

SAMPLE MENU

SOMETHING TO NIBBLE

Truffle & Pecorino Luxury Nut Mix £4
Almonds, cashews, macadamias & pecans with the bold richness of Pecorino cheese & truffle

Nocellara del Belice £5
Bright green early harvest Castelvetrano olives from Trapani, Sicily

Assorted Bread Selection £5
Fresh butter

SOMETHING MORE...

Seasonal Heirloom Vegetables Crudités £12
Black olive tapenade, creamy avocado, grilled flat bread, corn chips

Pea & Mint Soup £9
Pea puree, chopped fresh mint

Wild mushroom on sourdough Bruschetta £12.50
Truffle, parmesan, microcress

Ham Hock Croquettes £12.50
Spiced apple chutney, rocket, honey and mustard

Grilled Tiger Prawns or Grilled Chicken Breast £13
Roasted Mediterranean vegetables, saffron aioli, mixed baby salad

Roasted Squash and Puy Lentil Salad (VG, GF) £12
Heirloom tomatoes, mixed greens, pine nuts, basil

Selection of French and English Cheese (V) £12.50
Quince compote, grapes, sesame and poppy seeds crackers

SOMETHING SWEET

Chocolate and Olive Oil Cake (V, GF) £9.50
Strawberry coulis, mixed berries



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BY THE GLASS

SPARKLING & CHAMPAGNE

	125ml
Thienot Rosé, Reims, <i>France</i>	£16
Laurent-Perrier La Cuvée, Reims, <i>France</i>	£14
Hattingley Valley Classic Reserve, Hampshire, <i>England</i>	£12
Marchese Antinori, Franciacorta Cuvee Royal, Veneto, <i>Italy</i>	£12
Copenhagen Organic Sparkling Tea, Blu, <i>Denmark non alcoholic</i>	£8

WHITE

	125ml / 175ml
Château Clarence Dillon, Clarendelle, Bordeaux, <i>France</i>	2018 £13 £17
Bogle Vineyards, Chardonnay, California <i>USA</i>	2018 £12 £15
Brandolini, Vistorta, Friuli, Sauvignon Blanc, <i>Italy</i>	2018 £8 £11
Vermentino DaVinci, Tuscany, <i>Italy</i>	2018 £7 £10

RED

	125ml / 175ml
Bertani Secco, Valpolicella Blend, Veneto, <i>Italy</i>	2010 £10 £14
Domaine Brusset, Gigondas, <i>France</i>	2018 £10 £14
Nero d'Avola, Montalto Organic, Sicily, <i>Italy</i>	2019 £8 £11
Prunus Tinto, Dao blend, <i>Portugal</i>	2018 £8 £11

ROSÉ

	125ml / 175ml
M de Minuty, Provence Blend, <i>France</i>	2019 £10 £14
La Vidaubanaise, Roubertas, Provence blend, <i>France</i>	2019 £8 £11

BEER £7

Notting Hill, Moncada Brewery, Ruby Rye, London 33cl
The Kernel Brewery, Stout, London 33cl
Beaverton, Neck Oil IPA (can) London 33cl
Mondo Road Soda, New England, Pale ale, 33cl

COCKTAILS

Jalapeno's Negroni £14

Mezcal Ilegal. Vermouth Cocchi Red, Jalapeño infused Campari

Apple Margarita £14

Olmea Altos Plata, Apple Juice, Cointreau, lime juice, cinnamon syrup

Blackberry Royal £16

Laurent Perrier, blackberry puree, Riverhouse garden rosemary and Blackberry liquor

Wild Woman £14

Woodford Reserve, hibiscus syrup, peach liquor, aquafaba

Fig £14

Vodka or Seedlip, fresh fig puree, lemon juice, honey, Riverhouse Fig leaf syrup

Passion Fruit £14

Passion fruit puree, apple and lime juice, agave syrup

*We want to offer you the best service so please let us know of any dietary requirements you may have.
A discretionary 12.5% service charge is added to your final bill which is shared among all*

Monday to Sunday 12pm to 10pm