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Snacks

Gordal Olives / House Blend Olives / Pickled Guindilla Peppers £5.5

Plattsville Sourdough, Salted Jersey Butter £6.5

Rosemary & Black Olive Focaccia, Olive Oil, Balsamic £6

Hummus, Chilli Oil, Plattsville Sourdough £6.5

Small

Cured Meats, Cornichons £10

Whitebait, Saffron Aioli, Parsley Salt £9

Roast Celeriac, Cèpe & Walnut Mousseline, Cèpe Beurre Blanc, Almonds, Nori £11

Gnocchi, Sage, Gorgonzola Cream, Squash £16

Butterbeans, Chantenay Carrots, Spicy Chorizo £12

Smoked Mackerel, Beurre Blanc, Charred Shallots, Dill £15

Larger

Onglet Steak, Carrot and Orange Puree, Pea Shoots, Beef Croquette, Poached Carrot, Blood Orange £23  
*Tank no76, Nero d’Avola (Sicily, Italy) 175ml £6.9*

Game Bird Hot Pot £18  
*Plum Porter, Cask Ale (Titanic Brewery) 4.9% £4.5*

Baked Seabass, Fennel & Olive Breadcrumb, Citrus Medley, Roast Artichoke, Salsa Verde £23  
*Amodo, Pecorino (Tierre di Chieti, Italy) 175ml £5.4*

Cod, Curry Sauce, Caper Berries, Kale, Crispy Sweet Potato, Mussels £23  
*Kikè Terre Siciliane, Traminer (Sicily, Italy) 175ml £8.5*

Savoy Cabbage, Blue Cheese Emulsion, Oyster Mushrooms, Crispy Shallots, Date Puree £16 *La Sauterelle*, *Picpoul de Pinet (Languedoc, France) 175ml £7.5*

Sides

Chips, Aioli £6

Chantenay Carrots, Honey, Hazelnuts £6

Roast New Potato, Gruyere, Pickled Onions £7

Broccoli Tempura, Fermented Chilli £8

Sweets

Chocolate Mousse, Cherry Gel, Cocoa Crumb £7

Sticky Toffee Pudding, Brandy Ice Cream, Butterscotch £9

Poached Quince, Roast White Chocolate, Chantilly Cream £7

Homemade Ice Cream - Ask Your Server for Flavours £2.5 / £6

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**Vallemayor 2022, *Sauvignon, Viura* (Rioja, Spain) 12.5%**

**125ml £5.5 // 175ml £7.5 // 500ml £20.8 // Btl £30.5**

**Fruit-Loaded and Full Bodied**

**Antoine Simoneau 2022, *Sauvignon Blanc* (Loire, France) 12%**

**125ml £6 // 175ml £7.7 // 500ml £21 // Btl £30**

**Cirtus and Apple Aromatics with a Ripe, Lasting Finish**

**Coral do Mar 2022, *Albariño* (Rias Baixas, Spain) 13%**

**125ml 6.3 // 175ml £8.3 // 500ml £23.5 // Btl £34**

**Citrus and Stone Fruit. Well-Structured, Medium-Sweet, Acidic**

**Kikè Terre Siciliane 2022, *Traminer* (Sicily, Italy) 13.5%**

**125ml £6.3 // 175ml £8.5 // 500ml £23 // Btl 35**

**Candied Fruit**

**Donnafugata Sur Sur 2021, *Grillo* (Sicily, Italy) 13% – Btl £44**

**Delicate, Crisp, Refreshing. Heady with Peach and Melon**

**Rivera, *Negroamaro* (Salento, Italy) 13.5%**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**Fresh and Juicy, Delightfully Soft and Comforting**

**Domaine de la Rablais 2019, *Pinot Noir* (Loire, Frane) 12%**

**125ml £5.8 // 175ml £7.8 // 500ml £21.8 // Btl £32**

**Fresh with Cherry and Berries. Light and Softly Structured**

**Vallemayor Crianza 2019*, Tempranillo, Mazuelo, Graciano***

**(Rioja, Spain) 13.5%**

**125ml £6.3 // 175ml £8.5 // 500ml £23 // Btl 35**

**Oak-backed Body, Dry Fruitiness**

**Blanc 2019, *Cabernet Sauvignon, Garnacha, Xarel-lo***

**(Spain) 13.5% Btl £38**

**Herbaceous, Packed with Ripe Fruit. Sulphite-Free**

**Rose**

**Il Sospiro 2022, Pinot Grigio Blush (Sicily, Italy) 12%  
125ml £4 // 175ml £5.8 // 500ml £16 // Btl £22  
Delicate, Cranberry Edged Blush**

**AOC Rose De Loire 2020, *Gamay* (Loire, France) 12%**

**125ml £4.30 // 175ml £6.30 //500ml £16.80 // Btl £25**

**Medium Body, Crisp Finish. Cherry and Raspberry**

**White**

**Tasari 2022, Grecanico (Sicily, Italy) 12.5%**

**125ml £4 // 175ml £5 // 500ml £15.5 // Btl £21**

**Crisp, Fresh, Dry**

**Amodo, *Pecorino* (Tierre di Chieti, Italy) 12%**

**125ml £4.5 // 175ml £5.4 // 500ml £15.7 // Btl £23**

**Fresh Tropical Notes, Our Staff Favourite**

**Adobe Reserva 2022, *Chardonnay* (Casablanca, Chile) 13.5%**

**125ml £4.9 // 175ml £6.5 // 500ml £18.2 // Btl £26.5**

**Medium Body and Sweet. Velvety Smooth, Tropical Aromas**

**La Sauterelle 2022, Picpoul de Pinet (Languedoc, France) *13%***

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**“The Grasshopper”. Crisp, Fresh, Vibrant & Delicious!**

**Montelliana 2021, *Pinot Grigio* (Veneto, Italy)12.5%**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**A Classic, Fresh and Fruity**

**Red**

**Tasari 2022, Syrah (Sicily, Italy) 13.5%**

**125ml £4 // 175ml £5 // 500ml £15.5 // Btl £21**

**Rich with Red Fruits, Intense and Vibrant**

**Levorato 2021, *Primitivo* (Puglia, Italy) 14%**

**125ml £4.2 // 175ml £5.5 // 500ml £16 // Btl £22.5**

**Smooth Blackcurrant Sweetness, Medium-Light**

**Tank no76 2021, *Nero d’Avola* (Sicily, Italy) 13%**

**125ml £4.8 // 175ml £6.9 // 500ml £18.4 // Btl £26**

**Peppery, Plummy, Full**

**La Ruchette Doree 2020, *Grenache* (Rhone, France) 14%**

**125ml £4.9 // 175ml £6.5 // 500ml £18.2 // Btl £26.5**

**Dark Fruit, Smooth Spice and Light Tannin Finish**

**Santa Rosa 2021, Malbec (Mendoza, Argentina) 13.5%**

**125ml £5.2 // 175ml £7.5 // 500ml £20 // Btl £29**

**A Vibrant Fruity Red, Violet in Colour, Cherry in Character**

**Sparkling**

**Prosecco Millesimato Vers (Veneto, Italy) 11% Glera**

**125ml £6 // Btl £29**

**Green Apple, Fresh**

**Toca, Cava Brut, *Macabeo, Xarel-lo, Parellada* (Spain) 11.5%**

**125ml £4 // Btl £23**

**Dry, Characterful, Foamy**

**Alcohol Free**

**Organic Sparkling, *Chardonnay* 0% (Rheingau, Germany) Eins, Zwei, Zero, *Riesling* 0% (Rheinhessen,Germany)**

**Gls £3.60 // Btl £21 125ml £3.2 // 175ml £4 // 500ml £12.9 // Btl £21**

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