

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)

£8.50

Mini Chorizo

£8.50

Padron Peppers (V)

£8.50

Charcuterie Board Selection of 3 charcuteries

£14.95

French Cheeses 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

Seared Scallops

Curried cauliflower purée,
raisins, coriander & curry oil

£15.95

Ham Hock & Pistachio Terrine

Chicory salad, vinaigrette &
sourdough

£14.95

Beef Tartare

Crispy artichokes, shallots,
capers, truffle mayonnaise &
pickled blackberry

£15.95

Oysters

each	½ dozen	9
£4.25	£24.95	£36.95

Burrata

Salsa verde, orange & chicory

£13.95

Serrano Ham & Chorizo

Croquettes

Aioli

£12.95

Roasted Beetroot (VG)

Tahini, misso sauce & dukkah

£13.95

Tiger Prawns

each	½ dozen	9
£4.25	£24.95	£36.95

Mains

Roasted Cod

Tenderstem broccoli & sauce maitaise

£27.95

Lamb Loin

Pink fir potato, heritage carrots, kale,
thyme & jus

£28.95

Potato Gnocchi (VG)

Roasted squash purée, trompette mushrooms
& toasted pumpkin seeds

£19.95

28-50 Cheeseburger

Iceberg lettuce, pickles, coleslaw, smoked
bacon, BBQ 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 & Lemon Vinaigrette (VG)
Tenderstem Broccoli & Gremolata (VG)
Braised Red Cabbage (VG)
Garlic Butter Potatoes (V)
Skinny Fries (V)

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter
Chimichurri

Home-made Desserts

Tiramisu (V)

Traditional recipe

£8.95

Banoffee Tart (V)

Chantilly cream & toasted almonds

£8.95

Coconut Rice Pudding (VG)

Mango & passionfruit

£8.95

Dark Chocolate Delice (V)

Raspberry sorbet

£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.