

Charcuterie selection 8.5 pp  
Vegetarian Antipasti 7.5 pp

Olives 4

Follador Francesco, Prosecco di Valdobbiadene DOCG, Veneto Italy NV (125ml)

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<b>Seabream crudo, rhubarb and blood orange dressing, pickled mooli and coriander (GF)</b>	<b>10</b>
<i>The Wine Portfolio V, Sauvignon Blanc, Marlborough, New Zealand 2021 (125ml/175ml)</i>	8/9
<b>Grilled black tiger prawns, N'duja mayonnaise (GF)</b>	<b>10</b>
<i>El Camarón Albariño, Rias Baixas, Spain, 2022 (125/175ml)</i>	9/10.5
<b>Crab and Crayfish Tortelloni, lobster sauce and sea herbs</b>	<b>10</b>
<i>Terre Grosse, Due Albe Sauvignon blanc-Chardonnay, Veneto, Italy 2021</i>	7.5/8.5
<b>Barbecued miso glazed celeriac, walnut ketchup, pickled apple and kale crisps (ve) (GF)</b>	<b>8.5</b>
<i>Cellar Alimara, Terra Alta, Estrella de batea, Spain 2021</i>	7.5/8.5
<b>Chicken yakitori, with chicken fat mayonnaise (GF)</b>	<b>9</b>
<i>Terre Grosse, Raboso, Veneto, Italy 2019</i>	7.5/8
<b>Pea and wild garlic soup with ham hock ballotine (GF) 7.5</b>	
<i>Bardos, Verdejo, Rueda, Portugal 2022(125ml/175ml)</i>	
<b>Pea and wild garlic soup with 'bacon crumb' and onion petals (GF)(Ve) 7.5</b>	
	8/9

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<b>32 day dry-aged Red Hereford beef, roasted vine tomatoes, fries. (Upgrade to truffle fries for £1.50)</b>	
<b>A choice of garlic butter or red wine jus (GF)</b>	
<b>8oz Bistro rump steak 24</b>	<b>10oz Rib-eye steak 34</b>
<i>Quinta da Lapa 'Nana' Reserva Tinto, Tejo, Portugal 2017 (175ml)</i>	10.5
<b>Confit duck leg, smoked bacon braised lentils, walnut ketchup, and red cabbage jam (GF)</b>	<b>26</b>
<i>Cave Les Coteaux Du Rhone, Arbouse Cotes du Rhone villages massif d'Uchaux, France 2020 (175ml)</i>	10.5
<b>Iberian Pluma pork, romesco sauce, barbecued kale, and onions (served pink) (GF)</b>	<b>26</b>
<i>Bodegas Krontiras, Solar del Alma Reserva, Petit Verdot, Mendoza, Argentina 2018 (175ml)</i>	12.5
<b>Lamb Rump, asparagus, goats curd, smoked jersey royals, and onion granola (GF)</b>	<b>34</b>
<i>Cantina Della Vernaccia, Cannonau di Sardegna DOC Maimone, Sardinia, Italy 2021*(175ml)</i>	11
<b>Carrot and seaweed roulade, carrot ragu, peas with chervil and wild garlic velouté (GF)(Ve)</b>	<b>20</b>
<i>Aloe Tree, Chenin Blanc, Wester Cape, South Africa 2021 (175ml)</i>	10
<b>Chicken and ham hock Pie, caramelized cauliflower puree and tender stem broccoli</b>	<b>20</b>
<i>Emiliana, Adobe Reserva, Chardonnay, Maipo valley, Chile 2022 (175ml)</i>	9
<b>Stone bass, braised baby gem, anchovy crumb, broccoli leaf puree and ponzu tomatoes</b>	<b>24</b>
<i>Cantine Gulino, Fania Fiano-Insolia, Sicily, Italy 2021 (175ml)</i>	9.5
<b>Steamed sea trout, cime di rapa, pickled celeriac and apple, celeriac dashi (GF)</b>	<b>24</b>
<i>Borgo Leo, Cataratto, Sicily, Italy 2022 (175ml)</i>	11
<i>Fries (Ve)(GF)</i>	5
<i>Tender stem broccoli (Ve)(GF)</i>	5
<i>Truffle oil and parmesan fries (GF)</i>	6
<i>Cauliflower cheese</i>	6
<i>Caesar salad (GF)</i>	6

A discretionary 10% service charge will be added onto your bill. Please let us know if you have any allergy or dietary requirement.