



Aperitives & Liveners

Any 2 for £20

Bloody Mary
Margaritas
Negroni

Peach Bellini
Blackberry Manhattan
Amaretto & Cherry Sour

SMALL PLATES MENU

3 x raw rock oysters, mignonette, tabasco **OR** ponzu, spring onion, wasabi sriracha **G/F**

Mussels “marinières” **OR** “impepata” **G/F**

Smoked rainbow trout, peanuts, pomelo pearls, coriander & pink peppercorn labneh **G/F**

Seabass Fillet, choron sauce, fennel shoots **G/F**

Tiger prawns, garlic butter, lemon **G/F**

½ Poussin, chunky chips, peppercorn sauce **G/F**

Venison spring roll, pack choi, pumpkin, shiitake mushrooms, cranberry & ginger dip

Parsnips eclairs, red currant gel, chestnut & sage crisps **V**

Burrata, cherry tomatoes, chimichurri **V G/F**

Crespelle gratin, smoked celeriac, ricotta bechamel, wild mushroom & truffle pesto, samphire **V**

To Follow

*Complementary Affogato, vanilla ice-cream, coffee **OR** Lemon sorbet, limoncello drizzle **V G/F***

2 Dishes £25.00 PER PERSON

3 Dishes £35.00 PER PERSON

FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available

upon request. Please speak to our staff about the ingredients in your meal when placing your order.

There is a cover charge of £2.50 per person, which includes bread, butter & English's fish paté **OR** a selection of olives

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

6 January 2026