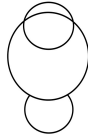


# M E N U

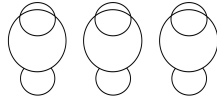


Bread, olive oil and balsamic vinegar 3.5

Jamon Iberico	10 / 15	Pimientos del padrón	5
Chorizo Iberico	6	Marcona almonds	4.5
British charcuterie selection	12	Sicilian green olives	3.5
Ham, spinach & mozzarella croquetas	8	Prawns & chorizo	8
Mackerel paté, toast	7	Duck rillettes	8
Wild mushroom, truffle & goat's cheese arancini, aioli		8	

## STARTERS

Air dried beef Carpaccio with rocket, shaved parmesan, truffle oil <i>Bin 508 Julien Sunier Gamay Fleurie AC Beaujolais 2015 (Fr) 125ml £10.8</i>	8/16
Caprese salad, confit tomato, burrata, avocado basil purée <i>Bin 220 Dobogó 'Tokaji' Furmint Tokaji (Hg) 125ml £9.7</i>	9
Charred asparagus, crispy duck egg, truffle hollandaise <i>Bin 251 Mac Forbes Chardonnay Yarra Valley 2015 (Oz) 125ml £9.5</i>	8
Char-grilled calamari, octopus, tabbouleh, harissa mayonnaise <i>Bin 240 'Fist of Fancy' Chardonnay Swartland 2016 (RSA) 125ml £6.4</i>	8
Seared scallops, crispy pancetta, black pudding, minted mushy peas <i>Bin 112 Domaine A.Cailbourdin 'Les Cornets' Pouilly-Fumé Loire (Fr) 125ml £8</i>	11
Foie gras, fig chutney, toast <i>Bin 201 Weingut Thörle Riesling Feinherb QbA Rheinhessen (Ger) 125 ml £7</i>	12



## MAINS

Burrata & black truffle tortolloni, cucumber, vegetables <i>Bin 680 Elemental Bob 'Cosmic Hand' Pinot Noir (RSA) 125ml £7.7</i>	16
Herb stuffed chicken breast, sweet potato, wild mushroom sauce & carrot <i>Bin 518 Vincent Delaporte 'Chavignol' Pinot Noir Sancerre AC (Fr) 125ml £9</i>	16
Rump of lamb, gratin dauphinoise, spinach, mint jus <i>Bin 673 Silwervis 'Terracura' Syrah Swartland (RSA) 125ml £12</i>	18
Stone Bass, crushed new potatoes, beetroot & carrot <i>Bin 107 Domaine Nathalie et Gilles Fèvre Petit Chablis AC (Fr) 125ml £8.2</i>	16
Sesame seared tuna, shiitake mushroom salad, mooli radish, mango salsa <i>Bin 173 Filippi Garganega Soave DOC Veneto 2015 (It) 125ml £7</i>	19

Onglet steak, hand-cut chips, watercress (200g)	18
Filet steak, hand-cut-chips, watercress (200g)	27
Côte de bœuf, sautéed potatoes (650g for 2 to share)	50
Steaks are served either with béarnaise, peppercorn sauce or Roquefort butter	
<i>Bin 505 Margaux du Château Margaux Cabernet Sauvignon Bordeaux 2012 (Fr) 125ml £14.8</i>	

### Sides

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

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