



Sample 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

Braised Ox Cheek

Charred mango puree, crispy ginger, Thai
basil, burnt lime

gf

14.1

Deep Fried Crushed New Potatoes

Black garlic and herb salt, crispy capers,
vegan aioli **gf vn**

8.8

Cold Gin Cured Chalkstream Trout

Smoked capers, chive oil, preserved lemon,
dill **gf**

13.8

Burrata

Charred peaches, chamomile and black lime
honey, spiced hazelnut crumb **gf v**

11.1

add flatbread + 2.50

Green Goddess Salad

Herby dressing, spiced crispy chickpeas,
pomegranate seeds **gf vn**

8.3

Charred French Beans

Roasted apricot salsa, sage and pepper
ricotta, pickled mustard seeds **gf v**

8.9

Sticky Crispy Aubergine

Soy sauce, harissa and pomegranate molasses

gf vn

9.9

Tomato and Olive Croquettes

Basil pesto, lemon pickled artichoke,
Valencian almonds **gf vn n**

11.2

Seared Octopus Leg

Tiger milk dressing, salsa verde **gf**

14.5

Miso and Orange Glazed Chicken Thigh

Pickled cucumber, red cabbage slaw **gf**

13.9

Smashed Cucumber Salad

Miso tofu bagna cauda, toasted seed furikake
gf vn

8.7

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 have any allergens/dietary requirements; we cannot completely guarantee the absence of any allergens.

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Sample Evening Menu

FROM 5:30PM

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.

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CARD ONLY