



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

**SPECIAL TOASTIE**

The Cheesy Bifana *by Ana Da Costa*  
–13

**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

**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

**SOFT DRINKS - ALL £ 4**

Soda            Tonic            Diet Coke        Coke

Ginger Beer    Ginger Ale       Lemonade        Tomato

J2O Orange & Passionfruit J2O Apple & Raspberry

**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

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

## ORANGE

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

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

## WHITE

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

## RED

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