



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

Chicory, blood orange, fennel salad, ginger dressing	vg gf	8
Jerusalem artichoke soup, olive oil, croutons	v	8
Burrata, samphire, chilli, garlic, smoked almonds	v gf	13
Carpaccio, truffle mayo, parmesan crisps	gf	13
Gin cured salmon, cucumber, goat curd, sesame crisp, dill		14
Scallops, parsnip puree, apple, pomegranate, toasted oats		18

LARGE PLATES

Lemon roasted salsify, leek, mushroom walnut	vg gf	16
Pumpkin Tortelli, sage butter	v	16
Hake, puy lentil vegetable stew	gf	21
Spaghetti alle Vongole		19
Onglet steak, dauphinoise potatoes, peppercorn sauce		25
Confit duck leg, cassoulet		28

SIDES

Patatas bravas, aioli	v gf	7
Kale, garlic	vg gf	4
Cauliflower, harissa, sesame seeds	vg gf	7

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

Bloody Mary, Arthur's twist	12
Winter spritz, Aperol, raspberry liqueur, prosecco	12
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, caramel syrup	12
Moulin Rouge, dark chocolate & cherry liqueur, espresso	12
Old Fashioned Date, dates infused bourbon whiskey, angostura syrup	12
Twinkle, Vodka, champagne, elderflower cordial	15

GIN & TONIC

JustGin, 41.3% ABV, spring of dill	13
Tanqueray No 10, 47.3% ABV, grapefruit	13
Tanqueray Sevilla, 41.3% ABV, orange	13
Vineyard, 41% ABV, basil, cucumber	13
Sipsmith, 41.6% ABV, lime	13
Gin Mare, 42.7% ABV, rosemary, green olive	13
No 3, 46% ABV, grapefruit, rosemary sprig	13
Monkey 47, 47% ABV, lime	13
Hendrick's, 41.4% ABV, cucumber	13

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		9
Sassy Cider Rosè, 3.0% ABV 330ml		8

NON-ALCOHOLIC DRINKS

Lemon up, fresh lemon juice, basil syrup, soda	5
Sipsmith FreeGlider, 0.0% ABV, grapefruit, Franklin & Sons tonic	8
Virgin Mary, Arthur's twist	7.5
CosNOpolitan, 0.0% ABV, strawberry & cherry blossom aperitif, cranberry juice, lime juice	8.5
NOt a Margarita, 0.0% ABV, kelp forest, bergamot & tropical sea buckthorn aperitif, lime juice, agave	8.5
Espresso MartiNO, 0.0% ABV, saffron, vanilla & orange blossom aperitif, espresso, vanilla syrup	8.5