

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)

£5.95

Hummus & Flatbread (V)

£7.95

Mini Chorizo

£8.50

Padron Peppers (V)

£8.50

Charcuterie Board

Selection of 3 charcuteries

£14.95

Cheese Board

Selection of 3 cheeses

£14.95

Cheese & Charcuterie Board

Selection of three cheeses and
three charcuteries

£28.95

Sharing Platter

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

£19.95

Starters

Burrata

Salsa verde, peach & almonds

£13.95

Beef Tartare

Artichoke crisps &
béarnaise

£16.50

Oysters

each

£4.25

½ dozen

£24.95

9

£36.95

Ham & Chorizo

Croquettes

£12.95

Crab Salad

Ginger, chilli, avocado
purée, mango & coriander

£15.95

Heritage Beetroot (VG)

Dukkah, coconut yoghurt & mint

£10.95

Tiger Prawns

Grilled prawns with aioli

each

£4.25

½ dozen

£24.95

9

£36.95

Mains

Pea & Mint Risotto

Pecorino

£17.95

Vegan option available

Seared Tuna

Shiitake mushrooms, bok choy &
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

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

£39.95

Sides

£5.75 each

Heritage Tomato Salad (VG)

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)

Peach compote

£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.

While every care is taken in preparation, seafood dishes may occasionally contain traces of shell

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.