



BITES

Pitta bread & focaccia, hummus	v	6	Shatta mixed nuts	vg	4.5
Padron peppers	vg	10	Nocellara olives	vg	4.5
Marinated artichoke hearts	vg	10			

SMALL PLATES

Heritage carrot salad, pumpkin seed pesto	vg gf	8
Beetroot salad, lentils, pickled onion	vg gf	7
Burrata, samphire, chilli, garlic, smoked almonds	v gf	13
Carpaccio, truffle mayo, parmesan crisps	gf	13
Scallops, chicory, apple, pear salad	gf	14

LARGE PLATES

Onglet steak, pickled cabbage, feta salad	gf	20
Rabbit ragu, tagliatelle, olives		16
Cod, clams, braised leeks, chorizo		22
Vegetable tagine, couscous, almonds	vg gf	14
Moroccan spiced cauliflower, toasted almonds, mint yogurt	v gf	12

SIDES

Rosmary roasted potatoes	vg gf	5
Kale, garlic	vg gf	4
Fennel salad, pickled red onion	vg gf	5

CHEESE

Selles sur cher, France (<i>unpasteurised</i>)	7.5
Morbier, France (<i>unpasteurised</i>)	6
Old Groendal, Belgium	7.5
Fourme D'ambert, France	6
Cheese selection, pickles, thyme crackers	27

CURED MEAT

Speck	7
Coppa	7
Salami	7
Mortadella	7
Meat selection, pickles, bread sticks	28

gf – gluten free

vg – vegan

v – vegetarian

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.

We only accept card payment.



COCKTAILS

Cozy Mulled wine, Amaretto liqueur, red wine, spices, agave	8.5
Bloody Mary, Arthur's twist	11.5
Winter spritz, Aperol, raspberry liqueur, prosecco	11.5
It's Limoncello Thyme, Limoncello, thyme infused gin, lemon juice, egg white	12
Negroni Sbagliato, Campari, sweet vermouth, prosecco	12
Picante Margarita, Tequila, triple sec, lime juice, agave, tabasco	12
In Trouble, Pisco, lime juice, egg white, agave	12
Tiramisu Martini, tiramisu cream liqueur, vodka, espresso	12
Moulin Rouge, dark chocolate & cherry liqueur, espresso	12
Festive old Fashioned, date infused bourbon whiskey, angostura syrup	12
Twinkle, Vodka, champagne, elderflower cordial	15

GIN & TONIC

JustGin, 41.3% ABV, spring of dill	12
Tanqueray No 10, 47.3% ABV, grapefruit	12
Tanqueray Sevilla, 41.3% ABV, orange	12
Hendrick's, 41.4% ABV, cucumber	12
Sipsmith, 41.6% ABV, lime	12
Gin Mare, 42.7% ABV, rosemary, green olive	12
No 3, 46% ABV, grapefruit, rosemary sprig	12
Vineyard Gin, 41% ABV, basil, cucumber	12

All gins are served in 50ml measures, with Franklin & Sons tonics.

BEER & CIDER

	HALF PINT	PINT
Estrella Damm Lager, 4.6% ABV	3.4	6.8
		BOTTLE
Estrella Damm, 4.6% ABV 330ml		6
Estrella Complot IPA, 6.6% ABV 330ml		7.9
Estrella Free Damm, 0.0% ABV 330ml		5.5
Sassy Cider Brut, 5.2% ABV 330ml		8
Sassy Cider Rosè, 3.0% ABV 330ml		8

NON-ALCOHOLIC DRINKS

Lemon up, fresh lemon juice, basil syrup, soda	5
Gordon's Free Gin, 0.0% ABV, lime, Franklin & Sons tonic	6.5
Virgin Mary, Arthur's twist	7.5
CosNOPolitan, 0.0% ABV, strawberry & cherry blossom aperitif, cranberry juice, lime juice	7.5
NOt a Margarita, 0.0% ABV, bergamot & tropical aperitif, lime juice, agave	7.5
Espresso MartiNO, 0.0% ABV, saffron, vanilla & orange blossom aperitif, espresso, vanilla syrup	7.5
Franklin & Sons Ginger Ale	3
Franklin & Sons Ginger Beer	3