

KITCHEN20

À La Carte



FOR THE TABLE

Nocellara olives (ve) 4
Smoked almonds (ve) 4
Baked sourdough, brown butter (v) 4
Sautéed Padrón peppers (ve) 5
Salt cod croquettes, saffron aioli 8
Salt & Szechuan pepper squid, citrus aioli 8
Charcuterie board, pickles, sourdough 14

STARTERS

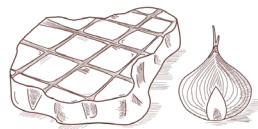
Potato, leek & tarragon soup (ve) 8
Slow poached egg, Parma ham, pea, potato 11
Heritage tomato tartare, mozzarella, basil, balsamic tuille (v) 9
Grilled sardines, romesco sauce 9
Smoked mackerel pâté, apple, quail egg, sourdough 10
Tuna, yuzu, wasabi, radish, avocado, coriander 12
Steak tartare, balsamic onion, gherkin, lovage 15

SALADS

Crayfish, avocado & baby gem salad, honey & mustard dressing 8 / 15
Heritage tomato panzanella (ve) 8 / 15
Grilled chicken Caesar salad, romaine lettuce, croutons, anchovies,
bacon, parmesan 9 / 16
Burrata, pear, rocket, Parma ham 15

LARGE PLATES

Aubergine schnitzel, tahini (ve) 18
Ricotta gnocchi, peas, asparagus, watercress velouté (v) 20
Prawn & mussel linguini, chilli, garlic, white wine 22
Roast chicken breast, girolles, peas, lettuce, bacon 24
Pan fried sea trout, aubergine, courgette, cherry tomato 25
Grilled lemon sole, beurre blanc, keta 30
200g beef burger, American cheese, pastrami, sticky onions, chips 20
200g bavette, chimichurri, roast vine tomato 24
250g grass-fed ribeye, peppercorn sauce 37



SIDES

Greek salad (v) 6
Triple cooked chips, curry mayo 5
Chargrilled hispi cabbage, garlic & chilli oil (ve) 5
Tender-stem broccoli, shiitake mushroom, soy & ginger (ve) 5
Minted Jersey royals 5

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.



Copa G&Ts

We serve our G&Ts in large, wide-brimmed Copa de Balon glasses that allow the complex aromas of the gin to hit your nose first and also keep the drink colder for longer. The below serves represent a range of classic Mediterranean flavours with complementary tonics and garnishes.

Gin Mare 14.5
Grapefruit & Rosemary Tonic, Basil, Thyme & Rosemary

Bombay Premier Cru 13
Classic Indian Tonic, Orange & Lemon

Tanqueray 10 13.5
Grapefruit & Rosemary Tonic, Pink Grapefruit & Cardamom

Léoube Mediterranean 15
Pomelo & Pink Pepper Tonic, Olive & Rosemary

Spritz

Sober Paloma 7
Apple Juice, Grapefruit Juice, Cucumber, Mint, Chilli Cordial

Mediterranean Vibe 14
Gin Mare, Rosemary & Thyme Syrup, Grapefruit & Rosemary Tonic

Aperol 10 / Campari 10

Indian Summer 10
Bombay, Lemon, Ginger & Elderflower, Soda

Coast to Coast 13
St Germain, Italicus, Santoni, Peach & Jasmine Soda

Pink Sunset 15
Léoube Mediterranean Gin, Savoia, Pomelo & Pink Pepper Soda

Château wines

Nestled on the coast of Provence, Château Léoube is one of the most sustainable organic vineyards in Europe. Spread across four kilometres of Mediterranean coastline, the protected Léoube Estate is devoted to growing the organic grapes that make exceptional wines.

Sparkling Love by Léoube 11 / 50

Love by Léoube Blanc 12 / 46
Rolle, Ugni Blanc, Clairette

Love by Léoube Rouge 12 / 46
Grenache, Syrah, Cabernet Sauvignon, Mourvèdre, Cinsault

Love by Léoube Rose 12.5 / 48
Grenache, Cinsault, Syrah, Mourvèdre

Chateau Léoube Rose 15 / 55
Grenache, Cinsault, Syrah, Mourvèdre

Beers & Cider

Bottled

Peroni Capri (330ml) 6
Peroni Gluten Free (330ml) 6
Peroni Zero (330ml) 6
Stratford Pilsner (330ml) 5.5
Stratford Pale Ale (330ml) 6
Cornish Orchards Cider (330ml) 6

Draught

Peroni 3.5 / 6.5
Meantime IPA 3.5 / 6.5
Guinness 3.5 / 6.5