



## BITES

Shatta nut mix	4	Pitta bread	4
Nocellara olives	4.5	Mediterranean pitta	4.5

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### CHEESE

Selles Sur Cher, France*	7.5
Morbier, France*	6
Old Groendal, Belgium	7.5
Fourme D'ambert, France	6
Cheese selection, crackers, chutney, celery	27

\*Unpasteurised

### CURED MEAT

Speck	7
Coppa	7
Mortadella	7
Finocchiona Salami	7
Cured meat selection, breadsticks, pickles	28

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### SMALL PLATES

Padron peppers vg	8
Artichoke hearts, spiced hummus, fried sage vg	8
Burrata, samphire, almonds, confit garlic, chilli v	13
Tuna tartare, avocado puree, chilli, sesame seeds	14
Beef fillet carpaccio, truffle mayo, crispy parmesan	12.5
Rabbit terrine, baby veg, apricot jam	13

### LARGE PLATES

Conchiglie pasta, pea and broad bean pesto vg	14
Sea Bream, shrimp, caper butter, Roscoff onion	18
Onglet steak, creamed spinach, balsamic cherry tomatoes	20
Lamb leg steak, grilled aubergine, courgette, peppers, salsa verde	24

### SIDES

Patatas bravas v	8
Tomato salad, pickled red onion vg	6
Mixed leaves salad, balsamic vinegar reduction vg	5

v- vegetarian

vg- vegan

\*All vegetarian dishes can be made vegan

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This menu is subject to changes. We operate a busy kitchen incorporating use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any allergens in your food. Please be sure to share any dietary requirements with our staff.

A discretionary service charge of 12.5% will be added to your bill.





## COCKTAILS

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<b>Bloody Mary</b> , Arthur's twist	11
<b>Watermelon Aperol spritz</b> , Aperol, vanilla vodka, watermelon juice, prosecco, mint syrup	11
<b>Limoncello spritz</b> , Limoncello, elderflower cordial, fresh lemon juice, prosecco	11
<b>Mediterranean Negroni</b> , Campari, Cynar, grapefruit juice, tonic water, sprig of rosemary	11.5
<b>Summer Margarita</b> , Tequila, Cointreau, strawberry juice, lime juice, syrup	11.5
<b>In trouble</b> , Pisco, lime juice, egg white, agave	11.5
<b>Twinkle</b> , Vodka, champagne, elderflower cordial	14

## GIN & TONIC

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<b>JustGin</b> , 41.3% sprig of dill, blueberries	12
<b>Tanqueray No 10</b> , 47.3% pink grapefruit	12
<b>Tanqueray Sevilla</b> , 41.3% orange	12
<b>Hendricks</b> , 41.4% cucumber	12
<b>Sipsmith</b> , 41.6% lime	12
<b>Gin Mare</b> , 42.7% rosemary, green olive	12
<b>No 3</b> , 46% pink grapefruit, sprig of rosemary	12
<b>Rude Mechanicals Vineyard</b> , 41% grapes, basil leaf	12
All gins are served in 50ml measures , Franklin & Sons tonics	

## BEER & CIDER

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	Half pint	Pint
<b>Estrella Damm Lager</b> , 4.6% ABV	3.40	6.80
		Bottle
<b>Estrella Damm</b> , 4.6% ABV 330ml bottle		6
<b>Damm Inedit</b> , 4.8% ABV 330ml bottle		7
<b>Estrella Free Damm</b> , 0.0% ABV 330ml bottle		5.5
<b>Sassy cider</b> 0.0% ABV 275ml bottle		6
<b>Sassy Cider Brut</b> , 5.2% ABV 330ml bottle		8
<b>Sassy Rose Cider</b> , 3.0% ABV 330ml bottle		8

## NON-ALCOHOLIC DRINKS

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<b>Hangout lemonade</b> , fresh lemon juice, syrup, soda	4.5
<b>Gordons</b> , 0.0% ABV lime, Franklin & Sons tonic	6.5
<b>Virgin Mary</b> , Arthur's twist	7
<b>Non-alcoholic Watermelon spritz</b> , Crodino, watermelon juice, fresh lime juice, sprig of mint	8.5

