

# A la carte menu

**Charcuterie selection 6.5pp** **Vegetarian Antipasti 6pp**  
*Prosecco di Valdobbiadene extra dry D.O.C.G., Follador Francesco, Veneto Italy NV (125ml)* 7

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**Steamed mussels with Nduja** **7.5/14**  
*Vouvray demi-sec, 'Les Argiles', Dmn de la Rouletiere, Loire, France 2017 (125/175ml)* 7/8.5

**Octopus carpaccio, shaved fennel and crispy capers** **7.5**  
*Prosecco di Valdobbiadene extra dry D.O.C.G., Follador Francesco, Veneto Italy NV (125ml)* 7

**Crispy pork cheeks, apple and red cabbage slaw, sherry vinegar** **7**  
*Riesling 'The Lodge Hill' Clare Valley, Jim Barry Wines, South Australia 2018 (125ml)* 6.5

**Farinata, padron peppers and roasted tomatoes (V, Ve)** **7**  
*Pinot Grigio, Novita, Veneto, Italy 2018 (125ml)* 5

**Sausage and friarielli orecchiette with Parmesan** **7/13**  
*Chianti colli Senesi D.O.C.G., Casa al Vento, Tuscany, Italy 2015 (125/175ml)* 6/8

**Friarielli and roasted pepper Orecchiette with Parmesan (V, Ve\*)** **6.5/12.5**  
*Bodegas Alceno Barinas, Tempranillo, Jumilla, Spain 2018 2018 (125/175ml)* 5/6.5

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**Bistro rump steak, roasted vine cherry tomatoes and fries. Garlic butter or red wine jus** **17.5**  
*Tempranillo-Cabernet-Merlot 'Ars Nova', Navarra, Tandem, Spain 2014 (175ml)* 8

**Pressed confit chicken thigh, sweetcorn, baby courgette and herb butter** **14**  
*Viognier 'Reserve Spéciale', Pays D'oc, Gérard Bertrand, Languedoc-Roussillon 2017 (175ml)* 8

**Seared duck breast, pickled blackberries, beetroot and jus** **16.5**  
*Syrah Borgo Leo, IGT Sicilia, Italy 2018 (175ml)* 8.5

**Pan-fried seabream fillet, braised fennel, see vegetables and lemon dressing** **15.5**  
*'Costa degli Angeli' Manzoni Bianco, Casa Paolin, Veneto Italy 2018 (175ml)* 8.5

**Whole plaice meuniere, pickled cucumber and side salad** **16.5**  
*'Heritage Collection' Chardonnay De Loach, Sonoma County, California USA 2018 (175ml)* 9

**Maple roasted heritage carrots, pearl barley and gremolata** **12.5**  
*Sauvignon Blanc 'Paula', Uco Valley, Mendoza, Dona Paula Argentina 2018 (175ml)* 7

**Buttered new potatoes** **4**  
**Fries** **3.5**  
**Truffle oil and parmesan fries** **4.5**  
**Side salad** **3.5**  
**Padron peppers** **4**

**SAMPLE MENU'**