



Starters

Baked camembert
with fresh herbs, roasted vine
tomatoes and warm baked sourdough

£10.50

John Ross smoked salmon
with lilliput capers, red onion rings, wasabi cream
and lemon

£10.95

Classic little gem Caesar salad
with parmesan cheese and garlic croutons

£7.85

Tian of avocado
crab softened with ginger, smoked salmon with
mango salsa and a coriander fritter

£10.50

Classic crayfish cocktail
with Marie Rose sauce and little gem lettuce,
served in a glass

£9.95

Samanzo tomato salad
with grilled artichoke, balsamic onions, basil,
bocconcini and herb salad

£7.25

Double baked cheese soufflé
with cauliflower veloute and truffle oil

£10.95

Carpaccio of teriyaki
slow cooked rare beef with foie gras cream

£11.20

Potted duck rillettes
on sourdough bread

£8.95

Mains

Roasted corn fed chicken supreme
forestiere with potato fondant and pea a la
francaise

£15.50

Layers of globe artichoke
with sweet potato, spinach, asparagus and
truffle hollandaise

£14.50

Confit duck legs
with vanilla mash, braised red cabbage and
plum sauce

£19.50

Slow braised ox cheek
with celeriac puree, mushrooms fricassee, sweet
potato fondant and perigoudine sauce

£17.80

Pan fried wild sea bass fillet
with butternut squash puree, baby vegetables
and pinot noir sauce

£19.20

Red beetroot gnocchi
stuffed with goat's cheese, spinach and artichoke

£13.95

Salmon polenta cake
with spinach, samphire, tomato, grain mustard,
salsa, purple cauliflower and oyster mayonnaise

£21.30

Smoked barbecue pork rib crown
with coleslaw and sweet potato chips

£14.80

Rare tuna niçoise
with potato salad, green beans, red peppers,
black olives, soft boiled egg and anchovies

£19.95

From The Grill

21 days dry aged
Scottish lamb cutlet

8oz
£27.50

28 days dry aged
Scottish ribeye steak

8oz
£28.95

28 days dry aged
Scottish fillet steak

8oz
£32.50

Côte
de bœuf

22oz
£59.50

All the meats are served with chunky chips, green beans, slow cooked vine cherry tomatoes, sauce, green peppercorn / stilton / café de Paris / béarnaise.

Sides

Creamed leaf spinach with horseradish (v) 3.75 / Salad of heritage tomatoes with fresh basil and olive oil (v) 3.75 / Creamed cabbage and pancetta 3.75 /
Triple cooked chips (v) 3.75 / Pommes frites with sea salt (v) 3.75 / Crispy onion rings (v) 3.75 / French beans with toasted almonds (v) 3.75 /
Buttered garden peas with fresh mint (v) 3.75 / Green salad with truffle dressing (v) 3.75 / Baked macaroni cheese (v) 3.75

A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) Suitable for vegetarians. Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.



White wine

Pinot Grigio, Antonio Rubini, Delle Venezie, Italy
175ml £4.90 / 250ml £6.90 / Bottle £20.00

Sauvignon Blanc, Waipara Hills, New Zealand
175ml £7.25 / 250ml £10.25 / Bottle £30.00

Chardonnay, Wild Ferment, Errázuriz, Casablanca Valley, Chile
175ml £8.65 / 250ml £12.25 / Bottle £36.00

Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand
175ml £15.50 / 250ml £21.00 / Bottle £54.00

Albariño, Pulpo, Rías Baixas, Spain
Bottle £34.50

Riesling, Bay of Fires, Tasmania, Australia
Bottle £38.00

Gewürztraminer, Nederburg The Beautiful Lady, South Africa
Bottle £39.50

Chablis, Cellier de la Sablière, Louis Jadot, France
Bottle £46.00

Meursault, Louis Jadot, France
Bottle £77.00

Red wine

Pinot Noir, Élevé, France
175ml £5.25 / 250ml £7.40 / Bottle £21.50

Cabernet Sauvignon, Nederburg, The Manor, Western Cape,
South Africa
175ml £5.85 / 250ml £8.25 / Bottle £24.00

Malbec, Salentein Barrel Selection,
Valle de Uco, Mendoza, Argentina
175ml £9.60 / 250ml £13.60 / Bottle £40.00

Rioja Reserva, Viña Real, Spain
175ml £11.00 / 250ml £15.60 / Bottle £46.00

Pinot Noir, Cloudy Bay, Marlborough, New Zealand
175ml £18.50 / 250ml £27.00 / Bottle £69.00

Shiraz, Faith, St. Hallett, Barossa Valley, Australia
Bottle £38.00

Bordeaux Supérieur, Moulin d'Issan, France
Bottle £51.00

Amarone della Valpolicella Classico, Bolla, Italy
Bottle £64.00

Soft Drinks

Coca-cola / Diet Coke / Coke Zero - £4.00

Lemonade / Tonic Water / Soda Water /
Ginger Beer / Ginger Ale - £2.50

Apple / Orange / Cranberry / Pineapple / Tomato juice - £2.50

Appletiser / Red Bull - £4.00

Still / Sparkling Water - 330ml £2.50 / 1L £4.25

Champagne

Veuve Clicquot Yellow Label Brut NV
125ml £13.50 / Bottle £77.00 / Magnum £154.00

Veuve Clicquot Brut Rosé
125ml £16.25 / Bottle £92.00

Dom Pérignon Brut
Bottle £205.00

Krug Grande Cuvée Brut
Bottle £265.00

Rose

White Zinfandel, Lavender Hill,
California, USA
175ml £5.05 / 250ml £7.10 /
Bottle £20.50

Pinot Grigio Rosé delle
Venezie, Parini, Italy
175ml £5.30 / 250ml £7.20 /
Bottle £21.50

Prosecco

Prosecco, Extra Dry, Italy
125ml £6.95 / Bottle £39.00

Signature Cocktails

(All signature cocktails are £13.00)

Bees Knees

Patron tequila, passion fruit and
lychee puree, honey, tonic water

Mio Amore

Beefeater gin, limoncello, earl grey tea,
peach puree, apple juice, grenadine

Metamorphosis

Gin mare, butterfly tea, sugar syrup,
lemon juice and egg white

Blitz Spritz

Ciroc red berry vodka, arches,
prosecco, cranberry juice, lemonade

Paldor

Ron zacapa rum, martini rosso,
cynar, vanilla syrup

Smokey Ginger

Rye whiskey, ginger juice,
honey, lemon juice, ginger ale

Classic Cocktails

(All Classic cocktails are £12.00)

Espresso Martini / Classic Martini / Cosmopolitan / Margarita
/ Negroni / Pornstar Martini / Mojito / Daiquiri

Mocktails

(All Mocktails are £8.00)

Ginger Pomme

Fresh ginger, mint leaves, sugar
syrup and apple juice

Cucumber lemonade

Fresh cucumber, mint leaves, thyme
and rosemary syrup, lemonade

Berry Fizz

Mixed berry puree, cranberry juice,
fresh lime juice, sugar syrup and
lemonade

Beers and Ciders

Peroni / Budweiser / Cobra / Corona - 330ml £5.00

Asahi / Estrella / Camden Hells Lager / Camden Town Pale Ale / Blue
Moon / Curious Brew / Brewdog Punk IPA /
Brewdog Dead Pony Club / Aspall - 330ml £6.00

Orchard Pig / Rekorderling Passion fruit / Rekorderlig Strawberry & Lime
330ml £7.00