



Aperitives & Liveners

Nyetimber , <i>Classic Cuvee</i>	Glass (12.5 cl):	£17.50
Champagne Gallimard , <i>Cuvée de Réserve Brut</i>	Glass (12.5 cl):	£16.00
Roebuck , <i>Classic Cuvée NV</i>	Glass (12.5 cl):	£17.50
Domaine Jean Collet , <i>Crémant de Bourgogne Brut</i>	Glass (12.5 cl):	£11.75
English's 75 : <i>Brighton Gin, Lemon, Syrup, Saint Germain, Nyetimber</i>		£18.50
Old-Fashioned : <i>Woodford, Angostura, Muscovado Sugar</i>		£13.50
Amaretto & Cherry Sour : <i>Amaretto, Lemon, Cherry, Syrup</i>		£13.00
Aperol & Pineapple Margarita : <i>tequila, pineapple, Aperol, Lime</i>		£13.50

SMALL PLATES MENU

3 x raw rock oysters, "Sashimi style", pickled ginger, ponzu, wasabi, seaweed *

Whelks, crémant & candied lemon emulsion, wild garlic & herbs butter, brown sourdough

Seabass Fillet, mashed potato, petits pois, silver skin onions, lardons, mint, lemon *

Wood pigeon breast, celeriac purée, blackberry & port jus, hazelnuts, nasturtium

Wild mushroom croquettes, seaweed beurre blanc, charred lemon V

Jiaozi, pumpkin & water chestnut filling, aged rice vinegar glaze, shallot, Sichuan pepper & sesame dust, shiso V

Burrata, radicchio salad, granny smith apple, samphire, honey glazed pecan, mustard frills V *

TO FOLLOW

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

2 Dishes £25.00 PER PERSON

3 Dishes £37.00 PER PERSON

FOOD ALLERGIES AND INTOLERANCES

(v) Vegetarian – * Non-Gluten Containing Ingredients.

Please let your server know about any allergies or dietary needs. While we do our best to accommodate, we can't guarantee dishes are free from trace allergens due to our open kitchen.

There is a cover charge of £2.50 per person, which includes bread, butter & mackerel paté OR a selection of olives

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