

APERITIVOGUEST 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
Bottle 41.00**

Imma bakery sourdough	4.5
Sourdough flatbread	3.5
Boquerones	7
Fried almonds	4.5
Bray cured hogget 'chorizo'	8
Hummus with za'atar	5
Radicchio, Barkham Blue & pickled walnut	7
Black Iberiko tomatoes & burrata	9
Grilled Chiltern Lamb Merguez sausages, Dijon mustard	9
Game terrine, cornichons	9
Mussels, Fino & monk's beard	12
Delica squash, Wigmore & chicory	12
Cauliflower, braised chickpeas & chard	12
Cavolo nero risotto	14
Slow cooked hogget ragu, pappardelle & Spenwood	16
Pork chop, salsa Verdi, caramelised lemon	18
Whole plaice, caper butter sauce	25
Hispi cabbage, tahini & aroccina beans	16
Crispy potatoes, yoghurt tartar	5
Cime di rapa, chilli & garlic	5
Green salad	5
Smoked celeriac ice cream	3
Lemon tart, crème fraiche & rhubarb	8
Guinness pudding, stout ice cream	8
Chocolate torte, Griottine cherries	9

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***