

ALL DAY DINING



Our Eastern Mediterranean menu is inspired by Adeline Virginia Woolf's travels, which she described as "delightful and adventurous".

BREAD & OLIVES

Today's freshly baked focaccia, pane carasau, balsamic and extra virgin olive oil	£3.50
Marinated mixed olives	£5.00

STARTERS

Lentil & San Marzano Tomato Soup (V, VG, GF) with Eastern aromatic spices	£6.50
Caprese Salad buffalo mozzarella panna cotta, heritage tomatoes and strawberries	£7.50
Greek Feta & Fig Salad (V) wilted spinach, sesame filo crisp	£7.00
Quinoa & Chickpea Superfood Salad (V, VG, GF) pomegranate, watermelon, mint, beetroot, asparagus, toasted chickpeas	£7.00
Harissa King Prawns sourdough toast, smashed avocado	£8.50
West Coast Scallops, Jerusalem Artichokes (GF) preserved lemon and wild garlic	£14.00

MAINS

Rump of Welsh Lamb & Broad Beans (GF) pea and mascarpone risotto, lemon gremolata	£22.50
Caesar Salad pancetta, gem lettuce, anchovy dressing, crostini, Parmesan, organic free-range egg add chicken, king prawns or avocado and artichokes	£17.00 £4.50
Grilled Sashimi Grade Tuna (GF) Kalamata olives, sun blushed tomatoes, French beans and Greek yoghurt	£26.50
Seafood Bisque Fregola Sardinian pasta, monkfish, king prawn and mussel stew	£24.50
Whole Baked Sea Bass (GF) citrus butter, sea salt, olive oil, lemon thyme and fennel	£22.50
Imam Bayildi (V, VG, GF) roasted aubergine, toasted almonds and squash	£17.50
Tomato Gnocchi (V) potato dumplings, chilli and vine tomato sauce, basil and vegetarian Parmesan	£17.50

FROM THE GRILL

Grass-fed Surrey farm beef fillet 6oz	£36.00
Grass-fed Surrey farm ribeye 8oz	£37.50
Whole spatchcocked spring chicken	£21.50
Scottish salmon	£19.50

SIDES

Tuscan potatoes	£5.00
Sautéed spinach, chilli, garlic and shallots	£5.00
Mediterranean mixed salad, fine beans, avocado, mustard dressing	£5.00
Fries	£4.50
Truffle and Parmesan fries	£5.50
Hand cut chips	£6.00

PUDDINGS

Espresso tiramisu (V)	£6.00
Poppyseed, polenta and orange cake with honey and Greek yoghurt (V)	£7.00
Chocolate fondant, vanilla ice cream (V)	£8.00
Classic lemon tart, vanilla crème fraîche (V)	£7.50
Baklava and mint tea (V)	£6.00
Ice cream (V, GF): vanilla bean or chocolate and salted caramel ripple	£6.50
Sorbet (V, VG, GF): cherry, grape and hibiscus or lemon	£ 6.50

CHEESE PLATE

Montgomery Cheddar, Taleggio, Bishop Stilton Blue, Ashed Goat's Cheese sourdough water biscuits, grapes, truffle honey	£14.50
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SMALL PLATES

We suggest 2-3 small plates per person

Grilled octopus and olives (GF)	£8.50
Devonshire crab croquettes, aioli	£8.00
Beef and bulgur wheat kibbeh with Greek yoghurt	£6.50
Grilled marinated chicken souvlaki skewers and tzatziki (GF)	£7.50
Grilled chorizo with sweet piquillo peppers	£6.50
Toasted pitta, hummus, baba ghanoush, feta and honey (V)	£6.50
Coriander, chickpea and chilli falafels, tzatziki (V)	£ 6.50
Dolma: vine leaves filled with rice and herbs, served with lemon and tzatziki (V)	£6.00
Marinated artichokes, sun blushed tomatoes and green olives (V, VG, GF)	£5.50
Sun blushed tomatoes, avocado and halloumi pastry rolls, chilli jam (V)	£6.50

MEDITERRANEAN SHARING PLATTER FOR TWO

Milano salami, Coppa, prosciutto, chorizo, pickles, chillies, toasted sourdough, sun blushed tomatoes, pesto, aioli and olives	£25.50
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VEGETARIAN SHARING PLATTER FOR TWO

Grilled vegetables, dolma, hummus, baba ghanoush, buffalo mozzarella, pickles, chillies, pitta bread, sun blushed tomatoes, pesto, aioli and olives	£22.50
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(V) Vegetarian, (VG) Vegan, (GF) Gluten free

Food allergies and intolerances: please ask a member of our team if you require information on the ingredients in the food we serve.

A discretionary service charge of 12.5% will be added to your bill. All prices quoted are in British pounds and are inclusive of VAT at the prevailing rate.

ADELINE