

## *House Cocktails*

**ETERNAL MARTINI - 12.5**

Gin, Strawberry & Almond Flower Vermouth

**GIFT AND CURSE - 14**

Rye Whiskey, Sweet Vermouth, Cacao & Ancho Chilli

**URFA BIBER OLD FASHIONED - 12.5**

Bee Pollen Peated Cognac, Cassia & Isot Pepper Tincture

**LES FLEURS DU MAL - 11**

Rose Vodka, Lemon Juice, Egg White & A Hint of Absinthe

**THE THREE AMIGOS - 12**

Tequila, Pineapple, Grapefruit & Agave Soda

**ADAMS APPLE - 12.5**

Rakomelo, Somerset Brandy, Lemon & Soda

**MELON HIGHBALL - 8**

Melon Kombucha, Chamomile Cordial, Tonic

**GREEN ICED TEA - 6**

Green Tea, Honey, Pear

**COCKTAIL OF THE WEEK - 12**

**NIBBLES**

Giraffa olives, lemon, garlic & rosemary - 5

Truffle & pecorino mixed nuts - 5.5

Rosemary triple cooked chips - 4.5





## WINES

### WHITE

	Glass 125ml	Carafe 500ml	Bottle
Gruner Veltliner, 18 Stadt Krems, Austria	7	25	35
Apla White Blend 2018, Macedonia. Greece	8	28	44
Au Bon Climat Chardonnay 2017, California	13	-	68

### RED

Côtes du Rhône-Villages Plan de Dieu 2016, France	7	25	35
Terre di Cresci Chianti Classico 2016, Italy	11	41	55
Le Petit Trianon 2011, Grand Cru, France	13	-	65

### SPARKLING

Nyetimber Classic Cuvée NV, England	12	-	60
Jacques Picard Brut Reserve NV	12.5	-	65

## PLATES

Crab mac 'n' cheese arancini	7
Pimientos & Capers	5
Pulled beef sliders, smoked onion jam & pickled radishes	12.5
Loch Fyne cured salmon sandwich, cream cheese & rocket	9.5
<b>Cheese Board:</b> Selection of British cheese, smoked piccalilli & quince	14.5
<b>Charcuterie Board:</b> Bresaola, Coppa, Prosciutto di Parma	14.5

## A LITTLE SOMETHING TO FINISH...

Mixed berry Eton mess, with pistachio shortbread	5.5
Warm chocolate & orange brownie	5.5

Please be aware that some dishes may contain traces of nut, dairy products or lead shot.  
Do ask your server for a full allergy menu with all allergens listed. We add 12.5% optional service charge to your bill, but of course it is completely up to you.