



## BAR FOOD

- Greek Olives - 3.95  
Marcona Almonds - 3.95  
Smashed Roasted Potatoes, Thyme,  
Garlic & Chilli – 7  
Niçoise Salad - 8.5  
Crispy Chicken Goujons,  
Chipotle Sweet Chilli Sauce – 10.5  
Cheese Board & Bread - 16  
Ploughman's - 16.5

## COCKTAILS

- Cosmopolitan - 12  
Two Drops Negroni – 12.5  
Espresso Martini - 12  
Sazerac - 14  
Dark & Stormy – 12.5  
Hemingway Daiquiri - 12  
Campari Spritz – 12.5  
Aperol Spritz – 12.5  
Old Fashioned – 12.5  
Naked & Famous - 13  
Orange Gin Fizz - 12  
Sidecar - 12

## TOASTIES

- Marmite & Shallot – 11  
Smoked Haddock & English Mustard - 12.5  
Salt Beef, Pickled Gherkin & Horseradish - 12.5

## SPECIAL TOASTIE

- Ricotta Cheese & Pesto Toastie - 12  
*By Sophie Wyburd*

## SWEET

- Dulce de Leche, Banana & Hazelnut Toastie - 9  
Happy Endings Ice Cream Sandwiches - 7

## BEERS

### ON TAP

- Estrella Galicia 4.7% - 7.25  
Guinness 4.1% - 7  
Hazy Days IPA 4.3% - 6.75  
Allsopp's Double Diamond Pale Ale 3.8 % - 7

### BOTTLE

- Estrella 0% - 6  
Guinness 0% - 6.5  
Estrella GF 5.5% - 6.5  
Timothy Taylor Landlord 4.1% - 7  
Breton Cider 5% - 6.25  
1906 Dark Amber Lager 6.5% - 6.5

## COFFEE

- Espresso - 3  
Double Espresso / Macchiato - 3.5  
Americano - 4  
Cappuccino, Latte, Flat White - 4.5

- Loose leaf Teas, English Breakfast,  
Sencha, Mint, Chamomile - 4.5  
Hot Chocolate  
(Single origin by London Chocolate) - 5.5

APERITIF			
	50ml		
Manzanilla en Rama NV HART BROTHERS, SPAIN 100ml	7.5	/	/
Antica Formula Caparno MILAN, ITALY	6.5	/	/
Cocchi Vermouth di Torino TURIN, ITALY	6.5	/	/
FIZZ			
	125ml	175ml	750ml
Brut Reserva 2021 LLOPART, MACABEU BLEND, CATALUÑA, SPAIN <i>crisp, dry and fresh with delicate bubbles</i>	10.5	/	58
Champagne Blanc de Blancs NV RENE BEAUDOUIN, CHAMPAGNE CHARDONNAY, FR <i>crisp, dry and elegant</i>	16.5	/	88
ORANGE			
Ancestrale “Nero di Troia” 2023, PUGLIA, ITALY <i>dried vibrant acidity and luscious fruity nuances</i>	/	/	53
Kisi Natural “Orange Kisi” 2022, KAKHETI, GEORGIA <i>dried apricot, ripe peaches, sophisticated tannin, long honeyed finish</i>	/	/	64
ROSE			
Wild Child 2024 JOURNEY’S END, SOUTH AFRICA <i>light, red fruits with rose petal undertones</i>	7.8	10.2	42
Prestige Rosé Grenache, Rolle, Syrah 2023 DOMAINE MONTROSE, LANGUEDOC, FR <i>ripe citrus fruits, fine red berries with a delicate, crisp finish</i>	10	14	48
WHITE			
Muscadet “Sevre et Maine” 2022 MELON DE BOURGOGNE, CH. DU POYET LOIRE, FR <i>well balanced, clean, crisp finish</i>	7	9.8	32
Garnacha Blanca “Latido” 2023 NAVARRA, SPAIN <i>citrus, pear &amp; apricot</i>	7.5	10	40
Vinho Verde “Chin Chin” 2023 QUINTA DO ERMIZIO, VINHO VERDE, PORTUGAL <i>dry as a bone, fresh as a daisy</i>	7.8	10.2	42
Sauvignon Blanc “Weather Station” 2023 JOURNEY’S END, STELLENBOSCH, SA <i>green apples, crisp mineral finish</i>	7.8	10.2	42
Macon-Uchizy “Domaine Talmard” 2023 BURGUNDY, FRANCE <i>creamy stone fruit and citrus zest</i>	11	15.2	63
Riesling “Kabinett Troken” 2021 KOEHLER-RUPRECHT, PFALZ, GERMANY <i>baked apple, pink grapefruit &amp; orange, lovely acidity</i>	11.5	15.5	65
Gruner Veltliner ‘Kamptal’ 2023 LOIMER, AUSTRIA <i>zesty, refreshing and lively</i>	12	16.8	68
Lagar de Cervera Albariño 2023 RÍAS BAIXAS, SPAIN <i>notes of apple &amp; pear, hints of ripe melon with a citrus &amp; floral finish</i>	12	16.8	68
Chablis “Moreau-Naudet” 2022 BURGUNDY, FRANCE <i>creamy pear &amp; sweet spices with aromas of citrus</i>	/	/	89
RED			
Field Blend “Indigena” 2022 ADEGA DE PENALVA, DÃO, PORTUGAL <i>dark fruits &amp; cherry</i>	/	/	36
Garnacha “Latido Tinto” 2022 NAVARRA, SPAIN <i>red berries, cherry &amp; delicate spice</i>	7.5	10	40
Shiraz Blend “The Huntsman” 2021 JOURNEY’S END, STELLENBOSCH, SA <i>juicy layers of red fruit &amp; dark berries</i>	/	/	48
Pinot Noir “Three Lions” 2023 PATAGENET, AUSTRALIA <i>fine elegant tannins and balance acidity</i>	10	14	58
Rioja “El Anden de la Estacion” TEMPRANILLO BLEND 2021 MUGA, SPAIN <i>leather with soft red fruit</i>	11	15	62
Cabernet Franc “Chateau Coudray-Montpensier” 2023 FRANCE <i>red fruits with bright, subtle and refreshing acidity and herbaceous notes</i>	/	/	62
Chianti Rufina sangiovese 2022 SELVAPIANA, TUSCANY, ITALY <i>red cherries on the nose with a ripe, fruity palette</i>	11.75	15.75	67
Malbec “Altos las Hormigas” 2022 MENDOZA, ARGENTINA. <i>cranberries &amp; figs with great balance</i>	11.8	16.2	68
Nebbiolo “Barbaresco” 2020 PIEDMONT, ITALY <i>red fruits and spices on the nose with powerful tannins and a persist finish</i>	/	/	124