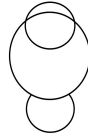


# M E N U

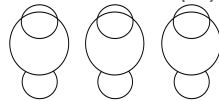


Bread, olive oil and balsamic vinegar 3.5

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 arancinis, aioli		8	

## STARTERS

Air dried beef Carpaccio with rocket, shaved parmesan, truffle oil	8/16
<i>Bin 508 Julien Sunier Gamay Fleurie AC Beaujolais 2015 (Fr) 125ml £10.8</i>	
Caprese salad, confit tomato, burrata, avocado basil purée	9
<i>Bin 220 Dobogó 'Tokaji' Furmint Tokaji (Hg) 125ml £9.7</i>	
Charred asparagus, crispy duck egg, truffle hollandaise	8
<i>Bin 290 Ancre Hill Estates Chardonnay Wales 2014 (UK) 125ml £9.9</i>	
Char-grilled calamari, octopus, tabbouleh, harissa mayonnaise	8
<i>Bin 110 Soula 'Le Soula' Blend Côtes Catalanes Languedoc 2012 (Fr) 125ml £10.6</i>	
Crab cake, wasabi yogurt	7
<i>Bin 200 Villa Huesgen 'By the Glass' Riesling 2015 (Ger) 125 ml £7</i>	
Foie gras, fig chutney, toast	12
<i>Bin 114 Albert Mann 'Furstentum' Gewurztraminer Alsace 2014 (Fr) 125 ml £11.1</i>	



## MAINS

Burrata & black truffle tortolloni, cucumber, vegetables	16
<i>Bin 654 Lompoc Wine Co. Pinot Noir Sta. Rita Hills 2014 (US) 125ml £11.3</i>	
Herb stuffed chicken breast, sweet potato, wild mushroom sauce & carrot purée	16
<i>Bin 740 Ancre Hill Estates Pinot Noir 2014 (UK) 125 ml £9.9</i>	
Rump of lamb, gratin dauphinoise, spinach purée, mint jus	18
<i>Bin 610 Trincherio Barbera D'Asti Superiore DOCG Piedmont 2012 (It) 125ml £8</i>	
Stone Bass, crushed new potatoes, beetroot & carrot purée	16
<i>Bin 200 Villa Huesgen 'By the Glass' Riesling QbA Mosel 2015 (Ger) 125 ml £7</i>	
Sesame seared tuna, shiitake mushroom salad, mooli radish, mango salsa	19
<i>Bin 103 'Les Enseignères' Puligny Montrachet AC 2015 (Fr) 125ml £14.6</i>	

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 513 Château Haut-Bergey Bordeaux 2004 (Fr) 125 ml £11.5</i>	

### Sides

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

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