



STARTERS

Artisan bread - 5.5

- | | |
|--|---|
| Classic Caesar salad, croûtons, Parmesan, anchovies 9
<i>+ avocado - 2.5 / + chicken - 3.25 / + prawns - 3.75</i> | Plate of smoked salmon 12
<i>sour cream, granary, lemon</i> |
| Crispy duck & watermelon salad 9.75
<i>chilli cashews</i> | Shaved fennel salad* 9
<i>chicory, pecorino, bitter orange</i> |
| Beetroot, mint & creamed feta salad* 9.75
<i>granary melba</i> | Creamed sweetcorn soup, crab, tarragon 8.75
<i>available crustacean free*</i> |
| Mr Allen's steak tartare 11.5
<i>main course - 17.25</i> | Yellow fin tuna poke, huli-huli 11.75
<i>blackened corn tortillas, crushed avocado, sweet pepper</i> |

MAINS

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| 'Joe's style' slow braised smoked baby back ribs 19.75
<i>salt lick raw slaw</i> | Roasted vegetable Casarecci* 14/19
<i>torn spinach, formaggi sauce</i> |
| Roasted cod fillet 23.5
<i>chorizo, braised coco beans, scorched tomato</i> | Baked Asian spiced salmon 19
<i>gai lan, enoki, wild ginger, Dashi broth</i> |
| JF's chilli dog 17.5
<i>brioche bun, chilli, crispy onion, thin cut chips</i> | 'Big Apple' hot dog** 17.5
<i>brioche bun, chilli, crispy onions, thin cut chips</i> |
| Brick flattened chicken, black eyed pea salsa 18.5
<i>corn fritters, chicken gravy, plantain crisps</i> | Grilled 3 minute steak 21
<i>watercress, peppercorn sauce, goose fat potatoes</i> |
| Green risotto* 14/19
<i>seasonal greens, pea shoots, Parmesan</i> | Porterhouse steak 42
<i>mustard tomatoes, watercress, chips</i> |

SET MENU 2 COURSES 20 // 3 COURSES 25

Sweetcorn soup* or Beetroot salad* // Chicken minute steak or Green risotto* // Lemon tart* or Fruit*

SALADS

- Shaved minted courgette, pecorino* 6 / 12
- Superfood - pulses, seeds, vegetables** 7.5 / 15
- Mixed tomato, aged vinegar, basil & seeds** 7.5
- Green** // Mixed** 5.75

VEGETABLES

- Crusted cheesy cauliflower* 6
- French beans, bacon, burnt onion butter 6
- Roasted bunch carrots, sesame & honey* 6
- Steamed broccoli, olive oil & rock salt** 6
- YES we have potatoes! 5

DESSERTS

- | | |
|---|---|
| Fat apple pie, Bakewell ice cream* 8.75 | New York cheesecake* 9.5 |
| Peeled & stoned fresh fruit, coconut sorbet** 9 | Pumpkin crème brûlée* 9 |
| Crusted lemony lemon tart* 8.75 | British Isles cheeses, fig chutney, crackers* 12.75 |

* Vegetarian ** Plant-based

Allergies & intolerances: please ask a member of staff about the composition of your meal.

A discretionary 12.5% gratuity will be added to your bill



CHAMPAGNE

	125ml	bottle
Prosecco DOC Rosé Millesimato, Frassinelli, ITALY, 2020	-	33
Prosecco Superiore Conegliano Valdobbiadene DOCG Extra Dry, Frassinelli, ITALY, NV	7.5	33
Cuvee Reserve Brut NV, Champagne Gallimard Père et Fils, FRANCE, NV	11.5	55
Champagne Blanc de Blancs 1er Cru, Veuve Fourny et Fils, FRANCE, NV	-	75

WHITE WINES

	125ml	250ml	500ml	bottle
House White, <i>see blackboard for current selection</i>	5	9	17	23
Grillo, Cantine Paolini, ITALY, 2019/20	5	10	19	26
Pinot Grigio / Moscato Laboratory Label, Cantine Paolini, ITALY, 2019/20	-	-	-	27
Viognier, Villa des Croix, FRANCE, 2019/20	-	-	-	29.5
Torrontes, El Abasto, Mendoza, ARGENTINA, 2017	7	13	25	31
Muscadet sur Lie, Domaine Hauts Pémions, FRANCE, 2020	-	-	-	33
Picpoul de Pinet, Domaine Font-Mars, FRANCE, 2020	-	-	-	36
Gavi di Gavi Bric Sassi, Roberto Sarotto, ITALY, 2020	8.5	16	31	37.5
Staete Landt "Pure" Sauvignon Blanc, NEW ZEALAND, 2018	-	-	-	39.5
Albarino, Benitos Santos, SPAIN, 2020	9	17	33	42
St Véran, Domaine Chavet, FRANCE, 2019	-	-	-	45
Sancerre Blanc, André Dezat et Fils, FRANCE, 2020	-	-	-	56

RED WINES

	125ml	250ml	500ml	bottle
House Red, <i>see blackboard for current selection</i>	5	9	17	23
Mono Tempranillo, Barreda, SPAIN, 2020	5.5	10	19	26
Nero d'Avola, Cantine Paolini, ITALY, 2019/20	-	-	-	27
Cabernet Sauvignon, Mont d'Hortes, FRANCE, 2020	-	-	-	29.5
Pinot Noir, Villa des Croix, FRANCE, 2019	-	-	-	30
Lyrarakis Kotsifali, CRETE, 2018	7	13	25	32
Dolcetto d'Alba, Roberto Sarotto, ITALY, 2020	8	15	29	37
Malbec, Aguijón de Abeja, ARGENTINA, 2018	-	-	-	38
Barbera d'Asti Blina, Agostino Pavia e Figli, ITALY, 2017	-	-	-	41
Reuilly Rouge (Pinot Noir), Domaine Cordaillat, FRANCE, 2019	9.5	18	35	45
Château Noailles, Médoc Cru Bourgeois, FRANCE, 2016	-	-	-	47.5
Vacqueyras, Domaine de l'Espigouette, FRANCE, 2018	-	-	-	56

ROSÉ & DESSERT WINES

	125ml	250ml	500ml	bottle
Rosato Conte di Matàrocco Terre Siciliane IGP, ITALY, 2019/20	5.5	10	19	26
Coteaux d'Aix-en-Provence Rosé, Domaine Tour Campanets, FRANCE, 2020	-	-	-	42
Château Briatte, Sauternes - 37.5cl, FRANCE, 2014				37
Paolini Zibibbo Passito Baronazzo Amafi Terre Siciliane IGP - 50cl, ITALY, 2016		100ml glass	8.5	35