

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 Cuvee 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
Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: 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.