


**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 &amp; 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**

Imma bakery sourdough	4.5
Sourdough flatbread	3.5
Gordal olives	4.5
Fried almonds	4.5
Kikos - salted Spanish corn kernels	3
Cantabrian anchovies, Arbequina extra virgin olive oil	9.5
Mortadella	8
Hummus with za'atar	5
Radicchio, Barkham Blue & pickled walnut	7
Grilled Chiltern Lamb Merguez sausage, Dijon mustard	4.5
Black Iberiko tomatoes & buffalo mozzarella	11
Wood pigeon terrine, cornichons	9
Mussels, Fino & monk's beard	12
Gin cured trout, horseradish & pickled cucumber	12
Asparagus, duck egg, bacon crumb & Spenwood	11.5
Cavolo nero risotto, parmigiano Reggiano	14
Pappardelle, wild garlic & pumpkin seed pesto, Spenwood cheese	14
Chicken, Tokyo turnips, miso butter	24
Hake, Jerusalem artichoke puree & bacon crumb	28
Aubergine, tarka dhal & cashew butter	16
Lamb rump, Salsa Verde & Arrocina Beans	27
Grilled Mackerel, seasoned yoghurt & walnut butter	14
Grilled 600g Sirloin steak, beef sauce & tarragon butter for two 	55
Crispy potatoes, yoghurt tartar	5
Rainbow chard, braised chickpeas	5
Cime di rapa, chilli & garlic	5
Green salad	5
Rhubarb & rose sorbet	6
Pain perdu, rhubarb compote, toasted milk ice cream	10
Twice baked chocolate cake, buckwheat Chantilly & puffed spelt	8
Milk meringue, citrus curd, dill	8

*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*** £10 surcharge for Swim & Eat packages **