

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	½ dozen	9
£4.25	£24.95	£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	½ dozen	9
£4.25	£24.95	£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

Chocolate Brownie (V) Blackberry & praline ice cream

£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.