

ALL DAY DINING

STARTERS

- Marinated olives - **4** Carlingford oyster (each) - **4**
Sourdough, whipped butter - **4** Spiced lentil soup - **6**
Cauliflower, parmesan, kale, romanesco - **7** Muhammara, hummus, baba ganoush, naan bread - **7**
Seared scallops, oats, apple, dashi, fennel tops - **9** Foie gras and pigeon terrine, brioche, fig chutney - **8**
Cured dill salmon, lemon crème fraîche, radish cress, caviar - **9**

SANDWICHES

- Falafel wrap - **10**
feta, yoghurt, mint
- Croque monsieur - **12**
ham, cheese, mustard mayo sauce, sourdough bread
- Club sandwich - **14**
chicken breast, smoked cheddar, bacon, fried egg, baby gem tomato, mustard mayonnaise

SALADS

- Superfood salad - **12**
avocado, pomegranate, shaved broccoli, radish, cauliflower, toasted seeds, baby spinach
- Caesar salad - **12**
lettuce, croutons, Parmesan, anchovies, Caesar dressing
- Nicoise salad - **14**
potatoes, eggs, tomatoes, tuna, olives, anchovies, olive oil, beans, coriander cress
- Add chicken, prawns or goats cheese to your salad 4*

MEAT

- Chicken tikka - **14**
ginger, chillies, yoghurt, tomato purée, garam masala, turmeric, coriander, rice
- Pork belly - **18**
celeriac, savoy cabbage, apple
- Guinea fowl - **22**
thyme, white onion, wild mushroom, cavolo nero
- Duck breast - **24**
carrot, orange, brassica, sweet potato

FISH

- Prawn madras - **16**
tomatoes, cayenne pepper, ginger, garam masala, coriander, rice
- Fish and chips - **16**
crushed peas, fries, tartare sauce
- Seared seabass - **18**
fennel, olive, tomato, baby potato, sauce vierge
- Pan-fried turbot - **20**
sea lettuce, khol rabi, tartare beurre blanc

VEGETARIAN

- Ricotta Flatbread - **12**
spinach, rocket, parmesan
- Barley risotto - **14**
celeriac, enoki, pecorino
- Chana masala - **14**
chickpeas, ginger, chillies, tomatoes, garam masala, turmeric, coriander, rice
- Homemade lasagna - **16**
artichoke, mushroom, truffle, basil

GRILL

- 200g fillet - **28**
250g ribeye - **26**
220g sirloin - **24**

- Beef burger - **16**
lettuce, bacon, tomato, emmental, glazed brioche bun

- Chicken burger - **14**
Applewood cheddar, red onion, ranch mayonnaise

- Seared Tuna Steak - **26**
wasabi, lime emulsion

- Spatchcock chicken - **28**
charred lemon, mixed leaf salad

DESSERTS

All desserts - 7.5

- Chocolate and blackberry fondant, vanilla ice cream
Rhubarb crème brûlée, pistachio biscotti
Sticky toffee pudding, salted caramel ice cream
Treacle tart with clotted cream
Cheese board (extras - **3**)

SIDES

All sides at - 4

- Rice
Mash potato
Mixed leaves salad
Garlic spinach
Green beans
Sweet potato fries
add truffle and parmesan - (extra - 1)
Skin on fries
add truffle and parmesan - (extra - 1)



DRINKS LIST

RED WINE

	125ml	250ml	Bottle
Vinuva Organic, Nero d'Avola, Sicily, ITA, 2017	9	11	27
Sainte Marie des Crozes, Cabernet Franc, Langeudoc Roussillon, FRA, 2017	-	-	34
Jean Luc Colombo Les Collines de Laure, Syrah, Rhône, FRA, 2017	11	13	38
Changyu, Cabernet Sauvignon, Ningxia, CHIN, 2015	-	-	38
Primus, Carmenère, Colchagua, CHI, 2016	-	-	41
Quinta Dos Murcas, Touriga Franca, Douro, POR, 2016	-	-	44
Baron Edmond de Rothschild Aguariabay, Malbec, Vista Flores, ARG, 2016	13	16	46
Chalk Hill, Barbera, McLaren Vale, South AUS, 2016	-	-	48
Baron Philippe de Rothschild Mouton Cadet 1930 Label, Bordeaux, FRA, 2015	15	18	49
The Invisible Man, Tempranillo, Rioja Alta, SPA, 2015	-	-	51
The Federalist 1776, Zinfandel, Lodi, CAL, USA, 2016	16	19	53
The Federalist Red Blend, CAL, USA, 2016	-	-	63
Macho Man, Monastrell, Jumilla, SPA, 2016	-	-	62
Sanford, Pinot Noir, Sta. Rita Hills, CAL, USA, 2012	18	24	69
Alexander vs The Ham Factory, Tempranillo, Ribera Del Duero, SPA, 2015	-	-	75
Ruffino Modus, Sangiovese, Toscana, ITA, 2013	-	-	92
The Federalist Dueling Pistols, Dry Creek, USA, 2012	-	-	95
Bolla Amarone della Valpolicella Classico, Corvina - Rondinella, Veneto, ITA, 2012	-	-	125
Barons de Rothschild (Lafite) Bodegas Caro, Caro, Malbec - Cabernet Sauvignon, Mendoza, ARG, 2015	-	-	130
Château Haut-Bages Libéral, 5ème Cru, Pauillac, FRA, 2014	-	-	140
Louis Jadot Resonance, Pinot Noir, Oregon, USA, 2013	28	-	145
Chimney Rock, Cabernet Sauvignon, Stags Leap, CAL, USA, 2014	-	-	160
Château Léoube The Collector, Cabernet Franc, Côtes de Provence, FRA, 2013	-	-	165
Jean-Luc Colombo La Louvée, Cornas, FRA, 2013	-	-	175
Louis Jadot Gevrey-Chambertin 1er Cru Petite Chapelle, Burgundy, FRA, 2007	-	-	180
Pagos del Rey La Única, Tempranillo, SPA, 2012	-	-	185

ROSÉ WINE

	125ml	250ml	Bottle
Quinta das Arcas Arca Nova, Vinho Verde, POR, 2017	9	11	27
Jean Luc Colombo, Les Collines, Shiraz, FRA, 2016	-	-	35
Château Léoube, Côte de Provence, Grenche - Cinsault, FRA, 2017	16	21	60

BEER & CIDER

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

COFFEE & TEA

Americano - 4
Cappuccino - 4
Espresso / Double Espresso - 4
Caffe Mocha - 4
Caffe Latte - 4
Matcha Latte - 4
White Tea Rose Latte - 4
Hot Chocolate - 4
Selection of Jing Tea - 4

WHITE WINE

	125ml	250ml	Bottle
Esporão Alandra Branco, Alentejo, POR	9	11	27
Flagstone Word of Mouth, Viognier, W. Cape, SA	-	-	36
Jean Luc Colombo Les Collines de Laure Blanc, Vermentino - Viognier, Rhône, FRA, 2015	11	13	38
Goianea Uno, Txakoli, Basque Country, SPA, 2015	-	-	41
Te Awa Left Field, Sauvignon Blanc, NZ, 2017	13	16	43
Domaine Zinck, Pinot Blanc, Alsace, FRA, 2016	-	-	46
Esporão Reserva Branco, Antão Vaz - Arinto, Alentejo, POR, 2016	-	-	49
Nederburg Anchorman, Chenin Blanc, W. Cape, SA, 2016	-	-	51
La Marimorena, Albariño, Rías Baixas, SPA, 2017	-	-	54
Dr. Loosen Erdener Trepp., Riesling, Mos., GER, 2015	-	-	56
Dr. Konstantin Frank, Gewürztraminer, NY, USA, 2016	-	-	57
The Federalist, Chardonnay, Mendocino, USA, 2016	16	21	59
Attems, Pinot Grigio, Friuli DOC, ITA, 2016	17	22	62
Rupert & Rothschild Baroness Nadine, Chardonnay, Fredericksburg - W. Cape, SA, 2015	19	24	71
Vignerons de Chablis, 1er Cru, Burgundy, FRA, 2012	-	-	71
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ, 2017	-	-	75
Contino Blanco, Rioja, SPA, 2015	-	-	80
De Ladoucette, Pouilly-Fumé, Loire, FRA, 2017	-	-	96
Remoissenet Père & Fils, Puligny-Montrachet 1er Cru Sous le Puits, Burgundy, FRA, 2013	-	-	135

SPARKLING

	125ml	Bottle
Moët et Chandon Imperial, Brut, FRA, NV	12	70
Moët et Chandon Imperial, Brut Rosé, FRA, NV	16	90
Ruinart, Blanc de Blanc, FRA, NV	-	110
Taittinger, Prélude, Brut, FRA, NV	-	180
Dom Perignon, Brut, FRA, 2006	-	265
Nyetimber Classic Cuvée, ENG, NV	11	60
Galanti Prosecco, ITA, NV	8	36
Cordoniu Zero, Alcohol Free, SPA, NV	3	18

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% - 5.5	
Camden Hells, ENG/LDN, 4.6% - 5.5	

SOFT DRINK

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

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



If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.