

# ALL DAY DINING

## SHARING BITES

- Crudités with balsamic glaze and EVO (VG) - 6      Carlingford oyster (each) - 6  
Saffron and truffle arancini, mayo and fried kale (V) - 8      Moutabal, hummus, labneh, pitta bread - 9

## STARTERS

- Spiced lentil soup, crispy pitta bread, lemon (VG) - 9  
Pesto marinated heirloom tomato and beetroot salad - 14  
*avocado guacamole, caramelised goat cheese, balsamic glaze*  
Quinoa salad (VG) - 12  
*heritage beetroot, avocado guacamole, pickled tender stem broccoli, edamame beans, balsamic dressing*  
Classic prawn cocktail - 16  
*mary rose sauce, lettuce, prawns, caviar*  
Yuzu spicy smoked salmon tartare - 16  
*soya mayo, pickled quail eggs, edamame beans, avruga caviar*  
Pan seared scallops - 12  
*butternut squash purée, buttered spinach, tapioca crisp, lemon sauce*  
Duck and pigeon terrine - 14  
*onion chutney, berries, toasted brioche*

## SANDWICHES

- Falafel wrap (V) - 16  
*feta, mint yoghurt, fries*  
Croque monsieur - 16  
*ham, cheese, mustard sauce, sourdough bread, fries*  
Club sandwich - 16  
*chicken breast, smoked cheddar, bacon, fried egg, baby gem, tomato, mustard mayonnaise, fries*

## SALADS

- Superfood salad (VG) - 13  
*avocado, pomegranate, shaved broccoli, radish, cauliflower, toasted seeds, baby spinach*  
Caesar salad - 13  
*lettuce, croutons, parmesan, anchovies, caesar dressing*  
Add chicken, prawns or goat's cheese to your salad - 4

## MEAT

- Butter chicken masala - 18  
*naan bread, basmati rice, pomegranate raita*  
Pork belly - 20  
*battered mash, squash purée, sautéed spinach cider jus*  
Honey glazed duck - 24  
*grilled peaches, maple roasted cauliflower purée, confit duck bonbon, cherry jus*

## FISH

- Pan fried Scottish salmon - 20  
*minted peas, potato mash, baby carrots, wasabi lime mayo*  
Fish and chips - 18  
*crushed peas, tartare sauce, fries*  
Seared seabass - 20  
*niçoise vegetables, lobster tomato broth, squid ink tapioca crisp*  
Grilled tiger prawns - 32  
*minted peas, micro salad, lemon butter sauce*

## VEGETARIAN

- Matar paneer masala - 18  
*naan bread, aromatic basmati rice, pomegranate raita*  
Roasted cauliflower steak (VG) - 14  
*niçoise vegetables, fried kale*  
Truffle and beetroot risotto - 15  
*baby golden beetroot, parmesan crisp*  
Butternut squash ravioli - 16  
*sautéed spinach, truffle cream sauce, olive crumble*

## GRILL

- |                   |   |  |  |   |
|-------------------|---|--|--|---|
| 160gm Fillet - 30 | Beef burger - 22<br><i>lettuce, bacon, tomato, cheddar, mayonnaise, glazed brioche bun, fries</i> | Chicken burger - 18<br><i>lettuce, tomatoes, red onion, cheddar, mayonnaise, glazed brioche bun, fries</i> | Halloumi & falafel burger (V) - 18<br><i>lettuce, tomatoes, red onion, mayonnaise, glazed brioche bun, fries</i> | Black leg baby chicken - 22<br><i>roasted cauliflower purée, sautéed potatoes, tender stem broccoli</i> |
|-------------------|---|--|--|---|

*bearnaise/ peppercorn/ red wine jus/ herb butter*

## DESSERTS

All desserts - 7.5

- Chocolate and blackberry fondant, vanilla ice cream  
Pistachio crème brûlée, biscotti  
Sticky toffee pudding, salted caramel ice cream  
Saffron panna cotta with tropical fruit compote  
Selection of British artisan cheese, bread and chutney - 14

## SIDES

All sides at - 5

- Rice  
Mashed potatoes  
Mixed leaf salad  
Garlic spinach  
Green beans  
Sweet potato fries  
*add truffle oil and parmesan - (extra - 1)*  
Skin on fries  
*add truffle oil and parmesan - (extra - 1)*

All prices are inclusive of vat at 20%.  
A discretionary service charge of 12.5% will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.

# DRINKS LIST

## RED WINE

	175ml	250ml	Bottle
Org Vinuva Nero D'Avola, Italy, 2017	9	11	27
Veramonte Merlot, Casablanca Valley, Chile, 2017	-	-	32
Flagstone Dragon Tree Cape Blend, Pinotage/Shiraz/Cabernet, Western Cape, South Africa, 2017	-	-	35
Colombo Laure Syrah, France, 2017	11	13	39
Vine Roots Old Vine Garnacha Rioja, Spain, 2016	-	-	44
Baron Edmond de Rothschild Aguaribay, Malbec, Vista Flores, Argentine, 2016	13	16	47
Chianti Classico, San Jacopo da Vicchiomaggio, Italy, 2016	-	-	49
Baron Philippe de Rothschild Mouton Cadet 1930 Label, Bordeaux, France, 2015	14	17	50
Federalist 1776 Lodi Zinfandel, USA, 2016	16	18	54
The Federalist Bourbon Barrel Aged Red Blend, Mendocino, USA, 2016	-	-	63
Big Max Cabernet Sauvignon, Central Coast, USA, 2017	18	22	65
Don Jacobo Rioja Gran Reserva, Bodegas Corral, Spain, 2005	-	-	67
Château Teyssier, Saint-Émilion Grand Cru, France, 2014	-	-	69
Sanford St Rita Pinot Noir, USA, 2012	20	24	71
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France, 2016	-	-	95
Dueling Pistols Petite Sirah Cabernet Sauvignon, Paso Robles, USA, 2016	-	-	110
Barons de Rothschild (Lafite) Bodegas Caro, Caro, Malbec - Cabernet Sauvignon, Mendoza, Argentine, 2015	-	-	115
Gevrey-Chambertin, Bouchard Aîné & Fils, France, 2013	-	-	120
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, Italy, 2013	-	-	125
Château Léoube The Collector, Cabernet Franc, Côtes de Provence, France, 2013	-	-	137
Château Pédesclaux 5ème Cru Classé, Pauillac, France, 2012	-	-	145

## ROSÉ WINE

	175ml	250ml	Bottle
Parini Pinot Grigio Rosato delle Venezie, Italy, 2018	9	11	27
Jean-Luc Colombo Les Collines aux Lavandes Rosé, Méditerranée, France, 2018	-	-	36

## BEER & CIDER

- Menabrea, Lager, ITA, 4.8% - 6
- Meantime Yakima, Red Ale, ENG/LDN, 4.1% - 6
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - 7
- Flying Dog Snake, IPA, USA, 7.1% (355ml) - 7
- Brewdog Punk, IPA, SCT, 5.6% - 6
- Guinness, Stout, IRL, 5.0% - 6
- Maeloc, Dry Cider, SPA, 4.5% - 6
- Maeloc, Strawberry Cider, SPA, 4.0% - 6

## COFFEE & TEA

- Americano - 5.5
- Cappuccino - 5.5
- Espresso / Double Espresso - 5.5
- Caffe Mocha - 5.5
- Caffe Latte - 5.5
- Matcha Latte - 5.5
- White Tea Rose Latte - 5.5
- Hot Chocolate - 5.5
- Selection of Jing Tea - 5.5

## WHITE WINE

	175ml	250ml	Bottle
Le Bosq Blanc, Vin de France, France, 2018	9	11	27
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa, 2018	-	-	34
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France, 2018	-	-	38
Vermentino Sella & Mosca, Italy, 2017	11	14	40
Leftfield Sauv Blanc, New Zeland, 2017	13	16	43
Pinot Blanc Alsace Tradition Organic, Emile Beyer, France, 2017	-	-	45
Albarino, La Marimorena, Spain, 2018	-	-	51
Attems, Pinot Grigio, Friuli DOC, Italy, 2017	15	19	55
Dr Loosen Erdener Treppchen Riesling Kabinett, Mosel, Germany, 2016	-	-	57
Big Max Sauvignon Blanc, Napa, USA, 2017	-	-	59
Federalist Chardonnay Mendocino, USA, 2016	16	21	62
Rupert & Rothschild Baroness Nadine, Chardonnay, South Africa, 2017	18	24	71
Sancerre Blanc, Domaine de Terres Blanches, France, 2017	-	-	74
Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, France, 2016	-	-	90
Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet Père & Fils, France, 2013	-	-	135

## SPARKLING

	125ml	Bottle
Moët et Chandon Imperial, Brut, FRA, NV	12	70
Moët et Chandon Imperial, Brut Rosé, FRA, NV	16	94
Ruinart, Blanc de Blanc, FRA, NV	-	110
Taittinger, Prélude, Brut, FRA, NV	-	180
Dom Perignon, Brut, FRA, 2009	-	265
Nyetimber Classic Cuvée, ENG, NV	11	60
Galanti Prosecco, ITA, NV	8	42

## DESSERT WINE

	125ml	Bottle
Nederburg Noble Late Harvest, West, SA, 2017	11	29
Château Rieussec, Grand Cru, Sauternes, FRA, 2012	-	71

## DRAFT BEER

- 420ml
- Camden Pale, ENG/LDN, 4.0% - 6
- Camden Hells, ENG/LDN, 4.6% - 6

## SOFT DRINK

- Voss Water - small 5 / large 6
- Fentimans Slimline Tonic / Tonic - 4
- Pepsi / Diet Pepsi / Pepsi Max - 5
- Fentimans Soda - 4
- Fentimans Ginger Ale - 4
- Fentimans Ginger Beer - 4
- Fentimans Rose Lemonade - 4
- Fever Tree Lemonade - 4
- Fever Tree Tonic - 4
- Selection of juices - 6

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