

APERIO

Our dishes are designed for sharing; we recommend two to three dishes per person

Smoked almonds - **£4.00** (N)

Potato focaccia, tapenade - **£4.00** (G)

Green olives - **£4.50**

Padron peppers, sea salt & lemon - **£5.00**

Flat bread, tzatziki, goats cheese & pepper dip, guacamole - **£6.00** (G,D)

Mini chorizo glazed in Port - **£8.00** (D,Sd)

Polenta chips and summer truffle dip - **£5.50** (D,G,E,MuSd)

Parma ham, Manchego & figs - **£8.00** (D,Sd,G)

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Pumpkin tacos, salsa verde- **£7.50** (G,Sd)

Courgettes cannelloni, mushroom spinach and chestnuts - **£8.50**

Gnocchi & basil pesto - **£12.50** (G,E,D,Nu)

Burrata, radishes, pistacchio & black truffle- **£9.50** (D,Nu)

Pappardelle, ceps & salsify - **£13.00** (E,D,G)

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Braised Oxtail, new potato & rainbow chard - **£14.00** (D,Ce,Sd)

Witch hat, N'duja , aubergine & red onion - **£12.00** (D,E,G,Sd)

Calf liver, port & raisins - **£11.50** (D,G,Sd)

Roast duck breast, artichoke & piquillo peppers - **£14.50** (D,Sd)

Confit Guinea fowl, puy lentils & kale - **£13.00** (Ce,D,Sd)

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Trio of mini burger - soft shell crab, tuna tartare & grilled octopus - **£14.00** (C,F,Mo,D,E,G,Mu,Sd,Se)

Squid risotto, slow roasted cherry tomato - **£13.00** (D,Mo,Sd,G)

Scallops, celeriac & French beans - **£15.50** (D,Mo,Sd)

Seabass, seaweed butter - **£14.50** (D,F)

Grilled tuna steak in sesame crust, spring onion & carrot salad - **£16.50** (F,Se,Mu,Sd)

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Lunch Special

Monday to Friday - 2 Courses £13.95/ 3 Courses £16.95

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT.

APERÔ

- Apricot and elderberry panna cotta, honey and cinnamon tuile, pistachio crumble - **£6.00** (E,D,G,N)
Dulcey chocolate and hazelnut tart, passionfruit and banana sorbet - **£6.00** (E,D,G,S,N)
Iced lime and coconut parfait, spiced pineapple, coconut sorbet - **£6.00** (D,E,G,
Raspberry curd, white chocolate crumble, pistachio meringue, lychee & lemon sorbet - **£6.00** (D,E,N,G)
Chocolate nemesis, peanut ganache, raspberry sorbet - **£6.00** (G,E,D,N)
Café gourmand - **£6.00** (D,E,G,N,S)
Homemade ice creams & sorbets - **£2/scoop** (D,E,N,S)

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Cheese

- Crèmet (English, creamy, goat & cows cream cheese) - **£6.50** (D,G,SD,Se)
Golden cross (English, soft, goats cheese) - **£6.50** (D,G,SD,Se)
Mrs. Bell's Blue (English, creamy, blue, ewe's cheese) - **£6.50** (D,G,SD,Se)
3 - Cheese selection - **£12.50** (D,G,SD,Se)

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Dessert Wines & Port - 100ml

- Monbazillac Ancienne Cure - **£7.00**
Pedro Ximenez Solera 1927 - **£10.00**
Sandeman Port - Tawny, Ruby or White - **£6.00**
Vau Vintage Port 1999 - **£11.00**

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Cognac, Armagnac, Calvados & Whiskies - 25ml

- Louis Royer VSOP - **£6.75**
Louis Royer XO - **£16.00**
Clos Martin 1989 - **£9.00**
Dupont Hors d'Age Calvados - **£9.00**
Laphroaig Quarter Cask (Vibrant, young, soft sweetness, intense peatiness) - **£8.00**
Banton's Original (Sweet, with notes of citrus and oak) - **£8.50**
Hibiki Harmony (Elegant, with wafts of honey, orange, a herbaceous touch, light oak) - **£11.00**
Nikka Taketsuru (Rich flavour, average age 10y, sherry wood extra richness) - **£11.00**
Bowmore 15yo (Sweet sherry notes take precedence over the peat) - **£9.00**

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Grappa - 25ml

- Greco Barrique - **£6.50**

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