

## SAMPLE MENU

## NIBBLES

Mixed seed lavosh, burnt butter tzatziki, Iranian lime.....	£6.5
Marinated olives.....	£6.5
Ottolenghi roasted spiced nuts.....	£5.5
Parmesan polenta chips, pickled tarragon aioli.....	£6.5

## VEG

Burrata, poached quince, coriander seeds.....	£14.5
Roasted aubergine, olive yoghurt, masala-spiced figs, basil.....	£12.2
Charred leeks in fragrant oyster sauce.....	£9
Romano peppers, nori feta, miso, cashews.....	£11.8
Roasted cauliflower, onion harissa, oregano, sunflower seeds.....	£11.8
Valdeón cheesecake, pickled beetroot, thyme honey, almonds.....	£13.8

FISH &  
MEAT

Miso-roasted hake, pickled mushrooms, sweetcorn tapioca.....	£16.5
Octopus, Saag Aloo, pickled bittergourd kercumba, Kashmiri chilli.....	£19.5
Smoked haddock & fennel borek, spinach, currants, XO.....	£16.5
Grilled lamb rump, freekeh, jalapeno, caramelised yoghurt.....	£17
Beef & beetroot rendang, pickled beetroot & pistachio salsa.....	£15.5

## MAINS

Tofu-stuffed aubergine, coconut chana dal, preserved lemon.....	£21
Grilled pork belly, spring onion, Tkemali, caraway peanuts.....	£26
Roasted sea bass, gochujang caponata, apple, radish, green peppercorn.....	£29

## SIDES

Stir-fried mushrooms, chilli, toum, basil.....	£7
Baharat-buttered new potatoes, tarragon.....	£7
Peas, pea shoots, preserved lemon, samphire.....	£7.5
Butterhead lettuce, mixed seeds, yuzu.....	£6.5

Please let your waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill

# COCKTAILS

## HOUSE COCKTAILS

### Lavender 75

Lavender-infused No3 Gin, lemon,  
Rieffel Cremant ..... 13.5

### NOPI Negroni

House Negroni, pink peppercorn,  
cinnamon, citrus peel..... 13

### Sumac Martini

Ketel One Vodka, Sumac, Velvet Falernum,  
lime, pomegranate ..... 13

### Beet it

Derrumbes Mezcal, Cynar, beetroot shrub,  
hibiscus salt..... 13

### Lemon & Coriander Fizz

Ketel One Vodka, lemon & coriander  
cordial, soda, Peychaud's bitters ..... 11.5

### Rose & Cardamon Gimlet

No3 Gin, cardamon, rose cordial..... 13

## OLD FASHIONED

### Pistachio & Vodka Old Fashioned

Ketel One Vodka, pistachio,  
pomegranate molasses ..... 12.5

### Cherry & Pine Nut Old Fashioned

Bulleit Rye, pine nuts, Maraschino syrup..... 13

### Rooibos Old Fashioned

Bulleit bourbon, Rooibos tea,  
Angostura bitters..... 13

## CLASSICS

### Charlie Chaplin

Plymoth Sloe Gin, apricot brandy, lime... 11.5

### Aperol Spritz

Aperol, Prosecco, soda..... 11

### Dark and Stormy

Goslings Black Seal, ginger beer, lime ..... 12

### White Lady

Cointreau, No3 Gin, lemon, aqua faba .... 12

### Tommy's Margarita

Ocho 8, lime juice, agave syrup..... 12

### Sours

Scotch / Bourbon / Amaretto / Gin/Pisco,  
shaken with lemon juice, sugar,  
bitters & aqua faba ..... 12

## NON-ALCOHOLIC DRINKS

Lemon & Coriander Pressé..... 6

Beetroot Pressé..... 6

Rooibos & Elderflower Iced tea..... 6

Rebel Harvest apple juice,  
Wildpress, Lincolnshire..... 5.5/18

Cold Pressed Orange Juice ..... 5

## APERITIF

Cocchi Americano 6

Belsazar Rosé 8.5

Vergano Americano 9

## WHISKY

Copper Dog 9

Roe & Co 9

Balvenie Double Wood 11.5

Auchentoshan Three

Wood 12

Laphroaig Triple Wood 13.5

## BOURBON & RYE

Bulleit 10yo 12

Woodford Reserve 10.5

Bulleit Rye 11

Woodford Rye 13

## GIN

Tanqueray 8

Hendrick's 10.5

Tanqueray 10 10.5

No3 10.5

Monkey 47 13.5

## RUM

Plantation XO

20th Anniversary 13

Santa Teresa 1796 13

## VODKA

Ketel One 8

Konik's Tail 10.5

## DIGESTIF

Briottet Bergamot Liqueur 8.5

Amaretto Saliza 8.5

Cassis, White Heron 8

## BEER

Zen Pale Ale 6.8

Unity Lager 6.8

Blushing Bride Session APA

6.8

## DESSERT WINES

Pedro Ximenez, Bodega Emilio Hidalgo, Jerez, Spain, NV ..... 6/55

Jurançon "La Magendia", Clos Lapeyre, France, 2016 ..... 6.5/85

Blaufränkisch, Petr Korab, Černé Starosvetské, Moravia, Czech Republic, 2015 ..... 8/65

Passito, Vigna del Volta, La Stoppa, Emilia Romagna, Italy, NV ..... 8.5/73