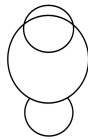


# MENU



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 croquetas	8	Prawns & chorizo	8
Wild mushroom & truffle arancinis, aioli	8	Air-dried beef	7

Soup of the day 7

*Bin 110 Soula 'Le Soula' Blend Cotes Catalanes Languedoc 2011 (Fr) 125ml £10.6*

Heritage tomato, ginger, butternut squash, lime yoghurt, torn mint 7

*Bin 150 El Masroig Sola Fred' Macabeu Blend Montsant 2014 (Sp) 125ml £4.8*

Charred asparagus, crisp egg, hollandaise truffle 8

*Bin 231 The Foundry Grenache Blanc Western Cape 2014 (RSA) 125ml £6.4*

Char-grilled calamari, puy lentils, spicy red pepper coulis 8

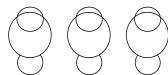
*Bin 104 Domaine Léon Boesch 'Grandes Lignes' Riesling Alsace 2014 (Fr) 125ml £7.5*

Scallops, cauliflower, black pudding, peas 11

*Bin 280 Hedges Family Estate 'CMS' Sauvignon Blanc Columbia Valley 2015 (US) 125ml £7.7*

Foie gras, quince jelly, brioche 12

*Bin 114 Domaine A. Mann 'Furstentum' Gewürztraminer Grand Cru Alsace 2012 (Fr) 125 ml £11*



Mussels and Chips 14

*Bin 281 Wei Chi 'Luchsinger Vineyards' Semillon California 2013 (US) 125ml £7.7*

Linguine Genovese, roasted squash, Parmesan, citrus pangrattato 16

*Bin 615 Olek Bondonio 'Rosso Giulietta' Langhe DOC Piedmont 2015 (It) 125ml £9.7*

Rump of lamb, pistachio, crushed jersey royals, seasonal greens, redcurrant jus 18

*Bin 733 Cabrini Old Vine Malbec Mendoza 2013 (Arg) 125ml £7.7*

Pan roasted breast of guinea fowl, pomme de terre fondante, petit pois à la française 19

*Bin 652 Broc Cellars Nero d'Avola Mendocino 2014 (US) 125ml £11.9*

Pan seared sea bass, romanesco, Portobello mushroom purrée, shredded Hispi cabbage 19

*Bin 232 Testalonga 'Mangaliza' Hárslevelű Swartland 2015 (RSA) 125ml £10.2*

Onglet steak, hand-cut chips, watercress salad, burnt shallot (200g) 18

Fillet steak, hand-cut chips, watercress salad, burnt shallot (180g) 27

Cote de boeuf, sautéed potatoes (650g for 2 to share) 50

Steaks are served with either béarnaise or peppercorn sauce

*Bin 501 Vincent Paris 'Les Côtes' Syrah St Joseph Northern Rhone 2015 125 ml £9*

## Sides – 4 each

Sautéed new potatoes	Purple Sprouting Broccoli	Hand-cut chips
Watercress, cherry tomato, shallot	Tempura courgette chips, aioli 5	Seasonal greens

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

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

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