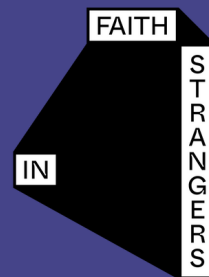


SAMPLE



à la carte

£5 Negroni £5 House Wine (Tap)

Sourdough, rosemary butter 5

Marinated olives 5 vg

Fried nuts 5 vg

Pickles 4 vg

Deep fried devilled eggs & caviar 6 each

Salt & vinegar sea bass 10

Devilled crispy pig skin, dijonaise, radicchio, candied walnuts 12

Tomatoes, yoghurt, herbs, pumpkin seeds 12 v

Steak tartare, confit potato, egg yolk 15

Skate escabeche, focaccia, salted almonds 13

Cold smoked trout, pickles, horseradish, toast 13

Owley farm mushrooms, cracked wheat, basil & walnut pesto 19

Lobster & confit tomato tagletelle, tarragon 29

Bavette steak, yellow courgettes, anchoide 27

Green peppercorn beef burger, Oglesfield cheese, fries, pickles 21

Fries & mayo 6 v

Green salad 5 v

Salted caramel ice cream sandwich 9

Creme brulee, longes du chat 9

Strawberry sorbet 8.5

Baron bigod, pickled walnut, black pepper cracker 12

VG - Vegan

V - Vegetarian

Please inform your waiter of any allergies..

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



SAMPLE



Weekly special by the glass 125ml
Domaine Philippe Viet, Fleurie Poncie, (Magnum) 2023
£12

Marinated olives 5
Fried Nuts 5
Pickles 4

Set price £26

Baguette and butter

Salad dijonnaise, walnuts

Aged bavette steak frites, L'entrecote sauce
Sirloin +15
800g Wing rib for 2 +60

or

Wild mushrooms, garlic butter

Infinite frites

Extra sauce +5

Dessert

+8.5

Creme brûlée, biscuit
Strawberry sorbet

Any allergies please inform your waiter on menu.

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

STEAK FRITES

SAMPLE

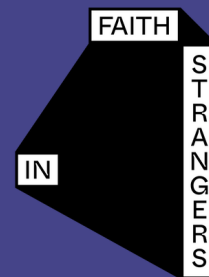
Sharing (+8 larger groups)

£49pp - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask.



Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Mains

Roast chicken, creamed sweetcorn, kent greens, roasting juices

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Wing rib of beef, cafe de paris butter (+£18 supplement per person)

Sides

Green salad

Pink firs, garlic butter

Dessert

Raspberry pavlova

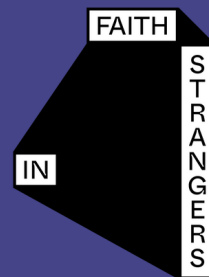
Or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers (+£14 supplement per person)

SHARING

SAMPLE



Feasting (+8 larger groups)

£65 per person - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask

Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Salt fish escabeche, romana courgettes, basil aioli

Mains

Grilled lamb leg, green sauce

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Wing rib of beef, cafe de paris butter (+£18 supplement per person)

Sides

Green salad

Pink firs, garlic butter

Dessert

Raspberry pavlova

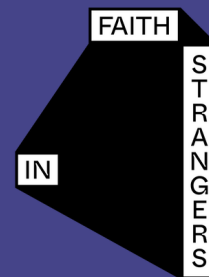
Or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers (+£14 supplement per person)

FEASTING

SAMPLE



Feasting Deluxe (+8 larger groups)

£85 per person - Served family style, to share

Dashi Martini 11

House Champagne 62

Magnums for the Table, ask

Snacks

Focaccia, rosemary butter

Deep fried devilled eggs, caviar

Panisse, black olive tapenade, fried sage

Starters

Salt & vinegar sea bass

Salt fish escabeche, romana courgettes, basil aioli

Spiced carrots, yoghurt, hazelnuts

Cured chalk stream trout, green harissa, pickled chillies, preserved lemon

Mains

Roast chicken, creamed sweetcorn, kent greens, roasting juices

Or

Whole baked brill, tarragon butter sauce, lemon

Owley farm mushrooms, cracked wheat, fine herbs

Or

Grilled leg of lamb, green sauce

Sides

Green salad

Pink firs, garlic butter

Dessert

Strawberry sorbet

Raspberry pavlova

or

Chocolate ganache, creme fraiche, cherries

3 Cheeses, pate de fruit, crackers

FEASTING DELUXE

SAMPLE

EVERYBODY LOVES THE SUNSHINE

Rye, Aperol, grapefruit, honey, foam



WILD CHERRY

Rum blend, Chamberyzette, soured cherry



LAVENDER SOUR

Pisco, lavender, white chocolate, lemon



NUTTY BY NATURE

Aged Tequila, banana, almond



TROPIC LIKE IT'S HOT

Vodka, RinQuinQuin, mango, prosecco



GIN & JUICE

Gin, apple, blackberry



HOLY GHOST FIRE!

Mezcal, green chilli, agave



PIÑA ACLARÓ

Coconut rum, pineapple, vermouth



We can also make the classics upon request



SAMPLE

ASAHI SUPER DRY

Lager 5.2 abv

WARM SHADE

FLOC - Pale Ale 4.0 abv

WHISPER

FLOC - Pale Ale 5.0 abv

NECK OIL

Beavertown - Session IPA 4.3 abv

GUINNESS

Extra cold 4.2 abv

LIGHTHOUSE

Time & Tide - Lager 4.9 abv

HIGH DIVER

Kentish Pip - Cider 4.8 abv



SAMPLE

BOTIVO PINEAPPLE & GINGER

Botivo, pineapple, Ginger ale, mint

CHEEKY LIVENER

3 Spirits Livener, grapefruit, tonic

ITALIAN SPRITZER

Lyres Italian Spritz, orange, tonic

ESPRESSO TONIC

Espresso, tonic, maraschino cherry

NOGRONI

Seedlip Grove 42, Lyres Italian Spritz,
Lyres Aperitif

LUCKY SAINT

330ml 0.5 abv

ZAK'S KOMBUCHA

Sparkling Oolong 125ml / Btl
/
Foraged Elderflower



SAMPLE

EVENT COCKTAILS

TOMMY'S MARGARITA

Tequila, lime, agave

NEGRONI

Gins, Vermouth, Campari

ESPRESSO MARTINI

Vodka, Mr Black, Espresso

OLD FASHIONED

Bourbon, demerara, bitters, orange

APEROL SPRITZ

Aperol, prosecco, soda

