



WE ARE TAKING EXTRA PRECAUTIONS TO ENSURE YOUR SAFETY & ENJOYABLE DINING EXPERIENCE

NIBBLES

Mixed olives 4.5

Serrano ham, tomato, & parmesan bruschetta 6.5

Borlotti bean & beetroot hummus 9

Taro crisp

Smoked salmon accras 9

Lime aioli, bonito flakes, coriander cress

STARTERS

Buffalo mozzarella 12.5

Heritage tomato, capers, garlic, black olives, mango gel, baby basil

Calamars frits 10

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 14.5

Cannellini beans, puffed rice, black garlic mayonnaise, bitter leaves

SALADS

Superfood Salad 10.5

Kale, butternut squash, farro, linseed, cauliflower, pomegranate, bean sprout, grain mustard dressing

Add vegan parmesan cheese 2, feta 2.5, halloumi 4.5, or chicken 7.5

Chicken Caesar salad 15.5

Baby gem lettuce, parmesan, rosemary brioche croutons, anchovy, Caesar dressing

add halloumi 4.5

MAINS

Sea bass 19.5

Farro, celeriac puree, patty pan, peas, taro, basil butter sauce

Lobster spaghetti 32

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster, espelette pepper oil

Wagyu burger 22

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, coleslaw

Chicken breast 18

Parisian gnocchi, peas, black trumpet, sorrel emulsion, jus

Beef fillet 29

Grilled hispi cabbage, miso butter, pickled shimeji, sesame seeds, jus

Farro risotto 18.5

Celeriac, soya beans, black trumpet, hazelnuts, pea shoots

Lobster roll 18.75

Japanese mayonnaise, lemon, mustard, pickled cabbage & carrot, iceberg lettuce, peanuts, coriander

SIDES

Mashed potatoes 4

Fries 4

Sweet potato fries 6.5

Feta & pomegranate

Half avocado 5

Grapefruit, pomegranate, basil, lemon oil

Mixes leaves 4

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% is included in your bill.



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CHAMPAGNE & SPARKLING (125ML / BOTTLE)

Veuve Clicquot 14.75 / 75

Yellow Label Champagne, Reims, France. Ripe stone fruits combine with toasty notes for a rich & creamy Champagne

Veuve Clicquot Rosé 15.75 / 85

Champagne, Reims, France. Raspberry, wild strawberry & cherry in intense harmony with hints of pastry

NV Prosecco Spumante 9.5 / 39.5

Extra Dry, Ca' di Alte, Veneto

WHITE WINE (175ML / 250ML / BOTTLE)

Picpoul de Pinet 8.75 / 11.75 / 33

Baron de Badassière Languedoc, France, 2018. Crisp apple & citrus balanced with ripe yellow plum, greengage & fresh lime zest

Cloudy Bay Sauvignon Blanc 16 / 23 / 66

Marlborough, New Zealand, 2018 An elegant wine with flavours of ripe, juicy stone fruit and lemongrass, supported by a lovely minerality

Sancerre 13 / 18 / 52

Domaine des Brosses, Loire, France, 2018 Fresh, citrus and herbaceous notes with the typical purity and minerality of an excellent Sancerre

Chablis 14 / 19 / 55

Les Hauts de Milly, Burgundy, France, 2018 Quintessential Chablis with aromas of wet stone, zesty citrus fruit and gunflint; the palate is bright with racy acidity and concentrated fruit

Mâcon-Villages 10.5 / 15 / 43

Chardonnay, Domaine Perraud, Burgundy, France, 2017. Flavours of fruit salad including melon, peach & a hint of pineapple with a mineral finish

RED WINE

Bordeaux Rouge 10 / 14.5 / 41.5

Château de Fontenille, France, 2016 This wine perfectly represents the great character & authentic personality of the great red Bordeaux

Cloudy Bay Pinot Noir 20 / 29 / 85

Marlborough, New Zealand, 2016 An aromatic wine with a powerful bouquet of classic Pinot Noir and earthy notes

Rioja Reserva 11.5 / 16 / 45

Gran Dominio, Spain, 2012 Cherry-red in colour with a hint of orange. Bursting with ripe red fruits, cassis, blackberry and vanilla

Côtes du Rhône 9 / 12.5 / 34.5

Les Terres du Roy, Southern Rhône, France, 2018. Ripe aromas of black & red berries, balanced with a crisp finish

Haut-Médoc 12.5 / 17.5 / 51

Les hautes de perganson, Bordeaux, France, 2014 Fresh and lively, with blackcurrant, spice and tobacco notes on the nose with an elegant finish

ROSÉ WINE

'Cuvée Alexandre' 9.75 / 14 / 40

Château Beaulieu, Provence, France, 2018. Abound with redcurrant & wild strawberry perfumes that develop into juicy white peach & pear notes

Whispering Angel 14 / 20 / 59

Château d'Esclans, Provence, France, 2018. Pure summer berry nose of lively strawberry & raspberries with a delicate touch of peach & citrus

COCKTAILS

Aperol spritz 10

Aperol, prosecco, soda

Pimm's & lemonade 10

Pimm's, mint, strawberry, cucumber, lemonade

Passion fruit martini 12.5

Mojito 10

Appleton Estate Rum, lime, mint, soda