

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, plum, tomato jam, za'atar, coriander seeds.....	£14.5
Roasted aubergine, olive yoghurt, masala-spiced figs, basil.....	£12.2
Charred leeks in fragrant oyster sauce.....	£9
Romano peppers, feta nori, miso, cashew.....	£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.....	£16.5
Octopus, Saag Aloo, pickled bittergourd kerchumba, 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
Norfolk spring chicken, ras el hanout, yoghurt aioli, pickled daikon, sesame.....	£28
Roasted sea bass, gochujang caponata, apple, radish, green peppercorn.....	£29

SIDES

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

COCKTAILS

HOUSE COCKTAILS

Lavender 75

Lavender-infused No3 Gin, lemon,
Pierre Gerbais champagne..... 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

Kettle 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

Kettle 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

Daiquiri

Pampero, lime, sugar..... 10.5

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

Cold Pressed Carrot, Tumeric &
Ginger 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

Kettle One Vodka 8
Konik's Tail 10.5

DIGESTIF

Briottet Hazelnut Liqueur 8.5
Amaretto Saliza 8.5
King's Ginger Liqueur 8
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