

S M A L L S

SAUSAGE ROLL tomato ketchup	7
LETTUCE CUPS avocado, pickled carrots, sunflower seeds pb	7
SHISHITO PEPPERS miso glaze pb	8
GRUYERE GOUGERES	8
PLAICE GOUJONS tartar sauce	9

S T A R T E R S

GREEN VEGETABLE SOUP cannellini beans, tarragon pb	8
MEATBALLS tomato sauce, parmesan	9
BURRATA tomato, basil v	11
STEAK TARTARE egg, sourdough	14
AHI TUNA CARPACCIO pickled cucumber, chilli, mint	14

S A L A D S

AVOCADO butter lettuce, sherry vinaigrette pb	10
WEDGE blue cheese, maple bacon, buttermilk dressing	12
CAESAR little gem, croutons, anchovy	14
CHOPPED chicken, cheddar, bacon, cucumber, egg, baby gem, avocado	16

S A N D W I C H E S

SMOKED SALMON rye, accoutrements	14
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, chilli, dijonnaise, fries	16
DIRTY VEGAN BURGER mustard, iceberg, tomato, pickle, sweet potato fries pb	17
DIRTY BURGER cheddar, mustard, iceberg, tomato, pickle, fries	17

M A I N S

MAC & CHEESE scamorza, parmesan	14
TROFIE kale pesto, pumpkin seeds pb	16
RIGATONI beef bolognese	17
CHICKEN PAILLARD rocket, cherry tomato, olives, aged balsamic	18
SALMON spinach, aioli	19
SEABASS Isle of Wight tomatoes, taggiasca olives	24
AGED RIBEYE onion rings, béarnaise	31
VEAL MILANESE tomato spaghetti	31

S I D E S

all 6

FRIES | STEAMED SPINACH | GREEN BEANS | SWEET POTATO FRIES |
STEAMED BROCCOLI olive oil, chilli | ONION RINGS

SPARKLING

	125ML BTL
PROSECCO TREVISO DOC Luna Argenta, Brut NV	9 42
COLLET Brut NV	12.5 68
COLLET ROSE Brut NV	13 70
R DE RUINART Brut NV	15 85
RUINART BLANC DE BLANCS Brut NV	145
JAQUES SELOSSE INITIAL Brut NV	280

WHITE

	175 500ML BTL
MAISON VINCENT Languedoc, Fr 20	7.5 19 28
ENCRUZADO Dao, Prunus, Por 19	29
PINOT BIANCO Quercus, Goriška Brda, Slo 19	34
PICPOUL DE PINET Luvignac, Languedoc, Fr 20	9 26 37
VIOGNIER 'Iles Blanches', Cellier des Chartreux, Fr 19	10 28 40
PINOT GRIGIO Castel Firmian, Trentino, It 20	41
SAUVIGNON BLANC Domaine Ragotiere, Loire, Fr 19	44
CHARDONNAY Cycles Gladiator, Ca 18	11 30 45
RIESLING Firestone, Central Coast, Ca 19	49
ALBARINO Estrella, Rias Baixas, Galicia, Sp 18	50
GAVI DI GAVI 'La Meirana', Piemonte, It 19	12.5 35 50
SAUMUR BLANC 'Argile', Chateau Hureau, Loire, Fr 17	57
MACON CHARNAY Remond, Burgundy, Fr 19	14 40 59
GRUNER VELTLINER 'Rosshimmel', Kremstal, At 19	60
CHABLIS 'La Boissonneuse' Brocard, Fr (Bio) 19	65
SAUVIGNON BLANC Boundary Farm, Marlborough, NZ 17	70
CONDRIEU 'Pagus Luminis', Cheze, Rhone, Fr 18	79
CHARDONNAY Buena Vista, Carneros, Ca 19	85
CHASSAGNE MONTRACHET JN Gagnard, Fr 18	120
PULIGNY MONTRACHET 1er Cru Perrieres, Belicard, Fr 18	150

RED

	175 500ML BTL
MAISON VINCENT Languedoc, Fr 20	7.5 19 28
CABERNET SAUVIGNON Templiers, Languedoc, Fr 19	31
NERO D'AVOLA Feudo Arancio, Sicily, It 19	38
DOURO Quinta de La Rossa, PO 19	40
PETITE SIRAH Guenoc, Ca 17	43
COTES DU RHONE Notre Dame Pallieres, Fr 18	11 30 44
PINOT NOIR Cycle Gladiator, Ca 18	11 30 45
MALBEC RESERVE Domaine Bousquet, Arg 19 (org)	12 34 48
RIOJA CRIANZA 'Lealtanza', Bodegas Altanza, Sp 17	12 34 48
CABERNET SAUVIGNON Lost Angel, Ca 18	49
CHATEAU RICAUD Merlot, Cadillac Bordeaux, Fr 15	12.5 35 50
MORGON 'Les Charmes', Lafont, Beaujolais, Fr 19	59
CROZES HERMITAGE Entrefaux, Rhone, Fr (Bio) 18	65
CHOREY LES BEAUNE Burgundy, Fr 17	70
CHATEAU BOUTISSE St Emilion Grand Cru, Fr 14	82
CHATEAUNEUF-DU-PAPE Rhone, Fr (Bio) 18	93
OTHELLO Cabernet Blend, Moueix, Napa Valley, Ca 15	98
LYTTON SPRINGS Ridge, Santa Cruz, Ca 18	125
CHATEAU CANTENAC BROWN Margaux, Grand Cru, Fr 14	160
INSIGNIA Cabernet Blend, Napa Valley, Ca 16	320

ROSE

	175 500ML BTL
MAISON VINCENT Languedoc, Fr 20	7.5 19 28
LADY A Provence IGP, Fr 19	10.5 29 42
LADY K Coteaux d'Aix en Provence, Fr (Org) 20	16.5 49 68

PRESS JUICE Cold Pressed Juice all 6

GREEN cucumber, apple, celery, spinach, romaine, kale, lemon

HARD GREEN cucumber, lemon, celery, ginger, kale, romaine, spinach

GINGER apple, lemon, ginger

BERRY strawberry, lemon, apple, mint

CITRUS orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper

SMOOTHIES all 7.5

GREENS & AVOCADO kale, avocado, kiwi, banana, spirulina, mint, lime, ginger, dates, coconut water

COFFEE & BANANA espresso, cacao nibs, hemp seeds, banana, maca, dates, oats

BERRY & ACAI blackberries, cherries, raspberries, acai, goji berries, banana, beetroot, coconut

FRESH JUICE all 4

ORANGE | GRAPEFRUIT | APPLE

TRIP CBD 250ml lightly sparkling all 6.5

LEMON & BASIL | ELDERFLOWER & MINT | PEACH & GINGER

COFFEE

HOUSE ESPRESSO by Grind, Shoreditch, London 3.5

MATCHA 4

COLD BREW by Bottleshot Cold Brew BLACK | OAT 4

FILTER or BREW FOR TWO by Grind, Shoreditch, London 3.5 | 5

TEA all 3.5

ENGLISH BREAKFAST | EARL GREY | PEPPERMINT | FRESH MINT

CHAMOMILE | GREEN | JASMINE | RED BERRY & HIBISCUS | ROOIBOS

MILK ALTERNATIVES oat | soya | coconut

HOUSE TONICS

all 12

SOHO MULE 42 Below vodka, lime, ginger, soda

ISLAND NEGRONI Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

PICANTE DE LA CASA Patrón Reposado tequila, chilli, coriander, lime, agave

EASTERN STANDARD 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint

HOUSE SPECIALS

all 12.5

CHAMPAGNE MARTINI Amass vodka, Champagne cordial, orange bitters

HOUSE COOLER Seven Tails XO, Aperol, raspberries, lemon, mint

T & T Casamigos Reposado tequila, TRIP CBD (lemon & basil)

NON-ALCOHOLIC

7

VIBRANTE SPRITZ Martini Vibrante non alcoholic aperitif, tonic, orange

PENTIRE & TONIC Pentire Adrift, light tonic water, rosemary

DRAUGHT

POSH LAGER Forest Road Brewery 4.1%

6

THE RASCAL SESSION IPA Forest Road Brewery 4%

6

GUINNESS 4.2%

6

WORK IPA Forest Road Brewery 5.4%

7

BOTTLED

BITBURGER 0%

5.5

PERONI 5.1%

5.5

TAUNTON CIDER 4.0%

6.5

WORK IPA Forest Road Brewery 5.2%

6.5