



WEEKEND BRUNCH & LUNCH

Served Saturday & Sunday 11am-3pm

BRUNCH

Shakshuka, red onion, coriander served with toast	9
2 poached eggs on sourdough toast with hollandaise sauce	6
Add: Avocado, Pancetta or Salmon	8

SMALL PLATES

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

STARTERS

Artichoke, avocado & goat's cheese galette	8
<i>Bin 305 Azienda Agricola COS 'Pithos Bianco' Grecanico, Sicily 2016 (It) 125ml £10.4</i>	
Smoked salmon, crab tartare, avocado & caper dressing	12
<i>Bin 191 Filipa Pato 'FP Branco' Bical Arinto, Bairrada 2017 (Pr) 125 ml £7.5</i>	
Duck terrine, red onion marmalade	8
<i>Bin 614 P. Balgera 'Sassella' Nebbiolo Valtellina, Lombardia 2005 (It) 125ml £10</i>	
Foie gras, fig chutney, toast	12
<i>Sauternes Château Filhot, Bordeaux 2010 (Fr) 100ml £10.3</i>	
Char-grilled calamari, tabouleh	9/18
<i>Bin 151 Albamar 'Albamar' Albariño Rias Baixas Galicia 2017 (Sp) 125ml £8.6</i>	
Air dried beef with rocket, shaved parmesan, truffle oil	8/16
<i>Bin 504 Amiel 'Sous le Manteau' Merlot Cabernet, Languedoc 2016 (Fr) 125ml £5.5</i>	

MAINS

KWR burger; lettuce, tomato, gherkin, aioli, hand-cut chips	12
Add: bacon £1.5, crushed avocado £1.5, Cheddar cheese £1.5, foie gras £4	
Burrata, courgette, pine nuts & basil	13
<i>Bin 126 Bindernagel Chardonnay Savagnin L'étoile, Jura 2011 (Fr) 125ml £10.4</i>	
Tempura cod and chips, minted mushy peas, tartare	14
<i>Bin 280 Hedges Family 'CMS' Columbia Valley 2016 (US) 125ml £8.4</i>	
Black truffle & burrata tortelloni, spinach & cauliflower puree, rocket	16
<i>Bin 117 Soufrandise Chardonnay Pouilly Fuissé AC, Burgundy 2016 (Fr) 125ml £9.7</i>	
Pan-fried halibut, pea risotto & potato galette	21
<i>Bin 119 Delaporte 'Monts Damnés' Sauvignon Sancerre, Loire 2016 (Fr) 125ml £12.2</i>	
Seared tuna, asian slaw, shiitake mushrooms	19
<i>Bin 250 Mac Forbes 'RS19' Riesling Strathbogie Ranges 2017 (Oz) 125ml £10.4</i>	
Duck breast, butternut gratin, roast fig	18
<i>Bin 516 Christophe Vaudoisey Volnay Pinot Noir, Burgundy 2015 (Fr) 125ml £12.2</i>	
Onglet steak (200g), hand-cut chips	18
<i>Bin 673 Silwervis 'Terracura' Syrah, Swartland 2015 (RSA) 125ml £12</i>	
Fillet steak (200g), hand-cut chips	29
<i>Bin 506 Charvin Châteauneuf-du-Pape, Southern Rhône 2012 (Fr) 125ml £13.1</i>	
Côte de boeuf (650g), sautéed potatoes (for 2 to share)	50
<i>Bin 505 Margaux du Château Margaux, Bordeaux 2013 (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	Sweet potato fries, aioli	5

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