

DINNER

W/C 23rd February

E5 Bakery Bread + Butter 3.5

Salted Valencian Almonds 4

Gordal Olives 5

Spewood, Tunworth, Perroche,

Montgomery, Apple Chutney + Crackers 16

Salumi Misti 12

Oakleaf, Parmesan, Pine Nuts, Dijon + Lemon 10

New Season Asparagus, Mint Hollandaise 12

Braised Artichokes + Wild Greens,

Smashed Cannellini, Beans + Black Olives 15

Orecchiette with Broccoli, Pangrattato, Chilli + Fennel 18

Tagliarini with Brown Shrimp, Parsley, Lemon + Butter 20

Half/Whole Rotisserie Chicken, Roasted Potatoes + Herbs 16|28

Grilled Veal Cutlet with Sauce Verte (for two) 45

Riz-au-Lait 8

Lemon Tart with Crème Fraiche 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

<i>A Desconhecida, Arinto Branco, Portugal 2023*</i>	7.5 35
'Croix Neuve' Picpoul de Pinet 2024.	8 36

Red

<i>Ch. Pesquie '1912 Rouge', France 2022*</i>	7.5 35
Domaine Chapel Beaujolais Village 2024	9 44

Rose

<i>F. di Filippis 'Terrante Rosato', Italy 2024*</i>	7.5 35
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Sparkling

<i>C&P Breton, Cremant de Loire, NV</i>	9 44
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Anything from our bottle shop + £20 corkage, just ask for Josh

COCKTAILS + SPIRITS

Negroni*	9
Apero Spritz*	9
TICO Rosa Negroni (for 2)	16
Nito Vermouth	9
Moatwood Gin/Vodka/Tequila	10

BEER & CIDER

Cold Draught Lager - <i>Braybooke Helles</i>	5
Showerings MV Cider 330ml	4.5

+More beers available from the bottle shop

NON-ALCOHOLIC

Botivo	5
Vault Aperitivo	5
Wednesday's Domaine 'Piquant' White Wine	6
0% Lager	4

(*on tap)

