

WEDNESDAY
THURSDAY
FRIDAY
SATURDAY

18 00 TO 22 00

D I N N E I N N E R

COCKTAILS

«CRYSTAL RITA»	12
Tequila, Supasawa, Agave, habanero sauce, Tajin	
«POMEGRANATE COSMO»	12
Absolute, lime, pomegranate juice, raspberry puree, caster sugar	
«ZHOOSY MARGARITA»	12
Tequila, Passoa, lime juice, passion fruit syrup, lime, Tajin	
«LULU DE LULU»	13
Tanqueray N° TEN, blood orange bitter, Martini Rosso, cardamom bitters, orange	
«PALONE-OMI»	12
Tequila, Mezcal, lemon juice, sugar syrup, mint	
«PEACH WHISKY SMASH»	12
Buffalo Trace, peach liqueur, lemon, peach bitters, mint	
«EARL GREY FLIP»	12
Earl Grey gin, lemon, egg white	
«TWINKLE TOES»	18
Vodka, elderflower, verbena, Champagne	
«WARM LALLIES»	
Bourbon, ginger syrup, ginger bitters, orange zest	13

LEMONADES

Herb lemonade	6
Matcha lemonade	6
Hibiscus chilli salt lemonade	6

BISTRO

FOOD ALLERGIES + INTOLERANCES
Please inform your waiter of any allergies prior to ordering. We are unable to guarantee against traces.

1. SNACKS & BREAD

Vegan tapenade, panisse	10
Parmesan cracker, whipped ricotta, fig & shallot jam	10
Semolina sourdough, garlic butter, hot honey	6

2. VEGAN & VEGETARIAN

Charred leeks, green ajo verde, smoked almonds, sage	12 / 18
Urfa chilli roast beetroot, borani, walnut, mint salsa	12 / 18
Chanterelle mushroom, shallot & masala cream vol au vent	25
Celeriac schnitzel, hot honey, fennel, apple & caper salad, sesame dressing	20
Farinata, squash, aji amarillo, pepitas	18
Ribollita	20

WHITE

2023 VIURA	8 / 16 / 30
Pasos de la Capula, Castilla La Mancha, ES	
2022 MUSCADET	41
‘Chapeau Melon’ Jérémie Huchet, Loire, FR	
2023 CHENIN BLANC	41
‘Los Tros’ Marras, Piekenierskloof, SA	
2022 VIOGNIER	41
French Ambush, Languedoc Roussillon, FR	
2022 PICPOUL DE PINET	12 / 22 · 50 / 45
Dom de Cantagrils, FR	
2022 PEDRA A PEDRA BRANCO	48
Quinta da Pedra Alta, Douro, PT	
2022 GRÜNER VELTLINER	13 / 26 / 52
‘Felix’, Weingut Weszeli, AT	
2022 ALBARIÑO	57
O Fillo da Condesa, Lagar da Condesa, Rias Baixas, ES	
2022 SAUVIGNON BLANC	58
The Ataraxia, Hemel-en-Aarden, SA	
2022 RIESLING	63
Zephyr Wines, Marlborough, NZ	
2020 PETIT CHABLIS	67
Domaine Sébastien Dampt, FR	
2021 BOURGOGNE BLANC, Aline Beauné, FR	69
2021 MONTAGNY Les Macles, Domaine Berthenet, FR	75

SPARKLING

2020 CREMANT DE LOIRE, Domaine Vaublins	57
2022 PET NAT 8.21 BLANC DE BLANCS, Le Domaine d’Henri, Chablis	85
NV CHAMPAGNE, Gratiot-Pillière Brut Tradition	90
NV CHAMPAGNE, Gratiot-Pillière Rosé	105
NV CHAMPAGNE Pierre Moncuit Cuvée Blanc de Blancs Grand Cru	120

4. MEAT, FISH FOWL & SHELLS

Half roast Peruvian spiced chicken, green sauce	25
Bone marrow burger, celery, parsley, Cornish Yarg	20
Steak tartare	20 / 26
Crunchy chicken schnitzel, garlic butter	25
Brown butter monkfish, cavolo nero, brown shrimp, seaweed	36
Duck leg pibil, spiced plum & sesame mole, clementine	30

RED

2022 TEMPRANILLO	8 · 50 / 17 / 33
Amphorvm, Mureda, ES	
2023 NERO D’AVOLA	36
Il Folle, Sicily, IT	
2023 MALBEC	43
La Linda, Bodega Luigi Bosca, Mendoza, AR	
2022 VINCENT LACOSTE DOMPTER LA BÊTE	11 / 22 / 43
Bordeaux, FR	
2023 BARDOLINO	45
Monte del Fra, IT	
2022 MONASTRELL	46
Parajes del Valle, Jumilla, ES	
2021 MERLOT TERRE NOBILL	48
De Sefani, Veneto, IT	
2021 BOBAL GARNACHA TINTO	53
Mestizaje, Bodega Mustiguillo, Valencia, ES	
2021 SPOSA E SPOSA	53
Heartland Wines, Langhorne Creek, AU	
2021 CHIROUBLES	53
La Scandaleuse, Dom. Bernard Métrat, Beaujolais, FR	
2019 CRICKET PITCH CAB SHIRAZ MERLOT	63
Brokenwood, Hunter Valley, AU	
2022 PINOT NOIR	68
Zephyr Wines, Marlborough, NZ	
2018 ST EMILION	70
Piliers Maison Blanche, Despagne Rapin, Bordeaux, FR	
2021 CTOZES HERMITGE La Certitude, Domaine François Villard	80

THE QUE

A 15% discretionary service charge will be added to your bill

1/2 DOZEN OYSTERS 27

TEA

English Breakfast — 3 · 50
Earl Grey — 3 · 50
Moroccan mint — 3 · 50
Green — 3 · 50
Fresh mint — 2 · 25
Lemon and ginger — 3 · 50

PUDDING WINES

MONBAZZILLAC	36
Ancienne Cure (1/2)	
Palo Cortado Peninsula Solera Familiar, Bodegas Lustau, ES	8 / 39

6. PUDDINGS

St Emilion au chocolat, crème fraîche	10
Roast plum, orange, almond crumb	10
Deep-fried banana bread, banana caramel, mascarpone	12
Lemon & almond cake, vegan crème fraîche	10
Cherry meringue, pistachio cream, amarena cherries, crushed pistachio	10
Guava, pineapple, reposado and pecan Christmas pudding, dulce de leche cream	10

ROSE

2023 ROSE VDP DU VAR, Vénus de Pinchinat, Dom Pinchinat, FR	42
2023 CÔTES DE PROVENCE, Tomares Ballus Rosé, Château Aspras, FR	58
2022 EKATO MOSCHOFILERO, Troupis Winery, GR	65

NON-ALCOHOLIC

NV Funkelwürtz de-alcoholised “frizzante”, Selbach-Oster, Mosel	32
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BEER & CIDER (all 440ml)

Sunshine/ Kölsch Lager 4.7%	9
Yes!/ Session IPA 4.5%	9
Sunset/ Red IPA 4.7%	9

COFFEE

Espresso / macchiato — 2 · 50
Any other coffee — 3 · 50