



Evening Menu



FROM 5:30PM

NIBBLES

Flatbread and Hummus

With dukkha.

vn gf option available

4.9

Garden Mezze

Flatbread with a duo of house dips,
marinated olives and pickles

vn n gf option available

9.5

House Pickle gf vn

3

Mixed Marinated Olives gf vn

5

Toasted Flatbread vn

2.5

SMALL PLATES

Sticky Date Glazed Pork Belly

Honey sumac kumquat, spiced date sauce,
Manchego gf

14.1

Deep Fried Crushed New Potatoes

Vegan café de Paris butter, crispy capers,
vegan aioli gf vn

8.8

Cold Gin Cured Chalkstream Trout

Sumac creme fraiche, chive oil, capers,
cornichons gf

13.8

Burrata

Blood orange, dill, honey, pistachios gf v n

11.1

add flatbread + 2.50

Green Goddess Salad

Gremolata dressing, spiced crispy chickpeas,
pomegranates gf vn n

8.6

Spiced Roasted Celeriac

Wild garlic tahini, Baharat and onion jam,
dukkha gf vn

8.9

Sticky Crispy Aubergine

Soy sauce, harissa and pomegranate molasses
gf vn

9.9

Braised Oyster Mushroom Croquettes

Pea and leek puree, pickled fennel, hazelnut
crumb, chive and parsley oil

gf vn n

10.5

Torched Red Mullet

Red mullet cured in miso served cold, confit
tomato, grapefruit, chives, capers gf

14.1

Szechuan Peppercorn Chicken Thigh

Chorizo, charred leeks, butter beans, salsa
macha gf n

13.9

Roasted Jerusalem Artichoke

Cashew cream, mojo verde, toasted almonds
gf vn n

9.3

Recommended 2 – 3 plates per person

Vegetarian v Vegan vn Gluten free gf Contains nuts n

Please let a member of staff know if you any allergens/dietary requirements; we cannot completely guarantee the absence of any allergens.



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DESSERTS

Homemade Tiramisu

Made with fig wine and chocolate liqueur,
with mascarpone and
dark chocolate shavings

8.6

Drowned Brownie

Brownie with Mozart chocolate liqueur,
whipped cream and toasted
almonds **n**

(Vegan/Nut free/Gluten free options available)

6.5

Lemon Posset

Whipped cream, cardamon crumb **gf**

(vegan option available)

7.9

Affogato

Vanilla ice cream with a shot of espresso

(vegan & decaf option available) **gf**

5.5

Add a shot of Mozart Dark Chocolate Liqueur

2

One of our Homemade Cakes

Served with whipped cream or vanilla ice
cream

(vegan/nut free/gluten-free options available)

6

Ice Creams/Sorbets 3 scoops

Please ask staff for selection
of flavours **gf**

(Vegan options available)

6

DESSERT DRINKS

Espresso Martini 10.8

Limoncello 4.5

Baileys on ice 6

Chateau Montifaud XO Cognac 7.5

An optional 7% (daytime) or 12.5% (evening) service charge is added to all bills which goes straight to the team.
Please let us know if you would like to have it removed.

Vegetarian **v** Vegan **vn** Gluten free **gf** Contains nuts **n**

CARD ONLY