MENU

SHARE

avocado tikka. curry leaf yogurt. grilled potato bread. herb salad. G N S M $\,$ £13 $\,$

baked raclette. toasted sourdough bread. house pickle. shichimi oil. G N S SE $\,$ £16.50

cheese plate. three types of cheese. seeded crackers. marmalade. N S SO SE $\,\pm$ 14

START

frittata. green goddess. cashew yoghurt. shaved vegetables. herbs. N S ϵ 11

potato and celeriac rosti. crème fraîche. fennel and apple salad. S C $\,$ £11

golden soup. spiced chickpea. sauteed spinach. $\ensuremath{\it \pounds}8$

jackfruit "crab cake". red pepper. old bay remoulade. lemon. S C $\,$ £11

kale salad. poached pumpkin. seeded croquant. avocado tahini dressing. SE $\,$ E9

MAIN

raw courgette + tomato lasagne. pistachio pesto. macadamia ricotta. N $\,$ £17

cacio e pepe. kelp noodles. pea shoots. green + black olives. N SO $\, {\it E}18 \,$

plant bowl. black lentils. quinoa. kale. seasonal vegetables. romesco. S SO N $\,\pm$ 18

wild mushroom + root vegetable burger. carrot + beet ketchup. sunflower cheddar. G S SE SO £20

spicy udon. togarashi. seared tempeh. shiitake mushroom. roasted cashew. hoisin. G N SE SO £22

SIDES

mushroom agrodolce. seasonal herbs. SO £9 broccoli. chili. preserved lemon. £10.5 tuscan kale. orange. sesame. SE £8 smashed fingerling potatoes. truffle aioli. £10

DESSERTS

coconut and banana "cream pie". coconut powder. N &8 chocolate + salted caramel crunch. vanilla cream. &8 hibiscus cheesecake. berries. pistachio. N &10.50 lime curd. blueberry. shortbread. S &8 carrot cake. sesame ice cream. beet syrup. SE &10.50

C - CELERY G - GLUTEN N - NUT M - MUSTARD S - SULPHITES SO - SOY SE - SESAME

Food allergies and intolerances: Some of our food and drinks contain allergens. Please speak to a manager or one of our trained advisors about the ingredients in your meal, they may be able to assist you in your order.





WINE

125ml gls | btl

SPARKLING WINE

NV Era Prosecco Organic Extra Dry ϵ 10.50 $|\epsilon$ NV Case Coste Prosecco di Valdobbiadene ϵ 12.50 $|\epsilon$ NV Geoffroy Brut Expression ϵ 15.50 $|\epsilon$ A.R. Lenoble Rose Brut ϵ 20 $|\epsilon$

WHITE WINE

2020 Lagar de Cervera Albarino £10|£48
2020 Radford Dale Renaissance Chenin Blanc £14|£68
2019 Domaine de Montille Bourgogne Blanc £96
2020 Domaine Crochet Sancerre £88

ROSE WINE

2020 Domaine La Suffrene Bandol Rose £12|£62

RED WINE

2019 Querciabella Mongrana £10.50|£50
2019 Terroir Sense Fronteres Negre £13|£63
2018 Querciabella Chianti Classico £14.50|£74
2019 Bow & Arrow Gamay Noir £94

SPECIAL BOTTLE SELECTION ONLY

NV Andre Clouet Grande Reserve Brut £120

NV Hattingley Valley Rose £116

2018 Querciabella Batar £125

2016 Ridge Vineyards "Geyserville" Sonoma County £230

DRINKS

KOMBUCHA

Kombucha Original £5.50

Kombucha Passion Fruit £5.50

FENTIMANS

Victorian Lemonade £3.95

Mandarin and Seville Orange Jigger £3.95

Curiosity Cola £3.95

Rose Lemonade £3.50

Ginger Beer £3.50

Indian Tonic Water £3.50

COFFEE: ORIGIN

coconut, soy, oat, almond milk available

Flat White £3.75 Latte £3.75 Cappuccino £3.75 Espresso £3.75 Double Espresso £3.75

Americano £3.75

WATER

Selfridges Spring Still or Sparkling Water 330ml ε 3.95 Selfridges Spring Still or Sparkling Water 750ml ε 4.95

TEA: SELFRIDGE'S TEA COMPANY

English Breakfast Tea £3.75 Passionfruit & Orange £3.75 Gunpowder Green Tea £3.75

COCKTAILS

ALCOHOLIC

Rum Spiced Earl £12.50 rum. orange. cinammon. star anise.

Chocolate Cherry Old-Fashioned £12.50 bourbon. maraschino. cacao.

Espresso Martini £12.50 vodka. cold brew.

Moscow Mule £14 rum. lime. mint.

Grapefruit Negroni £12.50 gin. grapefruit. vermouth. luxardo.

French 75 £14 gin. champagne.

Old Cuban £14 rum. prosecco. lime. mint.

Lotus Flower £12.50 gin. lychee. mint.

War of the Roses £14 gin. rose. lavender. yuzu.

NON ALCOHOLIC

Bittersweet Paloma £8

Peach Gimlet £8

Orange Muler £8