



Thursday 8th October 2020

### Small plates

Marinated anchovies on toast	4
Maldon rock oyster, shallot vinegar ( <i>gf</i> )	2.8
Padron peppers, garlic butter ( <i>gf/v/vg*</i> )	4.5
Salt cod croquettes, aioli	5.5
Crispy fried Maldon oysters (3), baby gem & Marie rose sauce	9
Salt & pepper squid & Thai dipping sauce ( <i>gf*</i> )	6
Smoked mackerel pate, pickled cucumber, capers & sourdough toast	6.5
Sautéed wild mushrooms, baby gem, croutons, parmesan ( <i>v</i> )	5.5
Heritage beetroots, toasted walnut & halloumi salad ( <i>v/vg*</i> )	6.5
Pork belly, sriracha hummus & onion chutney ( <i>gf</i> )	8.5

### Mains

Beer battered haddock fillet & chips, mushy peas & tartare sauce	12.5
Peterhead cod fillet, chickpea dahl, coriander yoghurt & pickled chilli ( <i>gf</i> )	14
Scottish rope grown mussels, 'mariniere' (600gr), toasted sourdough ( <i>gf**</i> )	13.5
Confit duck leg, caponata, carrot puree & kale	16
Roasted squash, goats' cheese, buckwheat & walnut dressing ( <i>v/vg*/gf</i> )	11.5
28 day aged beef burger, gherkins, mustard & ketchup	7.95
Fried halloumi burger, avocado & mint mayo ( <i>v</i> )	7.95

### Sides

New potatoes, parsley butter ( <i>v</i> )	4.5
Steakhouse chips ( <i>v/vg</i> )	4
Sweet potato fries ( <i>v/vg</i> )	4
Curly kale & chilli oil ( <i>v/vg</i> )	4
Green salad ( <i>v/vg/gf</i> )	4

### Desserts

Dark chocolate mousse, caramel popcorn ( <i>v</i> )	6.5
Lemon posset, shortbread ( <i>v</i> )	6.5
Cheeseboard, crackers, red onion marmalade ( <i>v/gf**</i> )	7.5
Vanilla ice cream (scoop) ( <i>v/gf</i> )	2
Lemon sorbet (scoop) ( <i>v/vg/gf</i> )	2

v = vegetarian | vg = vegan | gf = gluten free | \* can be amended to dietary needs | \*\* gluten free bread can be provided

A discretionary 8% service charge will be added and goes directly to our amazing front of house and back of house teams.



Wine			
White	175ml	250ml	BTL
Ugni Blanc, France	4.70	6.20	18.00
Pinot Grigio, Italy	5.40	7.25	20.75
Chenin Sauvignon, SA	5.95	7.70	22.00
Muscadet, France	7.00	9.25	27.00
Sauvignon Blanc, NZ	7.00	9.25	27.00
Chardonnay, Italy	7.75	9.75	29.00

Rose	175ml	250ml	BTL
Pinot Grigio, Italy	5.35	7.15	20.75
Zinfandel, USA	6.00	7.75	20.75

Red	175ml	250ml	BTL
Montepulciano, Italy	5.95	7.70	22.00
Pinot Noir, Hungary	6.00	7.75	22.50
Shiraz, Australia	6.10	7.85	23.00
Malbec, Argentina	6.35	8.50	24.50
Rioja, Spain	6.70	8.85	26.00

Sparkling	125ml	BTL
Prosecco, Italy	6.10	27.50
Scavi & Ray, Alcohol free	5.25	24.50
00 Veuve Cliquot, France		89.00
Laurent Perrier Rose, France		110.00

### Cocktail Special

Magri's Punch £8.50

Havana Special, homemade velvet falernum, pineapple, lime & bitters

Other cocktails available on request. We love getting creative or perfecting old classics if we can mix it, we will, just ask!

### Beers & Ciders

Draught	1/2	Pint
Camden Hells Lager	3.45	5.95
Camden Pale Ale	3.45	5.95
Beavertown Neck Oil, IPA	3.45	6.20
Estrella Dam Lager	2.85	5.45
Pravha Lager	2.65	5.00
Guinness	2.95	5.40
Charlie Wells Lager	2.75	5.25
Charlie Wells IPA	2.80	5.25
Aspalls Dry Cider	2.80	5.05

### Bottles

Peroni, 330ml	4.85
Sol, 330ml	4.85
Erdinger Weissbier, 500ml	5.95
Kopparberg Pear, 500ml	5.10
Kopparberg Mixed Berry, 500ml	5.10
Kopparberg Strawberry & Lime, 500ml	5.10
Heineken 0%, 300ml	4.80

### Spirits

Gin	25ml	50ml
Beefeater	3.55	7.10
Bombay Sapphire	4.15	8.30
Hendricks	4.40	8.80

### Vodka

Absolut	3.90	7.80
Grey Goose	5.30	10.60

### Rum

Captain Morgan Spiced	4.00	8.00
Captain Morgan Dark	4.15	8.30
Kraken	4.20	8.40
Havana 3	4.40	8.80

### Whisky & Bourbon

Bells 8yo	3.65	7.30
Jack Daniels	4.10	8.20
Jamesons	4.25	8.50
Woodford Reserve	6.60	13.20

Our back bar is full of interesting delights we couldn't squeeze on here feel free to speak to our staff if you are after something more specific!