

LUNCH / DINNER MENU

NIBBLES

Marinated olives.....	5
Ottolenghi roasted spiced nuts.....	5.5
Vegetable crudités, avocado.....	6.2
Mixed seed lavosh, burnt spring onion dip.....	6.5
Cecina smoked beef, beer piquillo, crispy garlic.....	7
Jicama, smokey Jalapeño, tomato salsa.....	6.2

MAINS

Blythburgh Pork chop, spring greens, shiitake ketchup.....	26.5
Whole lemon sole, burnt butter, nori, ginger.....	24.9
Sea bass, calabrese peppers, spring greens.....	26
Chickpea pancake, spiced peas, tomato, pickled chilli, yuzu.....	21.2
Spiced potato cake, tamarind, pine nut yoghurt.....	19.9

STARTERS / DISHES TO SHARE

VEGETABLES

Burrata, peach, coriander seeds, verjus.....	13.2
Roasted aubergine, tamarind yoghurt, pistachio, pickled lemon.....	9.8
Mixed green beans, asparagus, wild garlic, hazelnut.....	9.8
Courgettes, edamame, samphire, kefalotyri, tarragon.....	9.8
Grilled Romano peppers, ricotta, tomatillo salsa, pineapple.....	9.8
Courgette and manouri fritters, cardamom yoghurt.....	11.5
Valdeón cheesecake, pickled beetroot, almonds, thyme honey.....	12.9

FISH

Seared scallops, tomato salsa, sea lettuce pea pureé.....	14.1
Koji rainbow trout, labneh, yuzu kosho, watercress, macadamia.....	14
Mackerel, coconut salad, caramelised peanuts.....	13.9

MEAT

Twice-cooked baby chicken, lemon myrtle salt, chilli sauce.....	11.9
Sirloin adobo, pickled cucumber, green papaya, tomatillo.....	14.9
Quail, miso, braised chicory, chicarron, verjus.....	14.2

SIDES

Crispy potato, dashi onions, truffle oil, pecorino.....	6.5
Char-grilled rainbow chard, yuzu, almonds.....	6.5
Heritage tomatoes, mojama, nori aoili, shiso.....	6.5
Kohlrabi, apple, horseradish soured cream, sumac.....	6.2
Mixed leaves, heritage radish, truffle dressing.....	6.2

Please let your waiter know if you have any food allergies

A discretionary 12.5% service charge will be added to your bill

COCKTAILS

Saffron Chase

Chase gin, Pierre Gerbais Champagne, elderflower liqueur, saffron..... 13

Coriander and Ginger Martini

Ketel One vodka, lime, fresh ginger, baby coriander..... 12

Banana and Cardamom

Flor de cana white rum, Velvet Falernum, banana, cardamom honey, bitters, apple, lime 12

Pear and Saffron

Poire William, Calvados, Pear, Saffron, white truffle oil..... 12

Pineapple and Sage Martini

Sage-infused Tanqueray, roasted pineapple, lemon & clove syrup..... 12

Sumac Martini

Ketel One vodka, sumac, Velvet Falernum, lime, pomegranate juice..... 12

Hendricks Punch

Hendricks gin, Aperol, juniper and coriander syrup, cucumber, mint, aromatic bitters..... 11.5

Sotol and Mezcal

Reposado Sotol, Illegal Mezcal, pink grapefruit, jalapeno agave, lemon.... 12

SPRITZ

Skin Contact Spritz

Gabrio Bini's Zibibbo, Noilly Prat, orange bitters, tonic..... 13

Brit Spritz

Kamm & Sons, elderflower cordial, Cava Gran Reserva Brut, soda..... 11.5

Aperol Spritz

Aperol, Cava Gran Reserva Brut, soda..... 9.5

OLD FASHIONED

Chilli, Fino

Hacienda Anejo, Fino sherry, fresh chilli, hazelnut liqueur, lemon twist 13

Rooibos

Woodford Reserve, Fernet Branca, Rooibos Tea syrup, chocolate bitters..... 13

CLASSICS

Martini

Tanqueray 10 gin / Konik's Tail vodka with a twist / olives / dirty / filthy / gibson..... 11.5

Penicillin

Monkey Shoulder, Kings Ginger, Lemon, Honey, Islay..... 12

Negroni

Sipsmith gin, Antica Formula, Campari ... 12

Sours

Scotch / Bourbon / Amaretto / Gin/Disco, shaken with lemon juice, sugar, bitters & egg white (optional)..... 11.5

The Last Word

Tanqueray gin, Maraschino, Green Chartreuse, lime..... 12

Caipirinha / Caipiroska

Germana Cachaca / Ketel One vodka with muddled lime & sugar 11.5

Tommy's Margarita

Arette blanco, lime juice, agave syrup.... 11.5

Dark and Stormy

Goslings Black Seal, ginger beer, lime .. 10.5

Hanky Panky

Tanqueray, Antica Formula, Fernet branca 12

NON-ALCOHOLIC COCKTAILS

Cranberry, Apple & Cucumber

Cranberry, apple and lemon, cucumber ribbons..... 6.9

Ginger, Orange & Lime Zinger

Pressed ginger, orange, lime, mint, ginger ale..... 6.9

Lychee & Grapefruit Cooler

Lychee, grapefruit, lemon, mint, sugar.... 6.9

Kumquat & Passionfruit

Kumquat, passionfruit, orange, lemon, kumquat syrup, rose water..... 6.9

APERITIF

Cocchi Americano 5.5
Campari 5.5
Kamm & Sons 7
Belsazar Rose 7
Vergano Vermouth 8
Vergano Americano 8

WHISKY

Monkey Shoulder 9
Balvenie Double Wood 10
Auchentoshan Three Wood 12
Glenfarclas 15yr 13
Laphroaig Triple Wood 14
Hakushu 12yr 15

BOURBON & RYE

Woodford Reserve 8.5
Rittenhouse 100 Rye 10
Millstone 100 Rye 14.5
Ridgemont Reserve 1792 16

GIN

Tanqueray 43.1% 7.5
Hendrick's 8.5
Sipsmith 9.5
Chase 10.5

RUM

Appleton Signature Blend 7.5
Plantation XO
20th Anniversary 12.5

AGAVE-BASED

Sotol Hacienda de Chihuahua 11.5
Don Julio Reposado 13
Illegal Mezcal Joven 12

VODKA

Ketel One 7.5
William Chase 10
Konik's Tail 10
Ciroc 12

SHERRY

Fino "del Puerto" 5
Oloroso, Don Jose 7

BEER & ALE

The Kernel Indian Pale Ale 5.5
Pressure Drop Wheat 5
Signature Brew Lager 5
Hiver Honey Beer 4.5

FRESH JUICES

Kale, cucumber, apple, lime 5
Carrot, ginger and apple..... 4.5
Orange or grapefruit 4
Apple 4
Tomato 4

SOFT DRINKS

Hildon still or sparkling mineral water (750ml) 3.5
Coke, diet coke, lemonade, ginger ale, ginger beer 3.5
Tonic water, slim line tonic 3.5