23:15 / DJ 23:15 until close

CHAMPAGNE & SPARKLING

Chandon Brut NV	£55.00
Dom Perignon Vintage 2010	£295.00
Laurent Perrier Rose	£165.00
Laurent Perrier La Cuvee	£100.00
Louis Roderer Cristal Vintage 2012	£400.00
Nyetimber Classic	£75.00
Nyetimber Demi Sec	£80.00
Perrier Jouet Blanc De Blanc	£150.00
Perrier Jouet Belle Epoque	£380.00
Ruinart Rose	£175.00
Taittinger Brut NV	£80.00
Taittinger Rose	£95.00
Taittinger Nocturne	£80.00
Taittinger Vintage 2014	£275.00
Taittinger Comtes de Champagne	£300.00

COCKTAIL

DRAGON SUNSET £15

Absolute raspberry, melon liqueur, mango puree, dragon fruit jam, lemon juice

PEACHY KEEN £15

Peach liqueur, apricot liqueur, verjus juice, prosecco, elderflower cordial, mandarin, egg white

FLORAL FIZZ £15

KetelOne, Belsazar Rosé, lavender syrup, Prosecco

GO BANANAS £15

Havana 7, banana liqueur and caramel syrup, Absinthe, whole nuts bitters, Mezcal

SPLASH IT £15

Johnny Walker black, apple juice, passionfruit puree, vanilla extract, egg white

ROSE-MARRY ME £15

Tanqueray, Italicus, lemon bitters, yuzu liqueur, Peychaud bitter, lemon bitter, tonic water

RASPBERRY ROYALE £15

Sauvella vodka, Chambord, grapefruit marmalade, lemon juice, vanilla syrup, egg white

MIDNIGHT SKY £15

Woodford reserve, Hennessy, Havanna 3, sugar syrup, Fernet Branca, walnut bitter

SPICE UP YOUR LIFE £15

Don Julio Reposado, passionfruit, chilli, sugar

VIKUNA £15

Cambridge dry gin, lemon juice, fig liqueur, sugar syrup, egg white, sage leaves, soda water

AROMA-COMA £15

Sipsmith dry gin, dom Benedictine, lemon juice, egg white, blueberry, rosemary

CALENO MULE £10

Caleno Dark & Spicy, lime juice, ginger beer, angostura bitters

GREEN GIMLET £10

Ever leaf, herbs tincture, lime cordial, bergamot

NADA COLADA £10

Caleno, grapefruit juice, mandarin puree, coconut puree

Menu available on Thursday 18:00 - 22:30