

# ALL DAY DINING

## SMALL BITES

- Marinated olives - 4      Carlingford oyster (each) - 6  
Sourdough, whipped butter - 4      Moutabal, hummus, labneh, pita bread - 9

## STARTERS

- 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*
- Spiced lentil soup (VG) - 9  
*crispy pita bread, lemon*
- Yuzu spicy smoked salmon tartare - 16  
*soya mayo, pickled quail eggs, edamame beans, avruga caviar*
- Pan seared scallops - 12  
*butternut squash puree, buttered spinach, tapioca crisp, lemon sauce*
- Duck and pigeon terrine - 14  
*onion chutney, berries, toasted brioche*

## SANDWICHES

- Falafel wrap (V) - 14  
*feta, mint yoghurt*
- Croque monsieur - 14  
*ham, cheese, mustard sauce, sourdough bread*
- Club sandwich - 14  
*chicken breast, smoked cheddar, bacon, fried egg, baby gem, tomato, mustard mayonnaise*

## SALADS

- Superfood salad (VG) - 12  
*avocado, pomegranate, shaved broccoli, radish, cauliflower, toasted seeds, baby spinach*
- Caesar salad - 12  
*lettuce, croutons, parmesan, anchovies, caesar dressing*
- Classic prawn cocktail - 16  
*mary rose sauce, lettuce, prawns, caviar*
- Add chicken, prawns or goats cheese to your salad - 4*

## MEAT

- Butter chicken masala - 16  
*naan bread, basmati rice, pomegranate raita*
- Pork belly - 18  
*buttered mash, sautéed spinach, squash puree, cider jus*
- Honey glazed duck - 24  
*grilled peaches, maple roasted cauliflower puree, confit duck bonbon, cherry jus*

## FISH

- Grilled Scottish salmon - 20  
*minted peas, mash, baby carrots, wasabi lime mayo*
- Fish and chips - 16  
*crushed peas, fries, tartare sauce*
- Seared seabass - 18  
*nicoise vegetable, lobster tomato broth, squid ink cassava crisp*
- Grilled tiger prawns - 32  
*minted peas, micro salad, lemon butter sauce*

## VEGETARIAN

- Matar paneer masala - 14  
*naan bread, aromatic basmati rice, pomegranate raita*
- Roasted cauliflower steak (VG) - 12  
*nicoise vegetables, fried kale*
- Truffle and beetroot risotto - 14  
*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, cheddar, mayonnaise, glazed brioche bun, fries</i> | Black leg baby chicken - 22<br><i>roasted cauliflower puree, 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 - 4*

- Rice  
Mashed potato  
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, Argentina, 2016                             | 13    | 15    | 47     |
| Chianti Classico, San Jacopo da Vicchiomaggio, Italy, 2016  | -     | -     | 49     |
| Baron Philippe de Rothschild Mouton Cadet 1930 Label, Bordeaux, France, 2015                            | 14    | 16    | 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, Argentina, 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     |
| Château Léoube, Côte de Provence, Grenche - Cinsault, France, 2017          | 16    | 21    | 60     |

## BEER & CIDER

|  |  |
|--|--|
| Menabrea, Lager, ITA, 4.8% - <b>6</b>                          | Brewdog Punk, IPA, SCT, 5.6% - <b>6</b>        |
| Meantime Yakima, Red Ale, ENG/LDN, 4.1% - <b>5.5</b>           | Guinness, Stout, IRL, 5.0% - <b>5.5</b>        |
| Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - <b>6.5</b> | Maeloc, Dry Cider, SPA, 4.5% - <b>5</b>        |
| Flying Dog Snake, IPA, USA, 7.1% (355ml) - <b>7</b>            | Maeloc, Strawberry Cider, SPA, 4.0% - <b>5</b> |

## COFFEE & TEA

|   |
|---|
| Americano - <b>4.5</b>  |
| Cappuccino - <b>4.5</b> Espresso / Double Espresso - <b>4.5</b> |
| Caffe Mocha - <b>4.5</b>  |
| Caffe Latte - <b>4.5</b>  |
| Matcha Latte - <b>4.5</b>                                       |
| White Tea Rose Latte - <b>4.5</b>                               |
| Hot Chocolate - <b>4.5</b>                                      |
| Selection of Jing Tea - <b>4.5</b>                              |

## 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 | 25    | 71     |

## DRAFT BEER

|                             |              |
|-----------------------------|--------------|
|                             | 420ml        |
| Camden Pale, ENG/LDN, 4.0%  | - <b>5.5</b> |
| Camden Hells, ENG/LDN, 4.6% | - <b>5.5</b> |

## SOFT DRINK

|  |
|--|
| Voss Water - small <b>5</b> / large <b>6</b>       |
| Fentimans Slimline Tonic / Tonic - <b>4</b>        |
| Pepsi / Diet Pepsi / Pepsi Max - <b>4</b>          |
| Fentimans Soda - <b>4</b>                          |
| Fentimans Ginger Ale - <b>4</b>                    |
| Fentimans Ginger Beer - <b>4</b>                   |
| Fentimans Mandarin - <b>4</b>                      |
| Fentimans Rose Lemonade - <b>4</b>                 |
| Fever Tree Lemonade - <b>4</b>                     |
| Fever Tree Tonic - <b>4</b>                        |
| Juice - <b>5</b>                                   |
| Apple/Cranberry/Grapefruit/Orange/Pineapple/Tomato |

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