



Small plates

Gordal olives / 4.5

Smoked almonds / 4

Wood fired flatbread - confit garlic hummus - chilli oil / 8

Smoked cods roe - salt and vinegar potato / 12

Chicken liver parfait tart - pickled shallots - blood orange - crispy skin / 10

Share plates

Shawarma lamb ribs - garlic yogurt - smoked tomatoes / 20

Cod - miso cauliflower - seaweed crumb - chilli oil / 24

Barbecued carrot - jalapeno puree - hazelnuts - feta / 16

Flamed mussels - smoked Jersey royals - peas - wild garlic sauce / 18

Wood fired cauliflower - katsu sauce - bbq kimchi / 16

Onglet steak - smoked pancetta butter - bonfire peppers / 26

Buffalo chicken wings - pineapple hot sauce - blue cheese creme fraiche / 16

Hoisin roasted duck - pickled cucumber - charred corn / 22

Jerk roasted celeriac - celeriac sauce - crispy leeks / 14

Grilled sesame poussin - satay sauce - chilli peanuts / 18

Herb roasted new potatoes - garlic aioli / 7

Wood roasted greens - caper and lemon butter / 8

Desserts

Lemon posset - Yorkshire forced rhubarb - orange shortbread / 10

Dark chocolate mousse - sesame - passionfruit - almond honeycomb / 10

Black pudding cookies - whipped goats cheese / 10

Dessert wine / After dinner drink

Royal Oporto - 10 year old tawny port / 9

De Bortoli - Botrytis Semillon - Australia - dessert wine / 6.5

Please inform your server of any allergies or dietary restrictions. Our dishes may contain traces of nuts, dairy, gluten, and other allergens.

A 12.5% discretionary service charge has been added to your bill. Rest assured 100% of your tip goes directly to our amazing team.

Thank you for your custom and see you again soon.

— **Sparkling**

	125ml/bottle
Portaceli Cava Brut, Spain.	7/32
Champagne De Saint-Gall, Premier Cru.	12.5/65

— **White wine**

	175ml/500ml/bottle
Pecorino, IGP Italy.	7.5/21/30
Dry, medium bodied. Floral with a slight buttery note.	
Foncastel Picpoul de Pinet, France.	8.5/23/34
Dry, crisp and refreshing. Lemon and green apple notes.	
Maccarato Albariño, Spain.	10.5/28/42
Dry and aromatic with tastes of citrus and stone fruit.	
Arthur Metz Riesling, Alsace.	9.5/26/38
Dry, well balanced and easy drinking. Orange and melon.	
Trefethen Eshcol Chardonnay, Napa Valley.	12.5/34/50
Elegant and balanced. Citrus, stone fruits and tropical fruits with subtle oak and creaminess from 12 months oak aging.	

— **Rosé and orange wine**

	175ml/500ml/bottle
Cramele Recas Orange Wine, Romania.	9/25/34
Dry, with flavours of quince, pear and vanilla.	
Domaine Du Pellehaut Rosé, France.	7.5 /21/28
Dry, pale, roundness of red fruits.	
Mirada Rose, Italy.	9.5/26/38
Off-dry, pale, strawberries and citrus.	

— **Red wine**

	175ml/500ml/bottle
Maison Jean Lorn, Beaujolais Villages.	9/24/36
Light and juicy. Red cherry, red fruits and a hint of spice. .	
Montepulciano d'Abruzzo, Italy.	7.5/21/30
Expressional red and black fruit, easy drinking and soft tannins	
Verum Malbec, Argentina.	10.5/28/42
Full bodied with silky tannins. Red fruits, spice and vanilla.	
Gikas Cabernet Sauvignon, Greece.	11.5/31/46
Full bodied with red fruits, liquorice and spice. 12 month oak aged with rounded tannins.	
Amarone Casa Giona, Italy.	55
Full bodied and rich. Currants, cooked fruit and wild berries with aged tannins and oak aromas.	
Cote de Beaune Villages, Louis Latour;	70
Burgundy.	
Burgundy Pinot Noir. Blackcurrant and cherry fruits with forest floor aromas.	

— **Cocktails**

Sparkling tawny	13.5
Premier Cru Champagne, 10 year tawny port and elderflower.	
Scotch bonnet Manhattan	11.5
Evan Williams Bourbon infused with scotch bonnet stirred with red vermouth. Stirred and served up,	
Smoky margarita	14
Mezcal Union Uno, Licor 43, lime and smoked salt.	
Negroni	12
Sheffield gin, classic Italian bitters and vermouth.	
Sheffield gin and tonic	13
Sir Robin of Locksley Gin with lemon and juniper.	

— **Beer**

Budvar, Czech larger 330ml bottle	4.75
Beavertown Gamma Ray American pale ale 330ml can	6
Peroni 0% 330ml bottle	4.5

— **Soft drinks**

Botivo & elderflower spritz	7
Apple cider vinegar based non-alcoholic spirit, elderflower and soda.	
Anise and ginger cooler	5
Star anise, lime and ginger ale.	
Botanical Daiquiri	8
Berry Three Spirit non-alc spirit served Daiquiri style.	

— **Tea and coffee**

English breakfast/ Moroccan mint	3.5
Espresso	2.8
Americano	3
Flat white	3.5
Decaf shot	+0.5