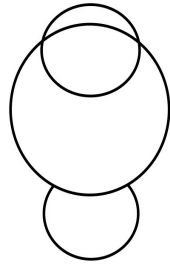


5PM – 10:30PM



Jamon Iberico	10 / 15	Pimientos	5
Chorizo Iberico	6	Marcona almonds	4
English charcuterie selection	14	Sicilian green olives	3

Baked Vacherin Mont d'Or, potato, cornichon (for 2+ to share) 27

Soup of the day 5

Char-grilled calamari, octopus, herb barley, harissa aioli 9

*Bin 270 Rutini Wines 'Trumpeter' Torrontes, Mendoza 2014 (Ar) 125ml £5.7*

Foie gras, quince jelly, toast 11

*Bin 201 JJ Prum 'Graacher Himmelreich' Riesling, Mosel, 2009 (Ger) 125ml £10.8*

Crab & smoked salmon tartare 8

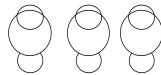
*Bin 220 Dobogó 'Tokaji' Furmint, Tokaji 2014 (Hg) 125ml £9.7*

Seared duck & rabbit terrine, warm lentil salad 8

*Bin 678 JC Wickens 'Swerwer' Cinsault, Swartland 2013 (RSA) 125ml £7*

Jerusalem artichoke, blue cheese, walnuts, mustard dressing 7 / 13

*Bin 404 St André de Figuière 'Magali', Côtes de Provence 2015 (Fr) 125ml £6.8*



Gorgonzola & walnut gnocchi, trumpet mushroom, vegetables, parmesan 13

*Bin 252 Gembrook Hill Sauvignon Blanc, Yarra Valley 2013 (Oz) 125ml £9.7*

Scallops, carrot puree, Heritage apple, crispy potato galette 19

*Bin 253 Crittenden 'Zumma' Chardonnay, Mornington 2015 (Oz) 125ml £9.3*

Seared tuna, squid ink risotto, mooli radish, trumpet mushroom 19

*Bin 115 Domaine Lupin 'Frangy' Roussette de Savoie, Savoie (Fr) 125ml £6.6*

Stone bass, potato salad, fennel & preserved lemon salsa 18

*Bin 151 Rubor Viticultores 'Las Dehesillas' Albillo, Cebreros 2014 (Sp) 125ml £7*

Stuffed chicken breast, sweet potato, celeriac puree & wild mushroom sauce 16

*Bin 103 Chavy-Chouet, Puligny Montrachet Burgundy 2015 (Fr) 125ml £14*

Spring lamb rump, truffle potato, baby carrots, minted tomato jus 18

*Bin 701 Craiglee Shiraz Viognier, Sunbury 2009 (Oz) 125ml £11.3*

Onglet steak (200g), hand-cut chips 17

Fillet steak (200g), hand-cut chips 27

Côte de boeuf (650g), sautéed potatoes (for 2 to share) 45

Steaks are served with either béarnaise or peppercorn sauce.

*Bin 655 Marietta Cellars 'Armé Lot 3', California NV (US) 125ml £10.4*

Sides – New potatoes, Hand-cut chips, Tempura courgette with aioli, Rocket & parmesan,  
Green beans, Truffle mash, Wilted Spinach 4

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.  
Match it yourself? Buy a Wine card and sample any of our 40 wines by the glass.

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