

Aperitif

Spritz / Negroni / Calamansi Marg / Old Fashioned / Espresso Martini 13
Guinness Stout / L&G Pale Ale / L&G Lager 7.6

Bero, 0% Beer 6
Lychee Colada 8.5 (non-alc)
Tropicano, Botivo Soda 9.5 (non-alc)
Coke / Diet Coke 3
Momo Kombucha / Juices 5

Olives / Nuts 4

Menu

Bread & Butter 4.5
Pedron Peppers 6
Wild Mushroom Croquetas with aioli 9
Iberico Ham Croquetas with mustard 9

Mezze Plate spiced aubergine puree, hummus, courgette tzatziki 13.5
Antipasti roast mediterranean veg marinated with herbs and molasses 9
Stracciatella basil pesto, toasted focaccia 11.5
Salt Cured Chorizo Bites balsamic, garlic breadcrumbs, mustard mayo 8
Roast Cornish Sardine cherry tomato, shallots, lemon & sherry 11
Cured Meat Plate selection of cured meats from Dingley Dell Farm, dried figs 10.5
Cheese Plate selection of authentic British cheeses, spiced jam, fruit & salted nuts 11.5

Patatas Bravas spicy red pepper sauce, mustard cress, lime 7
Shaved Brussel Sprouts spiced raisins, smoked almonds 4.50

Lemon Meringue Tart 6.50

Please let us know of any allergies / dietary restrictions.
A discretionary 13.5% service charge will be added to your bill