

Rosemary & tomato focaccia | 5
Tropea onion (VG)

STARTERS

Mezze plate

Beetroot hummus, vine leaves, falafel, wild wheat tabbouleh, smoked aubergine, olives, flatbread (VG)

Salmon tartare

Mashed avocado, chilli, taro chips

Prawns Pil Pil

Paprika, lemon, chilli, panko breadcrumbs

Burrata

Roasted crown prince squash, pine nuts, balsamic (V)

Crab cannelloni

Crab cannelloni, samphire, sea beet, lemon grass velouté

SHARING FOR TWO

House paella (suppl. | 12pp)

Chicken, king prawn, squid, mussels, saffron aioli

Smoked aubergine paella

Red pepper, okra, pil pil (VG)

Chateaubriand dry aged for 35 days, for two (suppl. | 13pp)

Chips, broccoli and peppercorn sauce

Complement your dish with

Half lobster (suppl. | 23) Whole lobster (suppl. | 42)

MAINS

Confit Cornish Harissa cod

Paprika, baby squid & curried borlotti beans

Grilled marinated chicken

Cumin spiced roasted cauliflower, chickpeas,
preserved lemon

Lamb shank tagine

Moroccan spice, quinoa, apricot, almonds

Celeriac & cauliflower, risotto

Black truffle, pickled mushroom (VG)

Ribeye dry aged for 35 days 300g (suppl. | 12)

Pickled mushroom, tomato & shallots salad,
peppercorn sauce

SIDES

Chargrilled Tenderstem broccoli, pil pil | 6 (VG)

Patatas bravas, saffron aioli | 6 (V)

Chunky chips, Parmesan & truffle oil | 6

DESSERTS

Peanut butter cheesecake

Banana ice-cream, peanut brittle (V)

Warm apple cake

Apple sorbet, oat crumble & candied apple (VG)

Chocolate pavlova

Wild berries & cherry ice-cream (V)

Selection of ice-cream & sorbet

Warm Valrhona chocolate fondant

Salted caramel ice-cream (V)

LIVE MUSIC

Friday/Saturday 19:45 - 23:15 / DJ 23:15 until close

CHAMPAGNE & SPARKLING

Chandon Brut NV	£55.00
Dom Perignon Vintage 2010	£295.00
Laurent Perrier Rose	£165.00
Laurent Perrier La Cuvee	£100.00
Louis Roderer Cristal Vintage 2012	£400.00
Nyetimber Classic	£75.00
Nyetimber Demi Sec	£80.00
Perrier Jouet Blanc De Blanc	£150.00
Perrier Jouet Belle Epoque	£380.00
Ruinart Rose	£175.00
Taittinger Brut NV	£80.00
Taittinger Rose	£95.00
Taittinger Nocturne	£80.00
Taittinger Vintage 2014	£275.00
Taittinger Comtes de Champagne	£300.00

COCKTAILS

DRAGON SUNSET £15

Absolute raspberry, melon liqueur, mango puree, dragon fruit jam, lemon juice

PEACHY KEEN £15

Peach liqueur, apricot liqueur, verjus juice, prosecco, elderflower cordial, mandarin, egg white

FLORAL FIZZ £15

KetelOne, Belsazar Rosé, lavender syrup, Prosecco

GO BANANAS £15

Havana 7, banana liqueur and caramel syrup, Absinthe, whole nuts bitters, Mezcal

SPLASH IT £15

Johnny Walker black, apple juice, passionfruit puree, vanilla extract, egg white

ROSE-MARRY ME £15

Tanqueray, Italicus, lemon bitters, yuzu liqueur, Peychaud bitter, lemon bitter, tonic water

RASPBERRY ROYALE £15

Sauvella vodka, Chambord, grapefruit marmalade, lemon juice, vanilla syrup, egg white

MIDNIGHT SKY £15

Woodford reserve, Hennessy, Havanna 3, sugar syrup, Fernet Branca, walnut bitter

SPICE UP YOUR LIFE £15

Don Julio Reposado, passionfruit, chilli, sugar

VIKUNA £15

Cambridge dry gin, lemon juice, fig liqueur, sugar syrup, egg white, sage leaves, soda water

AROMA-COMA £15

Sipsmith dry gin, dom Benedictine, lemon juice, egg white, blueberry, rosemary

CALENO MULE £10

Caleno Dark & Spicy, lime juice, ginger beer, angostura bitters

GREEN GIMLET £10

Ever leaf, herbs tincture, lime cordial, bergamot

NADA COLADA £10

Caleno, grapefruit juice, mandarin puree, coconut puree

2 COURSES | 42

3 COURSES | 48

Available on Friday and Saturday
18:00-22:30