



PRIVATE DINING

the cabin and our mezzanine bar are available for parties, meetings & cocktail masterclasses

FOR THE TABLE

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| nocellara olives <i>vg/gf</i> | £4.2 |
| warm sourdough boule; <i>add skewers</i> black tahini butter / white miso butter <i>v</i> | £5.5 |
| grilled flatbread; <i>add skewers</i> cassava hummus, harissa <i>vg</i> | £8.5 |
| artichoke dip, parmesan, flame-grilled sourdough <i>v</i> | £8.8 |

SMALL

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| crispy oyster mushrooms, mustard miso dip <i>vg</i> | £8.8 |
| salt cod & chilli fritters, citrus mayo | £9.5 |
| yellowfin tuna tartare, avocado, crispy shallots, wasabi & mirin dressing | £13.8 |
| cured meats, blue cheese croquette, beetroot, mint yoghurt | £8.3 |

SHARPENERS

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| Masako Martini; sake, lychee, lemon, rose, mint | £12 |
| Taittinger Brut Reserve Champagne | £16 |

APERITIVO HOUR

4-6pm | Monday-Saturday
barrel-aged cocktails | guest beers & wines

BOWLS

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COMBINE

SIDES

our skewers are great paired with our bowls or side dishes - try the chicken thigh with sweet potato or prawns with chopped salad - ask your waiter for their favourite combinations

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| wild rice, quinoa, spinach, green beans, grilled courgette, carrot, feta, seeds <i>vg/gf</i> | £8.4 / £13.8 |
| sweet potato & courgette fritters, grilled spring onions, turmeric yoghurt <i>vg/gf</i> | £9.3 / £14.7 |
| chopped salad; avocado, palm heart, corn, red onion, croutons <i>vg</i> | £8.5 / £13.9 |
| superfood salad; freekeh, red cabbage, broccoli, kale, chickpeas, pomegranate, seeds <i>vg</i> | £8.4 / £13.8 |

SKEWERS / ADD-ONS

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| tempura broccoli, sesame glaze <i>vg</i> | £3.2 |
| grilled halloumi, spring pesto <i>vg/gf</i> | £5.5 |
| chicken thigh, chilli, lemon <i>gf</i> | £6.2 |
| spiced lamb, mint yoghurt <i>gf</i> | £6.5 |
| king prawns, Aleppo pepper, fennel <i>gf</i> | £7.5 |

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|--|------|
| grilled sweet potato, horseradish cream <i>vg/gf</i> | £6.8 |
| flame-grilled hispi cabbage, pine nuts, pepper & pea romesco, rosemary oil <i>vg/gf</i> | £6.5 |
| truffle mac & cheese, shallot rings, rocket, capers <i>v</i> | £9.5 |
| mixed leaves, honey vinaigrette, parmesan <i>gf</i> | £5.5 |
| chips, porcini salt <i>vg</i> | £5.5 |

PLATES

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| grilled cauliflower, green tahini, cassava, kale, olive verde <i>vg/gf</i> | £17.2 |
| fresh linguine, prawns, clams, cod & crab bisque | £19 |
| chicken schnitzel, Kassler ham, Grana Padano, avocado salsa | £19.5 |
| 8-hour Bluefaced Leicester lamb ragu, gnocchi, rocket, truffle oil | £18.8 |

ASADO GRILL

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| whole miso grilled sea bass, nuoc cham, pickled cucumber <i>gf</i> | £24.8 |
| minute sirloin, fried St. Ewe egg, salsa verde <i>gf</i> | £16.8 |
| 400g rib eye £37.5 500g côte de boeuf £42.2 | |
| + salsa verde / peppercorn / bajan pepper sauce £2.8 our East Anglian native breed beef is dry aged for at least 45 days | |
| soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 | £14.2 |
| chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo | £15.5 |

SUGGESTED WINE PAIRING

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| Pinot Noir - La La Land |
| Alvarinho - Quinta da Lixa |
| Zweigelt - Funkstille |
| Chianti - Le Chiantigiane |
| Grüner Veltliner - Funkstille |
| Cabernet Sauvignon - Morandé |
| Malbec - Pachero Pereda |
| Merlot - Chateau Minvielle |
| Salice Salentino - Ducale |

all draught beers are available in growlers
small: 1 ½ pints large: 3 ½ pints

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW.

MONTHLY SET MENU

AVAILABLE MON-FRI 12-3PM / MON-SAT 5-7.30PM

LUNCH & PRE-THEATRE

£28 per guest
our seasonally led, monthly-changing
three course set menu, for groups of up to
six guests - ask to see this month's menu

AFTER

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| hot cinnamon brioche doughnuts, vanilla cream <i>v</i> | £7.5 | Pedro Ximénez - Valdespino |
| lychee & coconut panna cotta, lemongrass, poached pear <i>vg/gf</i> | £8.8 | Sauternes - Château Delmond |
| rose & raspberry cheesecake <i>vg/gf</i> | £9 | Oloroso - Valdespino |
| plant-based pavlova, coconut cream, passion fruit <i>vg/gf</i> | £8.5 | Grüner Veltliner - Funkstille |



Charity No. 1152205

we are proud to be supporting
Spread a Smile in their mission of
bringing joy to children in hospitals

a discretionary 25p donation will be
added to your bill