



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

SEPTEMBER SET MENU

STARTERS

Chilli salt squid, smoked chilli dressing

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

Heritage beetroot terrine, pickled walnuts, iced goat's cheese

Valpolicella Classico, La Dama, 2018 (175ml) 10.5

Smoked mackerel, cucumber, borage, pumpnickel crisps

Coates & Seely, Britagne Rosé, NV (125ml) 10.5

MAINS

Chicken Caesar salad, gem lettuce, pancetta, croutons, soft boiled egg, white anchovies

Huia Sauvignon Blanc, 2018 (175ml) 11.5

Beer battered haddock & chips, crushed peas, tartare sauce

Domaine Costal Chablis, 2018 (175ml) 12.5

Beef tartare, nasturtiums, confit egg yolk, beef-fat brioche, truffle fries

Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16

Caramelised onion tarte tatin, creamed watercress, truffled buttermilk

Bourgogne Vieilles Vignes, Roche de Bellene, 2015 (175ml) 13.5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Royal Tokaji Late Harvest, 2017 (100ml) 8

Pine honey panna cotta, pear yoghurt sorbet, bee pollen

Chateau d'Arche Sauternes 2010 (100ml) 14

2 COURSES £20

** Available Monday to Wednesday all day
Thursday and Friday 12pm to 4pm*

Please inform a member of staff if you have any dietary or allergen requirements.