




dinner/

Please note this is a sample menu
and may be subject to change.

For the table

Charcuterie Platter 17 
parma ham, salami di milano, chorizo, pickles, bread

British Cheese Selection 14 
by "Androuet Spitafields"





Charcuterie & Cheese Board 20 
selection of meats and british cheese


Beginnings

Avocado Garden 10 
quinoa, hummus & pomegranate

Butternut Squash Veloute 8 
wild mushroom, shaved parmesan & croutons

Burrata & Peaches 10 
heirloom tomatoes, black olive crumb & basil pesto



Roast Chicken Salad 9/12 
grapefruit, mint, parsley, red onion, croutons & house dressing




Gin & Tonic Salmon 11 
gin cured salmon, lemon tonic gel, avocado, dill & rye crisp




Crab Scotch Egg 10 
mango salsa, curried aioli & coriander

Game Terrine 11 
baby beets, rhubarb & homemade beetroot ketchup

Pan Seared Scallops 13 
chorizo, sweetcorn salsa & piquillo pepper jus

 eggs
 dairy
 gluten





 vegetarian
 nuts
 fish





 mustard
 crustacean
 celery

Middle

Courgette & Broad Bean Risotto 16
green peas, ricotta, basil pesto, pea shoots & lemon 

Roast Lamb Rump 20 
braised lamb shoulder risotto, peas, broad beans
& lamb jus



Parmesan Gnocchi 18 
semi sun dried tomatoes, mozzarella & basil pesto

Venison Ragout 18 
slow braised venison, wild mushrooms, crumbled feta
basil & rigatoni

King Prawn, Crayfish & 

Rocket Linguine 16
chilli, garlic, red onion & parsley

Roast Corn-fed Chicken 19 
courgette puree, warm quinoa & bean salad, & tomato dressing

Pan Roasted Cod 20 
stuffed baby squid, sweet potato, squid ink aioli & sauce vierge

Torched Cornish Mackerel 20 
spiced potato, kohlrabi & apple salad with a mint dressing

Grill

Ribeye Steak 250 g 26

Sirloin Steak 240 g 26
our steaks are 28 days aged and served with
grilled mushroom & braised shallot

Tuna Loin 200 g 21

Sauces - Peppercorn | Béarnaise | Red Wine Jus |
Horseradish | Tartar | Blue Cheese Butter | Chimichurri

Sides 5

Sautéed Spinach with Shallot Butter | Mashed Potato |
French Beans | Heirloom Tomato Salad | Chunky Chips |
French Fries | Mixed Leaves

drinks/

We are conscious of how harmful plastic is to the environment so our drinks are served without straws. Please let us know if you require a straw and we can provide a biodegradable alternative.

Mocktails

5 each

Cranberry Flower

cranberry juice, elderflower cordial & lemonade

Passionata

strawberries, passion fruit, lime juice & soda

Pre-Dinner Cocktails

10 each

Jacks Martini

vodka, cucumber, elderflower cordial & lime

Mezcal Brooklyn

mezcal, sweet vermouth & maraschino

Beer, Cider & Ale

Bulmers Original

6

Bulmers Flavoured

6

Peroni / Sol / Asahi

6

Local Craft Beers, please ask us about our selection

6.5

Draught

Pint / Half

Heineken

6.5 / 3.5

Bubbles

150ml Bottle

Pere Ventura | Cava (Spain)

9.5 44

Ruggeri | Prosecco (Italy)

11 52

NV Laurent Perrier Brut (France)

13.5 68

White Wine

125ml 175ml Bottle

Sauvignon Blanc,

5.5 7.5 25

Los Tortolitos

Central Valley, Chile

Pinot Grigio, Le Pianure

7 9 36

Piedmont, Italy

Riesling, Knipser

8 10 39

Pflaz, Germany

Albarino, Zarate

10 12 45

Rias Baixas, Spain

Chardonnay, J Lohr

11 13 50

Monterrey, USA

Sauvignon Blanc, Dom. Croix Saint-Ursin

55

Sancerre, France

Red Wine

Merlot, Los Tortolitos

5.5 7.5 25

Central Valley, Chile

Nero d'Avola, Mandrarossa

7 9 36

Sicily, Italy

Pinot Noir, Macmurray

8 10 39

Central Coast, California

Malbec, El Esteco Don David

9.5 11.5 43

Mendoza, Argentina

Cabernet Sauvignon,

11 13 50

Château Cru Godard

Bordeaux, France

Tempranillo, Lindes De Remulluri

55

Rioja, Spain

Coffee

Espresso / Macchiato / Americano 4

Double Espresso / Cappuccino / Latte

Flat White / Mocha / Iced Coffee 4.5

Hot Chocolate 4.5

Cafetière 5.5/6.5

Tea

4.5

Black / Assam / English Breakfast /
Earl Grey / Darjeeling / Iced Tea /
Green Tea / Organic Jade Sword Green
Tea / Herbal & Fruit / Peppermint /
Chamomile / Lemongrass & Ginger /
Rooibos / Blackcurrant & Hibiscus

Juices

4

Fresh Fruit Juices | orange,
pink grapefruit, Denham apple

Juices | cranberry, tomato,
pineapple