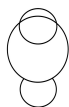


M E N U



Bread, olive oil and balsamic vinegar 3.5

Jamon Bellota Ibérico Paleta	15	Pimientos del padrón	5
Duck rillettes	8	Charcuterie selection	12
Courgette & goat's cheese croquetas	8	Prawns & chorizo	8
Mackerel paté, toast	7	Baba ganoush, toast	5
Marcona almonds	4.5	Sicilian green olives	3.5

STARTERS

Butternut squash soup			6
<i>Bin 280 Hedges Family CMS' Sav Blanc Columbia Valley 2016 (US) 125ml £8.4</i>			
Vegetable terrine			6
<i>Bin 121 'Les Oliviers' St-Joseph, Northern Rhône 2016 (Fr) 125ml £15.5</i>			
Game terrine, red onion marmalade			8
<i>Bin 519 'Classe' Syrah Grenache, Languedoc-Roussillon 2017 (Fr) 125ml £9.1</i>			
Char-grilled calamari, quinoa, rocket, aioli			9
<i>Bin 170 La Giustiniana 'Lugarara' Gavi di Gavi, Piedmont 2017 (It) 25ml £8.2</i>			
Foie gras, fig jam, toast			12
<i>Sauternes Château Filhot 2010 (375ml) 100ml £10.3</i>			
Smoked salmon & crab tartare, avocado, caper dressing			12
<i>Paul René MCC Brut Chardonnay, Robertson NV (RSA) 125ml £9</i>			

MAINS

Ronde de nice zucchini, mushrooms, tomato, pesto oil, crispy sage			15
<i>Bin 233 Thinus Krüger 'Aspoestertjie' Colombar, Swartland 2015 (RSA) 125 ml £6.4</i>			
Mushroom & truffle tortellini			16
<i>Bin 508 Morgon Vieilles Vignes Gamay, Beaujolais 2015 (Fr) 125ml £9.1</i>			
Tarragon stuffed chicken, carrot gratin, mustard beurre blanc			17
<i>Bin 204 Sybille Kuntz Riesling Qualitätswein Trocken, Mosel 2016 (Ger) 125ml £8.2</i>			
Duck breast, potato gratin, roast fig			18
<i>Bin 519 'Classe' Syrah Grenache, Languedoc-Roussillon 2017 (Fr) 125ml £9.1</i>			
Halibut, Jerusalem artichoke, parsnip purée, broccoli			19
<i>Bin 117 Domaine Eric Forest 'Les Crays' Pouilly Fuissé, Burgundy (Fr) 125ml £11.5</i>			
Seared tuna, squid ink risotto, piquillo pepper, tempura cep			21
<i>Bin 512 Demougeot, Hautes-Côtes de Beaune, Burgundy 2016 (Fr) 125ml £10</i>			

Onglet steak (200g), hand-cut chips			18
<i>Bin 701 John Duval 'Entity' Shiraz, Barossa Valley 2015 (Oz) 125ml £12.2</i>			
Fillet steak (200g), hand-cut chips			29
<i>Bin 513 Château Haut-Bergey Pessac-Léognan, Bordeaux 2012 (Fr) 125ml £11.5</i>			
Côte de boeuf (650g), sautéed potatoes (for 2 to share)			50
<i>Bin 612 Argiano Sangiovese Brunello di Montalcino, Tuscany 2013 (It) 125ml £14.6</i>			
Steaks are served with béarnaise, peppercorn or Roquefort butter.			

Sides

Sautéed new potatoes	4	Hand-cut chips	4
Rocket & parmesan salad	4	Green beans	4
Tempura courgettes, aioli	5	Sweet potato fries, aioli	5

Match it yourself? Buy a Wine card and sample any of our 40 wines by the glass.

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.

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