



Evening Menu



FROM 5:30PM

NIBBLES

Flatbread and Hummus

with dukkah **vn**

4.9

Garden Mezze

flatbread with a selection of house

dips **vn n**

7.4

Crispy Potatoes

with smoked vegan aioli **gf vn**

4.9

Green Goddess Salad Side

fresh cabbage with a tahini verde
dressing **gf vn**

5.5

Kimchi **gf vn**

3.8

Mixed Marinated Olives **gf vn**

4.5

Toasted Flatbread **vn**

3.5

SMALL PLATES

Porchetta

with lemon & garlic courgettes, pickled fennel
and gremolata **gf**

12

Heritage Carrots

with goat's cheese, fermented chilli honey and
hazelnut dukkah **gf v n (vn option available)**

9

Pan Fried Sea Bass

with kalamata olives, pomegranate dressing,
fresh tomato and shallots **gf**

12

Burrata

with smokey chipotle cherry tomatoes, topped
with a herby pangrattato **v**

9.8

add flatbread + 2.50

Recommended 2 – 3 plates per person

Artichoke Hearts

served on whipped tofu with wild garlic
gremolata and crispy capers **gf vn**

8.4

Sticky Crispy Aubergine

with soy sauce, harissa and pomegranate
molasses **gf vn**

8.9

Allepo Roasted Shallots

with almond tarator, toasted almonds and
pickled shallots **gf vn n**

8

Lamb Koftas

with mint yoghurt, brown butter and sumac
onions **gf**

11

Middle Eastern Beetroot Salad

with a herb and citrus dressing **gf vn**

7.9

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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FROM 5:30PM

DESSERTS

Homemade Tiramisu

Made with Fig wine and chocolate liqueur,
with mascarpone and
dark chocolate shavings **n**

8.5

Drowned Brownie

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

(Vegan/Nut free/Gluten free options available)

5.9

Easton Mess

Homemade meringue, whipped cream, fruit
compote and toasted almonds **n**

(Vegan/Nut free/Gluten free options available)

6.9

Ice Creams/Sorbets 3 scoops

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

(Vegan options available)

6

Affogato

Vanilla ice cream with a shot of espresso **gf**
(Vegan & Decaf option available)

5.5

Add a shot of Mozart Dark Chocolate Liqueur

2

Carrot Cake

with rum soaked carrots and muscovado,
whipped cream or vanilla ice cream

6

Espresso Sponge

with Kahlua and pecans, whipped cream
or vanilla ice cream

6

DESSERT DRINKS

Espresso Martini 9

Limoncello. 4.5

Chateau Montifaud XO Cognac 6.5

An optional 7% (daytime) or 12.5% (evening) service charge is added to all bills. This goes straight to the staff.

Please let us know if you would like it removed.

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All our meat and eggs are free range and we try to use local and ethical suppliers
wherever possible.

CARD ONLY