



## BRUNCH

Until 4pm

Fruit Salad (vg) seasonal fruit 231 kcal	7
Omelette (v) soft herbs & Parmesan 544 kcal	12
Avocado & Eggs (v) jalapeno cornbread, avocado, poached eggs, hot sauce, crispy corn 582 kcal	13
Eggs Benedict English muffin, ham, hollandaise 733 kcal	13
Eggs Florentine (v) English muffin, spinach, hollandaise 627 kcal	13.5
Eggs Royale English muffin, smoked salmon, hollandaise 719 kcal	14.5
Smoked Salmon & Eggs scrambled eggs, smoked salmon, avocado & toast 794 kcal	14.5

## SMALL PLATES

Smoked Almonds (vg) 434 kcal	4	Rosemary Focaccia & Olive Oil (vg) 569 kcal	4.5
Nocellara Olives (vg) 214 kcal	4.5	Cheeseburger Slider 472 kcal	5
Chorizo Picante 459 kcal	5	Breaded Chicken Slider 410 kcal	5
Padron Peppers (vg) 251 kcal	5		

## STARTERS

Butternut Squash Soup (vg) crispy sage, croutons sesame oil 365 kcal	7.5	Baby Vegetable Crudites (vg) hummous, chilli oil 648 kcal	8.5
Truffle Arancini (v) 994 kcal	7.5	Chicken Teriyaki Skewers 520 kcal	10
Popcorn Shrimp fermented chilli mayonnaise, black sesame 985 kcal	11	Salt & Pepper Squid sweet chilli 875 kcal	11

## SALADS

Spiced Roasted Heritage Carrots (vg) White bean & chickpea hummus, dill oil 497 kcal	11	Caesar Salad baby gem, parmesan, anchovies, croutons 942 kcal With chicken 1136 kcal – 16.5	11.5
Burrata (v) focaccia, basil pesto, rocket, tomatoes 735 kcal	14.5	Crispy Duck Salad kohlrabi, bok choy, chilli jam dressing, peanuts 1012 kcal	16.5
Salmon Poke Bowl black & white quinoa, edamame, avocado, wakame 1246 kcal	16.5		

## MAINS

Mushroom Strozzapreti (vg) chilli, parsley & garlic 755 kcal	16	Chicken Milanese rocket, Datterini tomatoes, Parmesan 1116 kcal	18.5
Steamed Sea Trout Filet samphire, brown shrimps, baby potato 847 kcal	22.5	Bluebird Cheeseburger baby gem, tomato, house sauce, chips 2006 kcal	18
Beer Battered Haddock chips & minted peas, tartar sauce 1786 kcal	18	Garden Burger (vg) Avocado, black radish, chips 1863 kcal	17
Butter Chicken Curry mango chutney, jeera rice, naan raita 2246 kcal	19	Steak Frites – Flat Iron chips, peppercorn sauce 1683 kcal	22.50

## SIDES 5.5

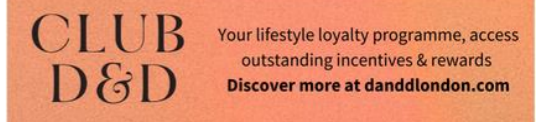
Mixed Leaves Salad (vg) 188 kcal	Minted New Potato's (v) 512 kcal
Heritage Tomato Salad (vg) 200kcal	Tenderstem Broccoli (vg) 133 kcal
Chips (vg) 840 kcal	

## FLAT BREADS

Garlic butter & Parsley (v) 861 kcal	8
Mushroom, Shallot, Mozzarella, Pesto (v) 930 kcal	12.5
Chicken, Sundried Tomato, Parmesan 1283 kcal	12.5
Smoked Salmon, Capers, Cream Cheese 527 kcal	13

## DESSERTS

Selection Of Ice Cream (V) 80 kcal	2
Sorbet (vg) 50 kcal	2
	per scoop
Macaroons (v) three pieces 152 kcal	4
Triple Chocolate Brownie vanilla ice cream 975 kcal	8
Eton Mess(v) mixed berries 575 kcal	8
Pineapple Carpaccio (vg) passion fruit, coconut sorbet 430 kcal	8
Lemon Posset (v) shortbread 414 kcal	8



## SPARKLING

	125ML	BTL
Prosecco, N.V, Le Dolci Colline, Italy	8.5	36
Nyetimber Classic Cuvée, N.V, Sussex, England		75
Nyetimber Rosé, N.V, Sussex, England		92
Lanson Brut, NV, Champagne, France	15	88
Lanson Brut Rosé, N.V, Champagne, France		115
Lanson Blanc de Blanc Brut, NV, Champagne, France		150
Lanson Noble Brut, 2004, Champagne, France		280
Laurent Perrier Brut, N.V, Champagne France		95
Laurent Perrier Rosé, N.V, Champagne, France		145
Copenhagen Sparkling Tea Blue 0.0%		42.5

## WHITE

	175ml	500ml	BTL
Pinot Grigio Vernacoli, 2022, Italy <i>fresh, floral &amp; citrus palate with a zesty finish</i>	8	20	30
Chardonnay, Star Crossed, 2021, Australia <i>rounded, full bodied, citrus palate with light oaky finish</i>	8.5	23	32
Sauvignon Blanc, Satyr, 2022, New Zeland <i>fresh and zesty, with drassy and dry bay leaf aromatics</i>	9	25	36
Chateau Cantelaudette Blanc, 2022, France <i>apple and citrus flavours</i>	9.5	28	40
Furmint, Kardos, Tokaj 2021 Hungary <i>Pale green in colour with a fresh grapefruit nose</i>			42
Riesling Vieilles Vignes, Cave de Turckheim 2017 Alsace, France <i>Fruity and round, aromatic, with notes of citrus, grapefruit and hints of fennel</i>			45
Chablis Domain De La Motte, 2021, France <i>light &amp; crisp with great minerality, fresh green apple</i>			50



## SUNSET HOUR

Indulge in the elegance.  
of our sunset hour offering.  
Enjoy a delightful selection.  
of wines & beers at  
half price from 5pm – 7pm  
Monday – Saturday

## BEER & CIDER

Peroni Lager Pint	6.8
London Meantime IPA Pint	6.8
Peroni 330ml	6.5
Peroni 0.0% (72kcal)	6
Guinness Extra Stout 330ml	6
Big Drop Citra IPA 0.5% (62 kcal)	6
Big Drop Pale Ale 0.5% (62kcal)	6
Aspall Cider 330ml	7

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## BLUSH

	175ml	500ml	BTL
Cuvee Jean Paul Rose 2021, Gascogne, France <i>bursting with red fruits, lychee &amp; green apple</i>	8	20	30
Versante, Negroamaro Rosato, 2022, Italy <i>Vibrant cherry &amp; berry aromas</i>			40
Mirabeau Azure, 2021, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose &amp; lavender</i>	11.5	35	48
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia &amp; orange flower</i>			60

## RED

	175ml	500ml	BTL
La Premiere Ballerine Rouge 2022, Vaucluse, France <i>smooth, notes of blueberries &amp; a persistent finish</i>	8.5	23	31
Merlot, Les Oliviers, Mourvedre, 2021, France <i>warm ripe fruit and cedary spice on the nose</i>	8.5	23	32
Rippa Dorii Ribera, 2020, Ribera del Duero, Spain <i>fresh fruit expression with of dark cherries, red plums</i>	9.5	28	36
Catalina Sounds, Pinot Nior, New Zealand <i>notes of truffle, baking spices &amp; black cherry</i>			38
Montepulciano D'Abruzzo, Caparrone, 2021, Italy <i>rich, spicy and robust flavour with fruity notes</i>			42
Trentino, Bottega Vincini, Lagrein 2020, Italy <i>A warm spicy nose with smoky aromas, plum and red berries</i>	12.5	34	45
Barao Da Varzea Do Douro, Reserva Tinto, 2020, Portugal <i>rich and ripe with hedgerow fruits, pepper and spice</i>			50
Barbera D'Alba, Costa Bruna, 2020, Italy <i>deep, intense and fruity notes</i>			60