

WRECKFISH

DAIRY FREE

BREAD & SNACKS	Rosemary and thyme focaccia, olive oil, sea salt { <i>Fino Sherry</i> }	£5.5
	Gordal olives { <i>Fino Sherry</i> }	£4
	Fried and salted Valencian almonds { <i>Fino Sherry</i> }	£3.5
	Cadiz boquerones { <i>Fino Sherry</i> }	£4

STARTERS	Endive salad { <i>Viura/Vedejo</i> } sweet mustard and roasted grape dressing, walnuts	£7
	Smoked morcilla sausage { <i>Monastrell</i> } port reduction, pickled apple and parsley, crispy shallots	£9
	Hash brown { <i>Champagne</i> } taramasalata, salmon keta, toasted nori, fresh radish salad	£8
	Chilled tomato and red pepper gazpacho { <i>Fino Sherry</i> } Serrano ham wrapped crispy egg	£7

MAINS	7 oz. Flat-iron steak { <i>Malbec / Cabernet Franc</i> } truffled chips, red wine sauce, watercress	£27.5
	Chicken schnitzel { <i>Chenin Blanc</i> } golden raisins, toasted almonds, sauerkraut, coriander mayonnaise	£18.5
	Harrisa-roasted lamb rump { <i>Gamay</i> } pea and radish salad with lemon and cumin dressing	£34.5
	Pan-fried fillet of wreckfish { <i>Monastrell Rosado</i> } red-fish stew, charred fennel salad, saffron potatoes Lardo Iberico	£24
	Miso-glazed aubergine { <i>Colombard</i> } steamed rice bun stuffed with roasted peanut	£14
	19 oz. 35-day-aged sirloin of beef to share { <i>Nebbiolo</i> } red wine sauce, roast carrots, truffled chips	£79

SIDES	Truffled chips	£5.5
	Miso-roasted carrots with fried garlic	£5.5
	Long-stem broccoli with toasted hazelnuts and sweet mustard dressing	£5.5
	Invisible chips { <i>Charity donation</i> } 0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.	£4

DESSERTS	Fresh strawberries { <i>Champagne</i> } strawberry and elderflower granita	£5.5
	Coconut and vanilla rice pudding { <i>Gewürztraminer</i> } rum-poached pineapple, toasted coconut and lime crumble	£7

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	

WHITE	125ML	175ML	BTL
Colombard Duffour Père et Fils, Côtes de Gascogne, France	4.5	6	25
Viura/Vedezo El Coto Rioja Blanco, Rioja, Spain	4.75	6.5	26
Picpoul de Pinet Baron de Badassiere, Languedoc, France	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.25	8	34
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling Rolly Gassmann, Alsace, France	9.5	12.75	54
Chardonnay Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano Il Faggio, Abruzzo, Italy	4.75	6	28
Shiraz 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.75	9.5	37
Malbec / Cabernet Franc Gran Corte Amalya, Argentina	7.75	11	44
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.25	11.5	48
Pinot Noir Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	25
Syrah/Cabernet Sauvignon Cuvée Alexandra, Château Beaulieu, Provence, France	7.25	10.5	42

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, strawberry and elderflower	12
Porter Old Fashioned Woodford Reserve, muscavado sugar, porter syrup, bitters	11
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine Fizz White peach and jasmine, lemon	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
Drivers Aperitif Lyres Italian Orange and vermouth rosso, Tanqueray 0.0%	7.5
Lyres Martini Lyres Espresso Original, Espresso, Sugar	8.5

BEERS	330ML
Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus	5
Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish	5.5
Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted	5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	4.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL (375ML)
Gewürztraminer Late Harnest, Montes, Chile	5.5	25
Sauternes Château Laville, Bordeaux, France	8.5	40

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6