

APERITIVO

GUEST WINE

Negroni 11.00

Henley classic dry gin, Campari, Martini Rosso
vermouth

Champagne Cocktail 18.00

*Charles Heidsieck, Armagnac, angostura bitters, brown
sugar*

Agiorgitiko, Kanakaris, Peloponnese, Greece

Deep red in colour. On the nose, there are intense
aromas of ripe dark fruit, crush raspberries, plums &
Mediterranean spices. On the palate, full bodied with
concentration of ripe rounded fruit.

125ml 7.00 175ml 9.75 250ml 13.75
Bottle 41.00

FOR THE TABLE

Sourdough bread, Piqual olive oil & Pedro Ximinez vinegar	4.5
Gordal olives	4.5
Salted Valencian almonds	4.5
Boquerones	6
Burrata with basil oil & Aleppo chilli	9

STARTERS

Pear & endive salad, Barkham Blue & walnuts	12
Fried squid, braised chickpeas & chard, smoked chilli butter	11
Game terrine with cornichons & sourdough	10
Grilled quail, fennel salad & rapeseed aioli	12
Wild bass, tomato & red pepper stew, aioli	14

MAIN COURSE

Pollack, cavolo nero, pinenuts, sultanas & potato puree	28
Roast partridge with polenta, spinach & fried sage	26
Grilled bavette steak, roast new potatoes, beef sauce & tarragon butter	27.5
Grilled lamb rump, white beans, roast carrot & salsa verde	26.5
Chana masala, roast onion squash & seasoned yoghurt	19

VEGETABLE SIDE DISHES

Roast new potatoes with rose harissa & crème fraiche	5
Grilled hispi cabbage & walnut butter	5
Swiss chard, garlic & lemon	5

A discretionary 12.5% service charge is added to your bill
Our dishes contain allergens - for more information please speak to a member of staff
All game may contain shot