

## DINNER SAMPLE MENU

(Monday to Friday, 5:30pm-8:00pm)

E5 Bakery Bread + Butter

Salted Valencian Almonds

Gordal Olives + Guindillas

Spewood, Tunworth, Perroche, Montgomery, Apple Chutney + Crackers

Salumi Misti

Oakleaf, Parmesan, Pine Nuts, Dijon + Lemon

New Season Asparagus, Mint Hollandaise

Braised Artichokes + Wild Greens, Smashed Cannellini, Beans + Black Olives

Orecchiette with Broccoli, Pangrattato, Chilli + Fennel

Tagliarini with Brown Shrimp, Parsley, Lemon + Butter

Half/Whole Rotisserie Chicken, Roasted Potatoes + Herbs

Grilled Veal Cutlet with Sauce Verte (for two)

Riz-au-Lait

Lemon Tart with Crème Fraiche

## WINE

### White

A Desconhecida, Arinto Blanco, Portugal 2023\* 7.5|35

'Croix Neuve' Picpoul de Pinet 2024. 8|36

### Red

Ch. Pesquie '1912 Rouge', France 2022\* 7.5|35

Domaine Chapel Beaujolais Village 2024 9|44

### Rose

F. di Filippis 'Terrante Rosato', Italy 2024\* 7.5|35

### Sparkling

C&P Breton, Cremant de Loire, NV 9|44

## 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 - Braybooke Helles 5

Showrings 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)

Or any bottle from our wine shop + £20 corkage