

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

Smoked onion purée, almonds &
pickled shimeji

£13.95

Beef Tartare

Truffle cream, beetroot &
lovage emulsion

£16.50

Oysters

each

£4.25

½ dozen

£24.95

9

£36.95

Serrano Ham & Chorizo

Croquettes

Aioli

£12.95

Seared Scallops

Salmon caviar, corn
chowder & crispy pancetta

£15.95

French Onion Soup (VG)

Cheese croutons

£11.50

Tiger Prawns

Grilled prawns with aioli

each

£4.25

½ dozen

£24.95

9

£36.95

Mains

Potato Gnocchi (VG)

Spinach & nutmeg cream

£16.95

Pan Fried Salmon

Piquante pepper coulis &
barlotti beans

£27.95

Chicken Supreme

Hispi cabbage, hasselback potatoes
& jus

£23.95

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

£5.95 each

Green Salad & Balsamic Dressing (V)
Tenderstem Broccoli & Gremolata (VG)
Garlic Butter Potatoes (V)
Skinny Fries (V)

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter

Home-made Desserts

Tiramisu (V)

Traditional recipe

£8.95

Apple Strudel (VG)

Salted caramel

£8.95

Lemon Curd Tart (V)

Italian matcha meringue

£8.95

Ice Cream & Sorbet (V/VG)

2 scoops £5.95/3 scoops £8.95

(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.