



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

SEPTEMBER SET MENU

STARTERS

Chilli salt squid, smoked chilli dressing

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

Sweetcorn, Graceburn cheese, red onion & rosemary focaccia

Coates & Seely, Britagne Rosé, NV (125ml) 10.5

Middle white pork Scotch egg, piccalilli

Valpolicella Classico, La Dama, 2018 (175ml) 10.5

MAINS

Beef tartare, confit egg yolk, raisin mustard, toasted sourdough, truffle fries

Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16

Beer battered haddock & chips, crushed peas, tartare sauce

Domaine Costal Chablis, 2018 (175ml) 12.5

Chicken Caesar salad, gem lettuce, pancetta, croutons, soft boiled egg, white anchovies

Huia Sauvignon Blanc, 2018 (175ml) 11.5

Beetroot burger, cashew sauce, baby gem, sweet potato fries

Bourgogne Vieilles Vignes, Roche de Bellene, 2015 (175ml) 13.5

PUDDINGS

Chocolate brownie, malt fudge sauce, roasted banana & sour cream sorbet

Quinta do Vallado 10 yr Tawny Port (100ml) 9

3 scoops of any ice cream or sorbet, spiced biscuit

2 COURSES £20

** Available Monday to Wednesday all day*

Please inform a member of staff if you have any dietary or allergen requirements.