

28-50

BY NIGHT
WINE • BLUES • JAZZ • SOUL

A La Carte Menu

To Share

Salted Almonds (V)

£4.95

Fried Mix (V)

Corn, peanuts & chickpeas

£4.95

Olives (V)

£4.95

Hummus & Flatbread (V)

£7.95

Mini Chorizo

£8.50

Padron Peppers (V)

£8.50

Charcuterie Selection

Grana reserve ham, salchichon, morcon, hot chorizo cular, lomo artizado curado

Each £4.50 / five £19.95

Cheeses Selection

Each £4.50

Five £19.95

Cheese & Charcuterie Selection

All five cheeses and five charcuteries

£38.95

Sharing Platter

Olives, hummus, padron peppers, chicken souvlaki, truffle arancini & tzatziki

£19.95

Starters

Burrata

Onion purée, shimeji mushrooms, salted almonds & basil

£13.95

Beef Tartare

Artichoke crisps & béarnaise

£16.50

Oysters

each	½ dozen	9
£4.25	£24.95	£36.95

Korean Chicken Wings

Lime yoghurt

£12.95

Pan Seared Scallops

Pickled kohlrabi & bisque dill oil

£16.50

Roasted Cauliflower (VG)

Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium

£10.95

Tiger Prawns

Grilled prawns with aioli

each	½ dozen	9
£4.25	£24.95	£36.95

Mains

Savoy Cabbage Roll (VG)

Hazelnut and mushroom caviar, cep cream & enoki tempura

£17.95

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onions, smoked bacon, truffle mayo & fries

£19.95

Pan Fried Hake

Confit fennel, mussels, cockles & curry saffron cream

£26.95

100z Rib Eye Steak

28 days aged British beef, served with rocket & fries

£38.95

Lamb Loin

Potato dauphinoise, seasonal greens, prunes & jus

£27.95

8oz Fillet Steak

28 days aged British beef, served with rocket & fries

£39.95

Sides

£5.75 each

Cauliflower Cheese (V)
Tenderstem Broccoli & Gremolata (VG)
Garlic Butter New Potatoes (V)
Skinny Fries (V)

Sauces

£2.50 each

Peppercorn
Maitre d' Garlic Butter

Home-made Desserts

Tiramisu (V)

Traditional recipe

£8.95

Chocolate Delice (V)

Blackberry sorbet

£8.95

Apple Cheesecake (V)

Maple and rosemary syrup

£8.95

Coconut Rice Pudding (V)

Mango & passionfruit

£8.95

Ice Cream & Sorbet (V)

1 scoop £2.95/3 scoops £8.50

(V) Vegetarian. (VG) Vegan.

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.