

FOR THE TABLE

Nocellara Del Belice Olives *vg* 4

Sally Clarke Focaccia *confit garlic vg* 4.5

Padron Peppers *vg* 6.5

Croque Monsieur Arancini *prosciutto, truffle dust, aioli* 8.5

SMALL PLATES & STARTERS

Salt & Pepper Squid *lime, chilli, spring onion, sriracha aioli* 11

'Harry's Bar Style' Beef Carpaccio *horseradish mayo* 15

Tuscan Fried Chicken *rosemary, chive aioli* 10

Roast Butternut Squash Soup *vg garlic focaccia croutons, toasted pumpkin seed* 7

Burrata *v chive oil, tomato 'snow'* 11

Tuna Tartare *ponzu & avocado* 14

Smoked Salmon Carpaccio *red onion, capers, lemon, black pepper, horseradish mayo* 13

Wild Prawns A La Plancha Focaccia *pil pil dressing* 13

PASTA & RISOTTO

Spicy Sausage Rigatoni *spicy sausage ragu, burrata* 19

Tiger Prawn Spaghettonne *tomato, white wine, chilli, garlic* 20

Tiger Prawn Venetian Curry Risotto *crispy shallots* 20

Giant Truffle & Pecorino Ravioli *v wild mushrooms, hazelnuts, fried sage, shaved black truffle* 22

MAINS & GRILLS

Flat Iron Chicken *salmoriglio, rocket* 20

Chicken Milanese *fried egg, shaved black truffle, truffle mayonnaise* 25

Seabass all'Isolana *confit Datterini tomatoes, capers, olives* 23

Roasted Salmon *grilled hispi cabbage, saffron mayonnaise* 24

Fragrant Sweet Potato Pot *vg diced celeriac, crispy kale, pomegranate seeds, sauteed wild mushrooms, mushroom jus* 16

Brussels Sprouts Caesar *v shaved brussels sprouts, baby gem lettuce, avocado, toasted pecans and focaccia croutons* 15
add: chargrilled chicken or prawns 5

Rib Eye Steak *peppercorn sauce, rosemary sea salt fries* 29

HACHÉ BURGERS

served with rosemary sea salt fries

Steak Cheeseburger *6oz steak patty, mature West Country Cheddar or Roquefort* 19

Steak Canadien *6oz steak patty, mature West Country Cheddar, maple bacon jam, smoked bacon* 21

Steak Truffle Fumé *steak patty, truffle aioli, Gruyère, cornichons, red onion, smoked bacon, truffle dust* 22

Beyond 'Cheese' *vg Beyond burger, Rubies in the Rubble mustard mayo, Violife mild cheddar* 20

SIDES

Aspen Fries
parmesan, truffle dust, aioli 8.5

Sweet Potato Fries *vg* 6

Rosemary Sea Salt Fries *vg* 5

Chargrilled Tender Stem Broccoli *v chilli, almonds* 6.5

Sautéed French Beans
chilli, lemon zest v 6

Rocket & Parmesan Salad *v* 7

v vegetarian *vg* vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination. An optional service charge of 13.5% will be added to your bill. (v) Vegetarian (vg) Vegan

CHAMPAGNE

	125ml	Bottle		Bottle
Piper Heidsieck	14.5	90	Ruinart Blanc de Blancs	175
Piper Heidsieck Rosé	15.5	95	Ruinart Rose	190
Ca' Di Alte Prosecco Extra Dry Veneto, Italy	10	50	Beau Joie Brut	215
Taittinger Brut / Bollinger		125	Beau Joie Rose	275

ROSÉ

	Glass	Bottle		Glass	Bottle
Luberon Rosé Famille Perrin, France 2023	10	38	Cotes du Provence Rosé, Chateau du Rouet Provence, France	13.5	52
Primitivo Rosato A Mano Puglia Italy 2023		40	Côtes de Provence Rosé Miraval France		70

WINES BY THE GLASS AND BOTTLE

White Wine

	Glass	Bottle
Vermentino, Les Vignes De L'eglise Languedoc, France 2022	9	30
Picpoul De Pinet, Garenne Languedoc, France 2022	10	38
Pinot Grigio, Alpha Zeta, Verona, Italy 2021	11	42
Sauvignon Blanc Tourraine Joel Delaunay, France 2022	12.5	48
Rioja Blanco Lzadi Larrosa, Spain 2022	13.5	52
Riesling Calcaires Jaunes, Muré, Alsace 2019		68
Mâcon-Villages, Domaine Les Chenevières, France 2019		70
Vermentino Valupta Organic, Terre Siciliane, Italy 2020		76
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019		90
Sancerre La Croix du Roy, Crochet, France 2020		94
Chablis Fevre, Burgundy, France 2019		96
Pouilly Fuisse Bouchard Pere & Fils, France 2018		98
Sauvignon Blanc Russiz Superiore, Felluga 2020		120
Saint-Joseph Blanc La Source, Ferraton, France 2018		130
Châteauneuf-du-Pape Domaine de Beurenard, France 2020		155

Wines subject to availability and Vintage changes

Red Wine

	Glass	Bottle
Merlot Grenache, Les Vignes De L'eglise Languedoc, France 2021	9	30
Montepulciano D'abruzzo, Il Faggio Italy 2021	10	38
Malbec Clasico, Kaiken, Mendoza, Argentina 2019	11	42
Vinha Grande Douro Tinto, Portugal 2020	12.5	48
Organic Chianti Poggiotondo, Italy 2021	13.5	52
Valpolicella Allegrini Veneto Italy 2022		62
Pinot Noir Mas La Chevaliere Languedoc France 2022		64
Syrah Valupta Organic, Terre Siciliane, Italy 2020		78
Gigondas, Château du Trignon, France 2016		95
Merlot Bordeaux Ronan by Cliney, France 2014		98
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015		110
Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016		160
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019		155
Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015		250

BEER & CIDER

Camden Hells London 4.6%	1/2 Pint 4 Pint	7.25	Brew Dog Nanny State Scotland 330ml .5%	5
Camden Pale Ale London 4%	1/2 Pint 4 Pint	7.25	Corona Zero Mexico 330ml 0%	4.75
Stella Artois Unfiltered Belgium 330ml 5%		5	Orchard Pig Reveller Cider England 500ml 4.5%	7
Hoegaarden Wit Belgium 330ml 4.9%		5.25	Kopparberg Strawberry + Lime Cider	7

VINTAGE LEMONADES

CLASSIC FRENCH LEMONADE With Tanqueray gin	8.5	4.75
BLUEBERRY + PROVENÇAL LAVENDER With Bulleit bourbon	8.5	4.75
PINK GRAPEFRUIT + MADAGASCAN VANILLA With Cazcabel Blanco tequila	8	4.75
PEACH + GINGER With Johnnie Walker Black Label scotch	8.5	4.75

PRESSED JUICES & SOFTS

BERRY BOOST Strawberry, apple, lemon, mint	5.5
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne	5.5
CLEAN CARROT Carrot, orange, apple, ginger	5.5
PURE APPLE · PURE ORANGE 100% Cold pressed juice	5
KINGSDOWN WATER STILL · SPARKLING 750ml	5.5
Coca-Cola Diet Coke. Coca-Cola ZERO SUGAR Sprite	4