



PLEASE ORDER AT THE BAR

IF ORDERING FOOD, PLEASE QUOTE YOUR TABLE NUMBER

BAR FOOD

- Llios Greek Olives Mix – 4.25
- Marcona Almonds – 4.25
- Pecorino & Black Pepper Breadsticks – 3.25
- Chilli Mix - Crunchy Corn & Wasabi Peas – 3.25
- Fried & Salted Broad Beans – 3.25
- Rocket & Fig Salad with Blue Cheese Dressing – 6.95
- Cheese Board – 16

HOT SNACKS

- Smashed Roasted Potatoes, Thyme,
Garlic & Chilli – 7
- Crispy Chicken Goujons with garlic & chilli mayo –
8.5
- Baked Sausage Roll with ketchup – 5.5
- Beer Battered Fish Bits with tartare sauce – 8.5

TOASTIES

- Marmite & Shallot – 12.5
- Short Rib & Horseradish - 13

SWEET

- Chocolate, Banana & Hazelnut Toastie – 11.5

SPECIAL TOASTIE

- Bifana Toasties with Francesinha Sauce
& Cheese Curds –13
By Ana Da Costa

COCKTAILS

- Negroni – 12.25
- Old Fashioned – 12.25
- Dark & Stormy – 12.25
- Moscow Mule – 12.25
- Bloody Mary – 12.25
- Aperol/Campari Spritz – 12.5
- Pimm's – 11.5

BEERS & CIDERS

ON TAP

- Estrella Galicia 4.7% - 7.5
- Guinness 4.1% - 7.5
- Hazy Days IPA 4.3% - 6.9

BOTTLE

- Estrella 0% - 6
- Guinness 0% - 6.5
- Estrella GF 5.5% - 6.5
- 1906 Reserva Especial 6.5% - 6.75
- Timothy Taylor Landlord 4.1% - 7
- Breton Cidre 5% - 6.5
- Rekorderlig Cider 4% – Strawberry Lime - 6.25
- Rekorderlig Cider 4% - Wild Berries – 6.25

SOFT DRINKS - ALL £ 4

- Soda Tonic Diet Coke Coke
- Ginger Beer Ginger Ale Lemonade Tomato
- J2O Orange & Passionfruit J2O Apple & Raspberry

| F I Z Z | 125ml | 175ml | 750ml |
|--|-------|-------|-------|
| Brut Reserva 2023 LLOPART, MACABEU BLEND, CATALUÑA, SPAIN <i>crisp, dry and fresh with delicate bubbles</i> | 11 | / | 62 |
| Brut Blanc de Blancs NV PERLE DES BENEDICTINS, CHARDONNAY, FRANCE <i>Low sweetness, high acidity and low tannins</i> | 14 | / | 77 |
| Champagne Blanc de Blancs NV RENE BEAUDOUIN, CHAMPAGNE CHARDONNAY, FR <i>crisp, dry and elegant</i> | / | / | 102 |

ORANGE

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|--|------|----|----|
| Albariño Natural “Lagar de Costa” 2024 , RIAS BAIXAS, SPAIN <i>apricot, orange, cooked apple, herbs and fresh with salty mineral characteristics</i> | 12.5 | 17 | 70 |
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ROSE

| | | | |
|---|-----|------|----|
| Grenache “Wild Child” 2025 JOURNEY’S END, SOUTH AFRICA <i>light, red fruits with rose petal undertones</i> | 7.8 | 10.2 | 42 |
| Shiraz Blend “Château Beaulieu” 2024 CUVÉE ALEXANDRE, PROVENCE, FRANCE <i>well balanced, elegant with a refreshing length</i> | / | / | 60 |

WHITE

| | | | |
|--|-----|-------|----|
| Vinho Verde “Chin Chin” 2024 QUINTA DO ERMIZIO, VINHO VERDE, PORTUGAL <i>dry as a bone, fresh as a daisy</i> | 7.5 | 10 | 41 |
| Picpoul “Jadix” 2024 LAGUEDOC ROUSSILLON, FRANCE <i>citrus blossom, green apples, clean & crisp finish</i> | 7.7 | 10.2 | 42 |
| Sauvignon Blanc “Weather Station” 2025 JOURNEY’S END, STELLENBOSCH, SA <i>green apples, crisp mineral finish</i> | 7.7 | 10.2 | 42 |
| Roditis “The Hills of Notos” 2024 PELOPONNESE, GREECE <i>fresh and crisp palate with aromas of citrus, green apple & honeysuckle</i> | 8 | 11 | 45 |
| Trebbiano “Gran Sasso” 2024 ABBRUZZO, ITALY <i>mineral with hints of biscuit & butter and lively with peachy fruit & a citrus finish</i> | 8 | 11 | 45 |
| Pinot Grigio “Russolo” 2023 FRIULI VENEZIA-GIULIA, ITALY <i>elegantly fruity, well balanced between acidity & aroma</i> | 8.5 | 11.75 | 48 |
| Macon-Uchizy “Domaine Talmard” 2024 BURGUNDY, FRANCE <i>creamy stone fruit and citrus zest</i> | 12 | 16.5 | 68 |
| Albariño “Harts Bros” 2024 RIAS BAIXAS, SPAIN <i>fresh, structured and complex, with notes of citrus and stone fruits</i> | 12 | 16.5 | 68 |
| Gruner Veltliner “Kamptal” 2023-24 LOIMER, AUSTRIA <i>zesty, refreshing and lively</i> | / | / | 69 |
| Riesling “Kabinett Troken” 2022 KOEHLER-RUPRECHT, PFALZ, GERMANY <i>baked apple, pink grapefruit & orange, lovely acidity</i> | / | / | 70 |

RED

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|---|------|-------|----|
| Cabernet Sauvignon Blend “Braidia Antica Neri” 2024 RUSSOLO, ITALY <i>juicy red fruits on the palate with hints of spices</i> | 7.75 | 10.25 | 42 |
| Ventoux Rouge “Famille Perrin” 2024 VENTOUX, FRANCE <i>fresh, ripe fruit notes with soft tannins and a slight minerality</i> | 7.8 | 10.5 | 43 |
| Shiraz Blend “The Huntsman” 2022-23 JOURNEY’S END, STELLENBOSCH, SA <i>juicy layers of red fruit & dark berries</i> | / | / | 45 |
| Merlot “Mandarossa” 2024 SICILY, ITALY <i>ripe tannins, with an aftertaste of liquorice & fruity notes of mulberries</i> | 9 | 12 | 49 |
| Frappato “Mandarossa” 2024 SICILY, ITALY <i>notes of fresh red berries, subtle spices with a hint of floral undertones</i> | 9.6 | 12.8 | 52 |
| Primitivo “A Mano” 2023 PUGLIA, ITALY <i>balance between ripe, rounded fruit characters and smooth tannins</i> | 10.2 | 13.6 | 55 |
| Rioja “Harts Bros” TEMPRANILLO BLEND 2022 MUGA, SPAIN <i>leather with soft red fruit</i> | 11.5 | 15.5 | 65 |
| Malbec “Altos las Hormigas” 2023 MENDOZA, ARGENTINA. <i>cranberries & figs with great balance</i> | 11.8 | 16.2 | 68 |
| Pinot Noir “Three Lions” 2024 PATAGENET, AUSTRALIA <i>fine elegant tannins and balance acidity</i> | 12.8 | 17 | 69 |
| Sangiovese “Chianti Rufina” 2023 SELVAPIANA, TUSCANY, ITALY <i>red cherries on the nose with a ripe, fruity palette</i> | 14.5 | 19.3 | 79 |

CARD ONLY Prices include VAT at 12.5% for food and 20% for alcoholic drinks.

Please advise us of any dietary requirements and ask a member of staff for information if you have a food allergy or intolerance.