

DINNER

W/C 5 January 2026

E5 Bakery Bread + Butter 3.5

 Salted Valencian Almonds 4

 Gordal Olives + Guindillas 5

Tinned Cornish Sardines, Crusty Baguette 12

 Salumi Misti with Giardiniera £18

Spenwood, Tunworth, Montgomery Cheddar, Ragstone with
 British Honey + Crackers 16

Caesar Salad 12

 Roasted Delica Pumpkin, Braised Wild Greens,

 Smashed Chickpeas + Black Olives 12

 Orecchiette with Broccoli, Dried Chilli

 Fennel Seeds + Parmesan 18

Rigatoni with Slow Cooked Tuscan Sausage, Chianti,

 Tomato and Rosemary 22

Half or Whole Rotisserie Chicken, Roasted Potatoes 16|28

Roast Sirloin with Braised Florence Fennel and Tomato 25

Populations Bakery Galette Des Rois with Crème Fraiche 8

Populations Bakery Custard Tart with Rhubarb Jam 8

Please do ask about allergens and inform us of dietary requirements

12.5% discretionary service charge will be added to the bill - 100% of all tips goes to our team

WINE

White

*A Desconhecida, Arinto Branco, Portugal 2023**

7|35

Red

*Ch. Pesquie '1912 Rouge', France 2022**

7|35

Rose

*F. di Filippis 'Terrante Rosato', Italy 2024**

7|35

Sparkling

Dom. Benedictins, 'Perle' Chardonnay, France NV

8|44

Anything from our bottle shop + £20 corkage, just ask for Josh

COCKTAILS + SPIRITS

Negroni*

9

Apero Spritz*

9

Nito Vermouth

9

Gin/Vodka/Tequila

10

BEER & CIDER

Cold Draught Lager - *Braybooke Helles*

5

Showerings MV Cider 330ml

4.5

+More beers available from the bottle shop

NON-ALCOHOLIC

Shirley Temple

5

Vault Aperitivo

5

Feral N°5 Pét-nat Rosé

6

0% Lager

4

(*on tap)

