



BITES

Socca nuts mix	4	Pitta bread	4
Nocellara olives	4.5	Mediterranean pitta	4.5

CHEESE

Selles Sur Cher, France*	7.5
Morbier, France*	6
Old Groendal, Belgium	7.5
Fourme D'ambert, France	6
Cheese selection, bread, chutney, celery	27

*Unpasteurised

CURED MEAT

Speck	7
Coppa	7
Breasola	7
Finocchiona Salami	7
Cured meat selection, breadsticks, pickles	28

SMALL PLATES

Padron peppers vg	8
White quinoa, pomegranate, fennel, feta cheese, honey-mustard dressing v	8.5
Hispi cabbage, beer and nuts puree, green apple vg	9.5
Burrata, samphire, almonds, confit garlic, chilli vg	13
Beetroot cured salmon, horseradish crème fraiche	13
Beef fillet carpaccio, truffle mayo, crispy parmesan	12.5

LARGE PLATES

Linguine, blue cheese, mushroom cream, celeriac chips, truffle oil v	19
Coley, spring greens, cherry tomatoes, fennel mayo	19.5
Onglet steak, ras el hanout squash, black kale, chestnut sauce	25.5
Pappardelle slow cooked venison ragu, grated parmesan	22

SIDES

Potatoes, oregano, parsley v	6
Broccoli, chilli, garlic, tahini dressing vg	6
Mixed leaves salad, balsamic vinegar reduction vg	5

v- vegetarian

vg- vegan

**All vegetarian dishes can be made vegan*

This menu is subject to changes. We operate a busy kitchen incorporating use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any allergens in your food. Please be sure to share any dietary requirements with our staff.

A discretionary service charge of 12.5% will be added to your bill.

We are only accepting card payments





COCKTAILS

Bloody Mary , Arthur's twist	10
Aperol Punch , Aperol, rum, passion fruit juice, angostura bitters, sprig of fresh mint	11
Coffee Negroni , coffee infused Campari, gin, sweet vermouth, tiramisu liqueur, chocolate bitters	11
Limoncellous Martini , limoncello, vodka, fresh lemon juice	11
Volcanic Margarita , tequila, Cointreau, blood orange juice, lime juice, agave, tabasco	11
Sunset Light Old Fashioned , Calvados, Grand Marnier, caramel bitters	12
Twinkle , vodka, champagne, elderflower cordial	14

GIN & TONIC

JustGin , 41.3% sprig of dill, blueberries	11.95
Tanqueray No 10 , 47.3% pink grapefruit	11.95
Tanqueray Sevilla , 41.3% orange	11.95
Hendricks , 41.4% cucumber	11.95
Sipsmith , 41.6% lime	11.95
Gin Mare , 42.7% rosemary, green olive	11.95
No 3 , 46% pink grapefruit, sprig of rosemary	11.95
Henners , 45% cucumber, sprig of fresh mint	11.95
All gins are served in 50ml measures , Franklin & Sons tonics	

BEER & CIDER

	Half pint	Pint
Estrella Damm Lager , 4.6% ABV	3.15	6.30
		Bottle
Estrella Damm , 4.6% ABV 330ml bottle		5.5
Damm Inedit , 4.8% ABV 330ml bottle		6.5
Estrella Free Damm , 0.0% ABV 330ml bottle		5
Sassy Cider , 0.0% ABV 275ml bottle		6
Sassy Cider Brut , 5.2% ABV 330ml bottle		6.5
Sassy Rose Cider , 3.0% ABV 330ml bottle		6.5

NON-ALCOHOLIC DRINKS

Chill Lemonade , homemade rosemary & ginger syrup, fresh lemon juice, soda	4.95
Gordons , 0.0% ABV lime, Franklin & Sons tonic	6.5
Virgin Mary , Arthur's twist	7
Blush Cherie , Everleaf non-alcoholic aperitif, fresh lemon, egg white, spices syrup, angostura bitters	7.5
Non-alcoholic Aperol Punch , Crodino, passion fruit juice, fresh lime juice, angostura bitters	7.5

