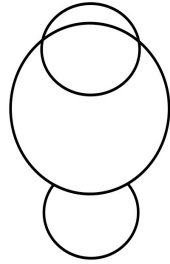


HALF PRICE MONDAYS
Selection of 20 wines available at
half price

LUNCH MENU

12PM – 3PM



Jamon Iberico 10 / 15
Chorizo Iberico 6
English charcuterie selection 14

Pimientos 5
Marcona almonds 4
Sicilian green olives 3

Set Lunch Menu 2 Courses £14

Soup of the day
Confit duck, cashew nut & pomegranate salad
Chicken & pistachio terrine, red onion marmalade

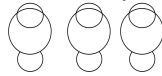
Seared sea trout, potato salad, beetroot & cauliflower purée
Burrata, heritage tomato, avocado, basil
Onglet steak (200g), hand-cut chips, béarnaise sauce (*supplement £2.5*)

Asparagus, truffle breaded duck egg, hollandaise 7
Bin 261 Clos Marguerite Sauvignon Blanc, Marlborough 2015 (Nz) 125ml £8.4

Char-grilled calamari, octopus, herbed barley, harissa aioli 9
Bin 300 Testalonga 'Stay Brave' Chenin Blanc, Swartland 2015 (RSA) 125ml £6

Cornish crab & smoked salmon tartare 8
Bin 105 Vincent Delaporte 'Chavignol' Sauvignon Blanc Sancerre, Loire 2016 (Fr) 125ml £8.8

Foie gras, quince jelly, toast 11
Bin 202 Weingut Selbach-Oster 'Rotlay' Riesling, Mosel 2011 (Ger) 125ml £11.9



BWR burger; lettuce, tomato, gherkin, aioli, hand-cut chips 12
Add: pancetta £1.5, crushed avocado £1.5, Cheddar cheese £1.5, foie gras £4

Black truffle & burrata tortelloni, cucumber, vegetables 15
Bin 485 Sadie 'Skurfberg' Chenin Blanc, Swartland 2014 (RSA) 125ml £10.2

Tempura fish & hand cut chips, peas 13
Bin 204 Heymann-Löwenstein 'Schieffer' Riesling Mosel 2015 (Ger) 125ml £10.6

Stone bass, potato gratin, carrot purée 18
Bin 151 Rubor Viticultores 'Las Dehesillas' Albillo, Cebreros 2014 (Sp) 125ml £7

Fillet steak (200g), hand-cut chips, béarnaise sauce 27
Bin 505 Margaux du Château Margaux AC, Bordeaux 2012 (Fr) 125ml £14.8

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

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

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