



TACOS & TEQUILLA

TACOS

Garnished with Asian slaw
pickled red onion, chipotle mayo, coriander

x3 £13 | x5 £19

Pork gf
Garlic & herb
marinated pork belly

Prawn gf
King prawns, Scotch bonnet aioli,
citrus salsa

Duck
Hoisin crispy duck
& black sesame

Chicken
Grilled chicken,
wasabi & soy

Cauliflower v
Crispy cauliflower, onion seeds,
spring onion

SHADES OF Ts £23

A flight of 3 Tequila shots

El Dulce Ahumado
- The smoky sweet -
Bacon, Maple,
Cuervo gold & silver

Rosal y Yuzu
- Rosemary & yuzu -
Rosemary infused Cuervo,
Italicus liqueur

Noche de Cacao
- Cacao night -
Frangelico liqueur, Mis amigos,
strawberry agave mousse

TEQUILLA COCKTAILS

La Paloma 13.5
Cuervo silver, agave, pink grapefruit, lime, soda

El Classico Margarita 13.5
Cointreau, Cuervo silver, lime

Fuego Jasmine 15
Tequila, Mango, tabasco, jasmine tea

Sunset on the hill 15
Mezcal, Aperol, Laphroaig, peach

KOMBUCHAS & SOFTS

Ginger-Lemon kombucha 5.5
Cold-pressed ginger, fresh lemon

Raspberry-Hibiscus kombucha 6
Organic raspberry, organic hibiscus, loose leaf tea

Elderflower Fizz 9.50
Elderflower essence, soda water, fresh mint, lemon

Strawberry Spritz 9.50
Strawberry purée, peach extract, fresh lime,
apple juice, soda water

SUMMER SIPS & SPRITZ

Richmond Garden Spritz 18
Champagne, sloe gin, elderflower, redcurrant, rosemary & soda

Aperol Spritz 13.50
Aperol, prosecco & soda

Rose gin Spritz 15
Pink rosé gin by Mirabeau, liqueur de rose,
fresh lemon, grenadine, soda water

G & Tea 15
Citrus gin blended with signature infused
iced tea, soda

Sbagliato 13.50
Cocchi Torino, Campari, Prosecco

BEERS & CIDER

Peroni Nastro Azzurro 5.1% 7.2
Meantime London Lager 4.5% 6.6
Meantime Anytime IPA 4.7% 6.9
Cornish Orchards Gold 4.5% 6.6
Guinness 4.1% 7.2

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.



WINES & FOOD

ROSÉ & WHITES WINES

Folc, English rosé v vg
175ml 15 | carafe 42 | bottle 58

Region: Surrey ENGLAND | Taste notes: red fruit, citrus, yeasty, floral

Granfort rosé de cinsault, Pays d'Oc v vg
175ml 10 | carafe 26 | bottle 35

Region: Languedoc FRANCE | Taste notes: red fruit & tropical

Mirabeau pure, Côtes de Provence rosé
bottle 65

Region: Provence FRANCE | Taste notes: red fruit, citrus & yeasty

Da Luca, pinot grigio
175ml 9 | carafe 24 | bottle 32

Region: Terre Siciliane ITALY | Taste notes: citrus, earthy & oak

Leefield station, sauvignon blanc
175ml 13 | carafe 32 | bottle 42
Region: South Island, Marlborough NEW ZEALAND
Taste notes: tropical, citrus

Jean-Luc Colombo, Picpoul de Pinet
les girelles v
bottle 50

Region: Languedoc FRANCE | Taste notes: citrus, earthy

SPARKLING & CHAMPAGNE

Le Altane, Prosecco extra dry
175ml 10 | bottle 42

Region: Veneto ITALY | Taste notes: citrus, tree fruit

Artelium, curators cuvée
175ml 17 | bottle 95

Region: Sussex ENGLAND | Taste notes: citrus, earthy

Artelium, makers rosé
175ml 17 | bottle 95

Region: Sussex ENGLAND | Taste notes: citrus, Earthy

Mirabeau, la folie sparkling rosé v
bottle 60

Region: Provence FRANCE | Taste notes: red fruits, citrus, yeasty

Baron de Villeboerg, Brut Champagne v vg
175ml 15 | bottle 74

Region: Champagne FRANCE | Taste notes: yeasty, citrus

CHILLED RED

Château de Bellevue, Fleurie
175ml 16

Region: Beaujolais FRANCE | Taste notes: red fruits, oak and spice

SMALL PLATES

Cocktail sausages 7
Whole grain mustard & honey

Cauliflower bites vg 8
Teriyaki, chilli, spring onion

Spicy wings 8
Lemongrass & ginger

Tomato bruschetta 8
Homemade basil pesto, sourdough bread

Chicken tenders 9
Mango, coriander, wasabi & soy

Chipotle chilli squid 12
Spring onions, salted almonds

Padron peppers vg 5
Smoked sea salt

SALADS

144 Caesar 12
Lettuce, soft egg, parmesan, anchovy crumb
With chicken 15 | With halloumi 16

Watermelon salad 10
Garden leaves, pomegranate, coriander,
lime & soya dressing
With crispy duck, sesame 16 With feta cheese 14

TO SHARE

Platter of buffalo mozzarella, olives,
tomatoes, artichokes, basil pesto and focaccia v 17

Platter of prosciutto, salami, cheddar, pickles,
tomato and focaccia 18

LARGER PLATES

Gourmet beef burger 22
Brisket rosti, caramelised onion, tomato, lettuce,
gherkins, mature cheddar, rosemary skin on fries

Chicken satay burger 21
Brie, jalapenos, caramelised onion, tomato,
lettuce, rosemary skin on fries

Open grilled steak ciabatta 14
Onion jam, chimichurri salsa

Cheese toastie v 11
Mature Cheddar, mozzarella, pickled red onion

Chicken Milanese 19
Caesar salad

White crab linguine 23
Chilli & caper butter emulsion, parsley gremolata

Super green risotto v gf 19
Asparagus, courgette, Parmesan

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.