

april '26

aperitifs

bloody caesar / negroni spagliato / breakfast martini £12.5

vermouth soda £8 / gin tonic £8 / 40ft disco pils £6

0% abv

botivo soda £6.5 / rhubarb soda £4.5 / lucky saint £6

olives / almonds £4.5

sunday brunch

maldon oysters & mignonette £5 each / £27 half dozen

dressed devon crab, cucumber & apple £22

fruit de mer plate £46

*half dozen oysters & dressed crab*

charred flatbread & whipped cod's roe £9

yurrita anchovies & boquerones £14

smoked eel toast £18

green asparagus, egg & guanciale £16

beef tartare, pecorino & sourdough cracker £19

house smoked trout, english muffin, poached egg & hollandaise £16

braised short rib croque monsieur / madame, horseradish & chives £17 / £19.5

bbq quail & anchovy salad £23

pollock, monk's beard & bouillabaisse £28

pork chop milanese, fried egg, brown butter, capers & sage £37

table salad / fried potatoes / spring greens £7.5

forno bread & butter £5.5

Please let us know of allergies/ dietary restrictions.

Unlimited filtered water is served at £1.5 per guest. Proceeds go to Belu & WaterAid.

Thanks for dining!

@restoaurine