



COCKTAILS

Raspberry Fizz	9.-
Absolut Vodka, Chambord, Prosecco, Raspberries	
Gin Smash	8.5
Beefeater Gin, Green Chartreuse, Lemon Juice, Cucumber	
Grapefruit & Elderflower Spritz	8.-
Aperol, St Germain, Cocchi Americano, Grapefruit, Soda	
Lychee & Passionfruit Martini	8.-
Absolut Vodka, Passionfruit, Lychee, Lime	
Spiced Amaretto Sour	9.-
Disaronno, Mezcal, Tequila, Triple Sec, Spiced Honey	
Basil Cocco & Ginger Colada	8.-
Koko Kanu, Pineapple, Ginger, Lime, Basil	
Café Hanky Panky	9.-
Beefeater Gin, coffee infused Antica, Fernet Branca	
Turmeric Sour	9.-
Turmeric infused Beefeater Gin, Apricot Liqueur, Lemon Juice, Egg White	
Chamomile & Rosemary White Negroni	9.-
Beefeater Gin, Suze, Cocchi Americano	

COFFEE

Espresso	2.5	Latte	3.-
Macchiato	2.7	Flat White	3.-
Cortado	2.7	Long Black	1.85
Mocha	3.-	Extra Shot	0.50
Cappuccino	3.-		
		Milk- full, semi or oat	

TEA

English Breakfast, Lemon & Ginger,	2.8
Earl Grey, Green, Chamomile	

SOFT

Lemonaid	4.-
Blood Orange Passion Fruit	
Cawston press	2.5
8 AOE pple Ginger	
Something & nothing	4.-
Yuzu Seltzer Hibiscus & Rose Seltzer	

GRAZE

12.00 - 22.00

Padron Peppers, Yoghurt, Dukkah & Curry Oil V, N	6.-
Hummus, Flatbread, Kalamata Olives, Coriander & Pine Nuts VG	6.-
Halloumi Fries - Pomegranate, Zaatar, Yoghurt & Mint V	7.50
Spicy Crab Fries - Crispy Skin on Fries, Crab Mayo, Spring Onion, Sriracha Mayo & Lemon	7.50
Crispy Pork Belly, Cumin & Fennel Salt, Apple Ketchup	7.-
Poutine- Skin on Fries, Gouda, Beef Gravy & Crispy Confit Duck	8.50
Skin on Fries VG	3.50

BUNS - All Served With Fries

12.00-22.00

Korean Chicken Burger, House Kimchi, Sriracha & Baby Gem	14.-
Beef & Bone Marrow Burger, Bacon, American Cheese, Pickled Onions & Secret Sauce	14.-
Moving Mountains Burger, Vegan Smoked Applewood, Pickled Onions & Secret Sauce V	14.-

DINNER

17.00-22.00

Spiced Cauliflower, Puree, Rainbow Chard, Lime, Spiced Nuts & Curry Oil VG, N	11.-
Aubergine, Quinoa, Sunflower Seeds, Fresh Herbs, Curried Tahini & Pomegranate VG	10.-
ADD FETA + £2 • HALLOUMI +£3 • CHORIZO +£3	
Roasted Salmon, Plum Tomatoes, Cucumber, Fennel, Yoghurt & Herbs	16.50
Chicken Schnitzel, Caesar Salad, Anchovy, Boiled Egg & Parmesan	14.-
Skirt Steak, Scotch Bonnet Butter, Skin on Fries, Watercress & Pickled Shallots	16.-

PUDDINGS

12.00-22.00

Apple & Pear Crumble, Oat Topping & Custard N	6.-
Chocolate and Peanut Brownie & Coconut Yoghurt N	6.-
Pecan Tart & Maple Cream	6.-

VINO

125ML
175ML
BOTTLE

Sparkling

Prosecco ITALY	6.-	28.-
Nyetimber Classic Cuvée FRANCE		55.-

White

Abilius Blanco SPAIN	3.25	4.50	18.-
Vermador Macabeo SPAIN VG	3.75	5.25	20.-
Reserve Saint Marc Chardonnay FRANCE	3.75	5.25	21.-
Gruner Veltliner AUSTRIA	4.50	6.-	25.-
Antonutti Ribolla Gialla ITALY	5.-	6.75	30.-

Rosé

Arama Rosé SPAIN	3.50	4.50	18.-
O'Natura FRANCE	4.25	5.25	25.-

Red

Abilius Red SPAIN	3.25	4.50	18.-
Confidencial PORTUGAL	3.75	5.25	20.-
Vermador Red SPAIN VG	3.75	5.25	21.-
Umbrelle Pinot Noir ROMANIA VG	4.50	6.-	22.-
Ijalba Rioja AUSTRIA	4.50	6.-	25.-
Sangiovese Marche ITALY VG	5.-	6.75	30.-

V VEGETARIAN VG VEGAN N CONTAIN NUTS