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 Board Selection of 3 charcuteries £14.95

> **Burrata** Salsa verde, broad beans & radish £13.95

Korean Chicken Wings Lime yoghurt £12.95

Seared Mackerel Fennel, capers, dill & lemon vinaigrette £15.95

Cheese Board

Selection of 3 cheeses

£14.95

Beef Tartare Artichoke crisps & béarnaise £16.50

Starters

o **Roasted Cauliflower (VG)** Oyster mushrooms, pickled onion, sunflower seed sauce & nasturtium

£10.95

Cheese & Charcuterie Board

Selection of three cheeses and

three charcuteries

£28.95

Oysterseach½ dozen£4.25£24.95

Tiger Prawns Grilled prawns with aioli each ¹⁄₂ dozen 9 £4.25 £24.95 £36.95

Sharing Platter

Olives, hummus, padron peppers,

chicken souvlaki, truffle arancini

& tzatziki £19.95

9

£36.95

Mains

Pea & Mint Risotto (VG) Pecorino £17.95 Vegan option available

Seared Tuna Shiitake mushrooms, bok choi & aromatic broth £27.95

Lamb Loin Creamed potato, roasted courgette, peas, mint & jus £27.95 28-50 Cheeseburger Iceberg lettuce, pickles, caramelised onions, smoked bacon, siracha mayo & fries £19.95

1002 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 £39.95 Sides

£5.75 each

Green Salad & Balsamic Dressing (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 Lemon Posset (V) Poached rhubarb £8.95

Eton Mess (V) Vanilla diplomat, strawberries & meringue £8.95 Baked Cheesecake (V) Vanilla ice cream £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.