

## PRE-DRINKS

Masako Martini; sake, lychee, lemon, rose, mint	£13.5
Brockman's Aviator; Brockman's gin, violet, lavender, rose, lime	£13.5
Elderflower & Peach Bellini; (non-alc) Wild Idol sparkling, peach, elderflower	£12.5



## NEW TO OUR MENU?

Treat it however you like.

Between two, we suggest 3-4 small plates, followed by your own larger plate or bowl & skewer.

## BRUNCH UNTIL 3PM

smashed avocado & king prawns, sourdough, dill salsa, chilli, seed dukkah	£15.5
cinnamon french toast; buttermilk fried chicken, chipotle hollandaise or torched peach, mascarpone, basil, peach maple v	£15.8

## FOR THE TABLE

nocellara olives vg/gf £5.5

sourdough boule; black tahini or white miso butter v £6.8

£8

our small plates are perfect for sharing

£10

ask the team for their recommendations

£12+

burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf

ox tongue pastrami, celeriac remoulade gf

tempura broccoli, sesame glaze vg

whipped paneer, grilled za'atar pita v

Scottish scallop, parsnip purée, saffron cream, caviar gf

aged gouda croquettes, lingonberry v

hot artichoke & parmesan dip, grilled sourdough v

smoked cod roe, grilled za'atar pita

soft shell crab tempura, black garlic ponzu aioli £12

crispy pork belly, XO sauce gf £12.7

Brook Street lamb kofta, smoked garlic aioli, pink pickled onions, pine nuts, grilled pita £12.9

salt & szechuan pepper squid, chilli, miso mayo £13.5

## BOWLS & SKEWERS

our skewers are great paired with bowls - try chicken with wild rice, or prawns with courgette fritters

chopped salad 2.0; napa cabbage, kohlrabi, avocado, carrot, celery, crispy shallots, green caesar gf (vegan dressing available)

courgette & corn fritters, beet hummus, feta, fresh herbs vg/gf

chicken gizzards, parmesan gf £2.8

grilled halloumi, kale pesto v/gf £6.5

wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, seeds, pomegranate, herb dressing v/gf £14.2

puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf £13.8

### SKEWERS

grilled cauliflower, apricot & pine nut pesto, cauliflower, crispy leaves vg/gf + Aleppo pepper king prawns £6

suggested wine pairing: Viognier Gran Reserva - Indómita

roast hake, rainbow chard, brown shrimp butter gf

suggested wine pairing: Chardonnay - Cramele Recas

whole grilled sea bass, pickled cucumber, nuoc cham gf + Aleppo pepper king prawns £6

suggested wine pairing: Chenin Blanc - Liberty Freetrade

rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare

suggested wine pairing: Sauvignon Blanc - Holdaway Estate

braised kale & edamame, chilli, ginger, black sesame vg/gf

charred king cabbage wedge caesar, bacon, anchovies, parmesan gf

bone-in chicken schnitzel, wild mushroom ragout, tarragon crème fraîche suggested wine pairing: Zweigelt - Funkstille

Barbary duck breast, smoked celeriac, blackberries gf suggested wine pairing: Pinot Noir - La La Land

soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 suggested wine pairing: Shiraz - Wild & Wilder

chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo suggested wine pairing: Grüner Veltliner - Funkstille

### SIDES

grilled sweet potato, horseradish cream v/gf £6.8

truffle mac & cheese, crispy shallots & capers v £9.5

chips, sesame salt vg £5.8

dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé

380g New York strip gf East Anglian - aged for 56 days suggested wine pairing: Malbec - Manos Negras

New York strip tagliata, rocket, parmesan, herb dressing gf suggested wine pairing: Chianti DOCG - Le Chiantigiane

### MONTHLY SET MENU

£28 for three courses

ask to see this month's peak-season menu

mixed leaves, honey vinaigrette, parmesan gf £5.5

avocado salsa vg/gf £4.8

creamed corn vg £5.5

Charity No. 1152205

ANY ALLERGIES?  
SCAN THE QR &  
LET US KNOW.



we are proud to support Spread a Smile in their mission of bringing joy to children in hospitals - find out more at [spreadasmile.org](http://spreadasmile.org)

100% OF OUR DISCRETIONARY  
SERVICE CHARGE GOES TO THE TEAM.  
ALWAYS HAS, ALWAYS WILL.

APERITIVO HOUR  
4-6pm daily  
cocktails, guest beers & wine