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FOR THE TABLE	Rosemary and thyme focaccia + £6	Treacle farm salami + £6.5
	Gordal olives + £6	Air-dried York ham + £7.5
	Smoked almonds + £4	Piquillo peppers + £4.5

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STARTERS	Chicken liver parfait { Sauternes } toasted sourdough, fruit chutney
	New season asparagus { Chenin Blanc } ajo blanco, wild garlic
	House-smoked mackerel { Côtes de Provence } pickled cucumber, salt-baked celeriac
	Crispy pork terrine { Grenache Cinsault Rosé } xo sauce, pickled mooli, sesame
	Celeriac soup { Pecorino } truffled hazelnut pesto
	English leaf salad { Pinot Noir } endive, pear, blue cheese, beetroot vinaigrette
	Sea bass ceviche { Sauvignon Blanc } hot and sour passionfruit, avocado, radish

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MAINS	Sticky featherblade of beef { Merlot } caramelised cauliflower purée, truffle and Parmesan chips, red wine sauce
	Pan-roasted cauliflower { Picpoul de Pinet } butterbean mash, salted lemon and green chilli dressing
	Slow-braised mini lamb shank { Grenache Syrah } courgette and wild garlic fregola, aged feta and courgette salad
	Cod tagine { Chenin Blanc } chermoula-marinated cod, apricot couscous, harissa-spiced sauce
	Lightly grilled sea bream { Organic Chardonnay } brown shrimp butter, buckwheat blini, charred broccoli
	Crispy chicken schnitzel { Viognier } apricot and pickled guindilla butter, white cabbage salad, sumac yoghurt
	10 oz. 28-day-aged ribeye of beef + £10 { Malbec } truffle and Parmesan chips, long-stem broccoli, peppercorn sauce

FOR TWO	Butter-roasted Chateaubriand for two to share + £15 per person { Malbec } creamed spinach, Koffmann French fries, red wine sauce
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SIDES	Truffle and Parmesan chips + £6
	Koffmann French fries + £6
	Creamed spinach + £6
	Buttered hispi cabbage + £6
	Invisible chips + £4 0% fat. 100% charity donation to Hospitality Action Buying a portion of Invisible Chips will directly support hospitality workers experiencing financial hardship, mental health struggles or long-term illnesses with financial, physical and psychological support. Thanks for chipping in.

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DESSERTS	Poached pear crème brûlée { Diplomatico Rum } Pedro Ximénez sherry
	A plate of aged Comté { Tawny Port } or enjoy as an additional cheese course for +£7pp toasted walnuts, quince jelly
	New York style cheesecake { Tündérmese Late Harvest } brown butter biscuit, blueberry compôte
	Vanilla rice pudding { Sauternes } tinned Alphonso mangoes, amaretti biscuit
	Hot chocolate pudding { Espresso Martini } toasted almonds, praline ice cream
	Honeycomb semifreddo & fresh honeycomb { Sauternes }

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TO FINISH	Malted tea and whiskey fudge + £4
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FIZZ	GLS	BTL
Prosecco Ceradello Brut (Organic), Italy	8	36
Crémant de Limoux Rosé Domaine J.Laurens La Rose No.7, France	9.5	49
Henners Brut NV East Sussex, England		60
Champagne Serveaux Pur Meunier Brut, France	14	75

WHITE	125ML	175ML	BTL
Colombard/Ugni Blanc Cuvée Jean-Paul Sec, France	5	7	28
Chenin Blanc False Bay Slow, South Africa	5.5	7.5	29
Pecorino Il Vello, Terre d'Abruzzo, Italy	6	8	31
Viognier Kleine Oranjerie 'Flora and Fauna', South Africa	6.5	8.5	33
Picpoul de Pinet Carte Noire, France	7	9	34
Chardonnay Novas Gran Reserva (Organic), Chile	7.5	9.5	36
Sauvignon Blanc Heaphy, New Zealand	8.5	10.5	40
Petit Chablis Domaine de la Motte, France			48
Albariño Granbazán Etiqueta Ambar, Rias Baixas, Spain			55
Sancerre Silex Domaine Michel Girard, Loire, France			65

RED	125ML	175ML	BTL
Tempranillo/Garnacha El Canto del Cierzo Tinto, Spain	5	7	28
Nero d'Avola Il Meridione, Sicily, Italy	5.5	7.5	29
Pinot Noir Les Volets, France	6.5	8.5	33
Merlot Adobe Reserva Organic, Chile	7.5	9.5	36
Malbec Bodega Urqo Los Durmientes, Argentina	8	10	38
Grenache Syrah Coterie by Wildeberg, South Africa	8.5	10.5	40
Montepulciano Contesa, Abruzzo, Italy	9	11	42
Rioja Reserva Ontañón Antología, Spain			49
Amarone della Valpolicella Montesor Satinato, Italy			67
Margaux Château Tayac, Bordeaux, France			80

PINKISH	125ML	175ML	BTL
Grenache Cinsault Rosé Pasquiers, France	6	8	29
Côtes de Provence Rosé Domaine de la Vieille Tour (Organic), France	8.5	10.5	40

#### COCKTAILS

Rhubarb Sour Tequila, rhubarb liqueur, lemon, soda	12
Blood Orange Daiquiri White rum, blood orange, lime	12
Cassis Spritz Gin, cassis liqueur, lemon, prosecco	12
Amarena Negroni Dry gin, Campari, vermouth, cherry	12
Violette Champagne, lemon, violet liqueur	14
Espresso Martini Vodka, coffee liqueur, vanilla, espresso	12

#### NON-ALCOHOLIC

Rhubarb Fizz Apple juice, rhubarb, soda	5.5
Roasted Pineapple Soda Pineapple soda, lime	5
Valencian Spritz Lyres Italian Orange, fig & orange soda	7
No G&T Tanqueray 0.0%, tonic, lime	7
Driver's Negroni Tanqueray 0.0%, Lyre's Italian Orange, Lyre's Aperitif Rosso	7.5

#### BEER & CIDER

	330ML
Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pils 4.8% Pilsner Style Lager. Gluten free	6
Siren, Broken Dream 6.5% Breakfast Stout. Chocolate, coffee, granola	6.5
Siren, Soundwave 5.6% IPA. Mango, citrus, pine	6.5
Siren, Soundwave 0.5% 0.5% Alcohol Free IPA. Fresh citrus, mango and stone fruit	6
Lucky Saint Lager 0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish	6
Lucky Saint IPA 0.5% Alcohol Free Hazy IPA. Tropical and stone fruits	6
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

#### BEFORE / AFTER DINNER

	75ML
Reserve Ruby Port Krohn, Douro, Portugal	6
Fino Dry Sherry Fernando de Castilla, Jerez, Spain	6
10-Year-Old Tawny Port Krohn, Douro, Portugal	7
Pedro Ximénez Fernando de Castilla, Jerez, Spain	8
Tündérmese Late Harvest Kardos, Tokaj, Hungary	7
Sauternes Maison Ginestet, Bordeaux, France	10