 

 NHS CHECK IN

NIBBLES

Sourdough Bread & Butter 4

Cured and Spiced Pork Sticks 8

Spicy Peanuts 3.5

Nocellara Olives 5

Fried Chicken, Sweet Soy, Chilli 6.5

Homemade Flatbread, Baba Ganoush Dip 7

Devilled Eggs 1.5 ea.

RAW & CURED

Maldon Rock Oyster’s, Lemon and Mignonette 15/30

Sea Bream Ceviche, English Peas, Borage, White Soy & Yuzu 12

Loch Duart Smoked Salmon & Lavash Cracker 12.5

HERITAGE

Burrata, Beluga Lentils & Black Garlic 9

Wye Valley Asparagus, Cured Egg Yolk and Aged Coolea Dip 10

Isle of Wight Tomato, Anchovies, Black Olive & Sweet Basil 9.5

GRILL

Spiced Lamb Skewer, Cucumber & Mint Yoghurt 3.5 ea.

Glazed Pork Belly Skewers 7

Crispy Lamb Belly On Toast 8

Tikka Marinated Spatchcock Poussin, Parsley & Lemon 17.5

Baked Aubergine, Bulger Wheat, Zhug & Yoghurt 16

Cavendish Burger, Smoked Cheddar, Bacon Jam, Pickles & Triple Cooked Chips 16

Acorn Fed Iberico Pork Steak, Chimichurri 18

40 Day Aged Grass-Fed Scottish Rib-Eye, Triple Cooked Chips & Bordelaise Sauce 36

Portland Crab Linguini 22

SIDES

Courgettes, Arbequina Olive Oil 5

Baby Gem Salad, Kalamansi Dressing 5

Triple Cooked Chips & Aioli 4

DESSERTS

Macerated Strawberries, White Chocolate & Yoghurt Ganache, Meringue 8.5

Chilled Pineapple & Lime Carpaccio, Rum & Coconut Granita 8.5

Cheese Selection 12.5



 Scan to view our Drinks List

Prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to the bill. If you have any dietary requirements please speak to a member of staff and we will be happy to help. We’ve gone cashless. We would really appreciate if you use contactless or card payment method only.

COCKTAILS

Prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to the bill. If you have any dietary requirements please speak to a member of staff and we will be happy to help. We’ve gone cashless. We would really appreciate if you can use contactless or card payment method only.

Spicy Pina 11

*Mezcal, Habanero Infused Tequila, Lime Juice, Agave, Spiced Salt* 



Blanc Spritz 10

*White Rum, Italicus, Oleo Saccharum,, Tonic*



Taino 10

*White Rum, Lime Husk, Lime Leaf, Kewra*



Artisan Royal 14

*Strawberry Vodka, Drappier Champagne, Rosehip, Honey*

Le Roux 11

*Glasgow Blend, Homemade Sweet Vermouth, Salted Rock Candy, Soda, Lapsang Air*

Oleo Sour 10

*Toasted Sesame Infused Gin, Dry Vermouth, Oleo Saccharum, Egg White*

Oak & Smoke 13

 *Peach Infused Bourbon, Green & Black Cardamon, Whiskey Barrel Bitter, Oak Smoke* 

Jungle Bird 10

 *Plantation Spiced Rum, Campari, Pineapple, Lime* 

BY THE GLASS

125ml /175ml / Bottle

Drapier Brut 1er Cru, NV, Champagne

12.5 / 58

Keinkloof Chenin Blanc, 2019, Western Cape

5.5 / 6.5 / 25

Feudo Arancio Grillo 2019, Sicilia

5.75 / 8.5 / 31

Touraine Sauvignon, 2019,Perron, Loire Valley

6.25 / 9 / 35

Verdicchio, 2019, Umani Ronchi, Marche

7.5 / 11 / 41

Malagouzia & Assyrtiko, 2020, Thymiopoulos

7.5 / 10 / 39

Chardonnay, 2020, Elgin Vintners, South Africa

7.5 / 11 / 46

Pinot Bianco, 2019, Tenuta J Hofstätter, Trentino

8 / 12 / 46

Chablis Sainte Claire, 2018, JM Brocard, Burgundy

10 / 13.5 / 55

Saint-Aubin 1er Cru,, 2018, Marc Colin, Burgundy

20 / 28 / 110

Ca' del Console Prosecco, NV, Veneto

7.5 / 33.5

Carte Noir, 2018, Tropez, Côte de Provence

7.50 / 9.50 / 37

Front Row, 2018, Stefan Bosson, Swartland

5 / 7 / 28

Salice Salentino Riserva, 2018, Ducale, Puglia

6 / 7.5 / 30

Dolcetto d'Alba, 2018, Prunotto, Piedmont

7 / 11 / 40

Fleurie La Madone, 2017, Duboeuf, Beaujolais

7.5 / 11 / 42

Pinot Noir, 2018, Sebastiani, Central Coast USA

10 / 14 / 54

Saint-Emilion Grand Cru, 2011, Château Puy-Blanquet, 15 / 22 / 85