BY NIGHT WINE • BLUES • JAZZ • SOUL A La Carte Menu

To Share

Bread Basket Fresh bread & whipped butter £1.95

Smoked Almonds (V) £4.95

Olives (V) £4.95

Mini Chorizo £7.50

Hummus & Flatbread (V) £7.50

Padron Peppers (V) £7.95

Charcuterie Selection Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artisado curado *Each £4.50 / five £19.95*

Cheeses Selection Brun de noix, fourme d'Ambert, cap gris nez, abondance, pont d'Yeu *Each £4.50 / five £19.95*

Cheese & Charcuterie Selection All five cheeses and five charcuteries £36.95

Roasted Beetroot (VG)

Granny Smith, orange, coconut

yoghurt & cumin

£10.95

Sharing Platter (V)

Olives, hummus, padron peppers, herb cheese stuffed piquillo peppers & Spanish omelette £19.95

Burrata Onion purée, pickled shimeji mushrooms & smoked almonds

Pickled mushrooms, truffle butter & brioche £15.50

Oysters each £3.95

1/2 dozen £23.50

9 £34.95

Tiger Prawns Grilled prawns with aioli each 1/2 dozen 9 £34.95 £3.95 £23.50

£12.95

Korean Chicken Wings *Lime* yoghurt £12.95

Smoked Salmon Pickled cucumber & dill crème fraiche £15.95

Mains

Starters

Ham Hock Terrine

Celeriac Dauphinoise (VG) Hazelnut and mushroom caviar & cep cream £16.95

Roasted Cod Spiced butternut purée, mussels & bisque £26.95

Lamb Shoulder Honey roasted parsnips, kale & lamb jus £27.95

28-50 Cheeseburger Iceberg lettuce, pickles, caramelised onions, smoked bacon, truffle mayo & fries £19.95

100z Rib Eye Steak 28 days aged British beef, served with rocket & fries £38.95

8oz Fillet Steak 28 days aged British beef, served with rocket & fries

Sides

£5.75 each

Sweet Potatoes & Chilli Honey (V) Tenderstem Broccoli & Gremolata (VG) Garlic Butter New Potatoes (V) Skinny Fries (V)

Sauces

£2.50 each

Peppercorn Maitre d' Garlic Butter

±39.95

Home-made Desserts

Tiramisu (V) Traditional recipe £8.95 Winter Mess (V) Praline diplomat, roasted plum & Chocolate Mousse (V) Pear compote & almonds £8.95

Apple Strudel (V) Caramel sauce £8.95

Ice Cream & Sorbet (V) 1 scoop £2.95/3 scoops £8.50

(V) Vegetarian. (VG) Vegan.

merinque

£8.95

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.