



Vermouth & soda 6.5

Negroni 9.5

Baguette & butter 3.5

Olives 4.5

Pickles & chilli oil 5.5

Smoked cod's roe & shallot fritter 5/3 for 14

Rare beef, friggiteli pepper & onion ring 5.5/3 for 15

Pork pie & mustard 8

Piri piri rib cap skewer & prawn sauce 9

Squid & merguez bun 14

Peach, asiago & basil 14

Potato & olive borek 14

Sardines & pappa al pomodoro 13

Tandoori monkfish & spinach 16.5

Lamb loin chops 23

Ex-dairy steak & beef lardons (see board)

Chips 5

Herb salad & ricotta salata 6

Olive oil ice cream 5

Walnut & coffee ice cream 5

Chocolate sorbet & hazelnut custard 6.5

A discretionary 12.5% service charge will be added to your bill.

Please let us know of any allergies, you may have.



Bar Menu

Friday & Saturday afternoons

Olives 4.5

Pork, fennel & sage sausage roll 5

Potato, leek & feta borek 6

Fried beef pain perdu & pecorino 6.5

Beef fat onion rings, smoked cod's roe 8

Merguez frites bagquette 13.5

Chips 5

Scampi Fries 2

Bacon Fries 2

Salted / roasted peanuts 2

McCoys 2.5

Please let us know of any allergies you may have.



Sparkling

Cava de Guarda, Brut Nature 7/38
NV Charles Heidsieck Brut Reserve, Champagne 85

White

Sauvignon Blanc, Vinexplore, France, 2024 7.5/29
Grillo, Mandarosso, Sicily 2024 9/35
Picpoul de Pinet, Domaine La Croix, Languedoc 2024 10/39
Salvajes de Gredos, Marino Branco, 2023 47
Xarel-lo, Els Vinyerons, Lluerna, Catalunya 2023 11.5/48
Muscat, Domaine Vinci, Te Cla, Languedoc 2019 55
Sauvignon Blanc, Camiliano, Toscana, 2022 68.5
Chardonnay, Domaine Vrignaud, Chablis 2022 14/72
Pouilly-Fuisse, Domaine Jubare, Burgundy 2023 95

Rose / Orange

Cinsault, Domaine Triennes, Provence 2024 9.5/38
Garnacha Gris, Celler Frisach, 'Les Alifares', Terra Alta 2023 14.5/68

Red

Merlot/Corvina, Saveroni, Veneto 2024 7 .5/29
Castelao, A Desconhecida, Portugal 2024 9/35
T empranillo, Els Vinyerons, Salmarati, Catalunya 2022 10.5/43
Merlot, Chateaux Tire Pe, Bordeaux 2023 11.5/45
Telmo Rodriguez, 'Corriente' Rioja 2023 12/48
Pinot Noir, Anne Faure, Craven, Stellenbosch 2024 13/52
Cabernet Franc, Chateau Yvonne La Folie, Saumur Champigny, Loire 2023 55
Cabernet Sauvignon, Sonoma Mountain Winery, California 2017 68.5
Sangiovese, Fontodi, Chianti Classico 2022 75
Saint Julien, Chateau Moulin Riche, Bordeaux 2018 88
Pinot Noir, Domaine Guillot-Broux, Les Genevieres Rouge, Bourgogne 2019 92



DRAFT

POSH Lager 6.9
Harbour Beach Party 6.5
Victoria Malaga 7.6
Arcobraii Mooser Liesl Helles 8
Five Points JUPA 8
Big Hug Pave The Way Pale Ale GF 7.8
40ft Raspberry Gose 8
Guinness 7.3
Red Fin Cider 6.7
Estrella 0% 6.5
Cask Ales (see bar)

BOTTLES / CANS

Augustina Helles 8
Kirin Ichiban 6
Pillars IWD pilsner 6
Daura Damm 6
Rothaus Hefe Weisen 8
Duchesse Du
Bourgogne 7
Cidre Breton 5
Lucky Saint Lager 0.5% 6
Lucky Saint Hazy IPA 0.5% 6
Guinness 0% 6

OTHER

SA Negroni 9.5
SA Old Fashioned 11
6.5 Vermouth & soda 6.5
Kir Royale 8.5
Paloma 10
Picon Biere 6

DIGESTIF

Fernet-Branca 5
Amaro Montenegro 6
Chartreuse Vert 6
Grappa 7

SOFTS

Coca Cola Bottle 3.75
Diet Coke Bottle 3.75
Old Jamaican Ginger Beer 3
Juices 3.5

BAR SNACKS

Scampi Fries 2
Bacon Fries 2
Dry Roasted / Salted Nuts 2
McCoys 2.5
Pork scratchings 3