

BURNT TRUFFLE

Dairy Free

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt	£5.5
	Gordal olives	£4
	Fried and salted Valencian almonds	£3
STARTERS	Fish soup { <i>Picpoul de Pinet</i> } char-grilled sourdough toast	£8.5
	Sticky belly bacon { <i>Fundamentalista</i> } spring leaves with walnuts and apple	£8.5
	Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream	£6.5
	Boudin noir { <i>Carmenère</i> } salad of new potatoes, charred green pepper dressing, gremolata	£9
MAINS	Braised featherblade of beef { <i>Malbec</i> } beetroot ketchup, truffled chips, red wine sauce	£28.5
	Pan-roasted pork ribeye { <i>Shiraz</i> } olive oil creamed polenta, red-wine and smoked bacon sauce	£21.5
	Wild boar, chilli and fennel ragu rigatoni pasta { <i>Montepulciano</i> } lemon and thyme pangrattato	£15.5
	Pan-fried cod loin { <i>Sauvignon Blanc</i> } salt and vinegar potato puffs, braised gem lettuce, olive oil grenobloise	£23.5
	Roasted hispi cabbage with salsa macha { <i>Pinot Noir</i> } cucumber, lime and green onion, soft polenta, toasted pecans	£16.5
FOR TWO	19 oz. 35-day-aged sirloin of beef to share { <i>Malbec</i> } truffled chips, roast carrots, red wine sauce	£79
SIDES	Truffled chips	£5
	Charred hispi cabbage with crispy onions	£6.5
	Roasted carrots with smoked garlic honey	£5
	Long-stem broccoli with extra virgin olive oil and lemon	£5
	Invisible chips + £4 charity donation to Hospitality Action	£4
<small>0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.</small>		
DESSERTS	Yorkshire rhubarb and ginger compote with granita { <i>Semillon</i> }	£5.5
	Coconut and vanilla rice pudding { <i>Sauternes</i> } rum-poached pineapple, coconut crumble	£7.5

FIZZ	GLS	BTL		
Prosecco Ca' di Alte, Italy	7.5	39		
Charles Heidsieck Brut Reserve Champagne, France	13	75		
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WHITE	125ML	175ML	BTL	
Macabeo Molinico Loco, Yecla, Spain	5	7	28	
Viura/Verdejo El Coto Rioja Blanco, Rioja, Spain	5.5	7.5	30	
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	36	
Wine of the month Ask a team member for details	-	-	-	
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38	
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11	45	
Grüner Veltliner Kamptal, Loimer, Lower Austria	8	11	45	
Albariño Bodega Garzón Reserva, Maldonado, Uruguay	8.5	11.5	46	
'Old Vines White Signature Blend' Mullineux, Swartland, South Africa	-	-	60	
2022 Santenay 'Comme-Dessus' Domaine Roger Belland, Burgundy, France	-	-	90	
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RED	125ML	175ML	BTL	
Monastrell Molinico Loco, Yecla, Spain	5	7	28	
Shiraz 16 Stops, South Australia	6	8	33	
Montepulciano Il Faggio, Abruzzo, Italy	6.5	9	35	
Wine of the month Ask a team member for details	-	-	-	
Carmenère Montes Alpha, Colchagua Valley, Chile	8	11	45	
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain	9	13	50	
Malbec Kaiken Ultra, Mendoza, Argentina	9	13	50	
Pinot Noir Greywacke, Marlborough, New Zealand	11.5	16	65	
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia	-	-	80	
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ROSÉ	125ML	175ML	BTL	
Monastrell Rosado Molinico Loco, Yecla, Spain	5	7	28	
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5.5	7.5	30	

COCKTAILS			
Negroni			12
JJ Whitley gin, Campari, Valdespino vermouth			
Champagne Socialite			13.5
Charles Heidsieck champagne, seasonal syrup			
Sticky Old Fashioned			12
Woodford Reserve, muscovado sugar, bitters			
Elderflower Collins			11
JJ Whitley London dry gin, lemon juice, elderflower			
Espresso Martini			12
Finlandia vodka, Kahlúa, espresso			
Pineapple and Rum			11
Roasted pineapple soda, Goslings rum, lime			
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NON-ALCOHOLIC			
Strawberry Lemonade			4.5
Strawberry shrub, soda			
White Peach and Jasmine Fizz			4.5
White peach and jasmine, lemon			
Pomelo Spritz			5
Martini Vibrante, Pomelo and pink peppercorn			
No G&T			5
Tanqueray 0.0%, London Essence tonic			
Driver's Negroni			6
Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso			
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BEERS		330ML	
Siren/Elite Bistro, Ladysmith			6
4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus			
Siren, Pastel Pils			6
4.8% Pilsner style lager. Gluten free			
Siren, Broken Dream			6.5
6.5% Breakfast Stout. Chocolate, coffee, granola			
Siren, Soundwave			6.5
5.6% IPA. Mango, citrus, pine			
Lucky Saint Lager			6
0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish			
Lucky Saint IPA			6
0.5% Alcohol free hazy IPA. Tropical and stone fruits			
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CIDER		330ML	
Aspalls Suffolk Cider			6.5
5.5% Medium dry and crisp			
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SHERRY		75ML	
Fino 'Inocente', Valdespino			6
Pedro Ximénez 'El Candado', Valdespino			6.5
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SWEET		75ML	375ML
Semillon		5.5	26
Botrytis Semillon, Peter Lehmann Masters, South Australia			
Sauternes		8.5	40
Château Laville, Bordeaux, France			
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PORT		75ML	
Ruby Port Sandeman			6
10-Year-Old Tawny Port Sandeman			7