



SNACKS

- House Bread & Arbequina Olive Oil (V) – 3.50
Sicilian Nocellara Olives (V) – 3.50
Salted Catalan Almonds (V) – 4
Cured Meats Selection – 13.50
Prosciutto Toscano, Finocchiona, Coppa di Parma
Neal's Yard Cheese Selection – 11.50
Coolea, Spankenhoe Blue, Ragstone, Oat Cakes & Chutney

APERITIFS & ALL DAY COCKTAILS:

- Manzanilla La Sanluqueña (100ml) – 5
Seasonal Bellini – 7.50
Barcelona Spritz – 9.50
Manzanilla La Sanluqueña (100ml) – 5
Botivo – 9
Portonic – 7
Champagne Blanc De Noirs 'Cuvee Speciale', R.Barnier (125ml) – 11.70
Chelsea Collins – 10.5
Espresso Martini – 10.5
Bloody Mary – 10.5
Virgin Margo – 10.5

SMALL PLATES & STARTERS

- Neal's Yard Cheese Croquettes, Aioli (V) – 4.50
Salt Cod Brandade, Piquillo Peppers & Kalamata Olives (V) – 5
Chickpea Fritters, Romesco Sauce (Vegan) – 5
Crispy Welsh Lamb Belly, Harissa Yoghurt & Pomegranate – 6.50
Roasted Heritage Beetroots, Chicory, Soy Labneh & Hazelnut Vinaigrette (V) – 8.50
Perfectly paired with: Penedes Blanco 'Ikigall' 2019, Gallina De Piel, Catalonia, Spain (ORG) (175ml) – 8.10
Jerusalem Artichoke Soup, Cox Apple (V) – 6.50
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (175ml) – 11.20
Hot-Smoked Fjord Trout, Celeriac Remoulade, Caper Dressing – 9
Penedes Blanco 'Ikigall' 2019, Gallina De Piel De Piel, Catalonia, Spain (ORG) (175ml) – 8.10
Burrata, Roast Pumpkin, Coppa di Parma & Walnut Dressing – 11.50
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (175ml) – 11.20
Creedy Carver Duck Rillettes, Plum Chutney, Sourdough Toast – 7.50
Rodney & The Horse Riesling Wine Paddle - A Taste of 3 Wines (3x50ml) – 9
Ricotta & Tarragon Gnocchi, Wild Mushroom Ragù, Cavolo Nero Pesto (V) – 8.50 / 14
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (175ml) – 11.20

MAINS

- Roast Spiced Butternut Squash, Fennel & Kale Salad, Yoghurt Dressing & Pumpkin Seeds (V) – 14
Perfectly paired with: Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (125ml) – 8.10
Pan-Fried Shetland Cod Fillet, Coco Beans, Charred Purple Sprouting Broccoli & Aioli – 19.50
Penedes Blanco 'Ikigall' 2019, Gallina De Piel De Piel, Catalonia, Spain (ORG) (125ml) – 8.10
Cornish Hake, Squid & Mussel Stew, Fregola & Gremolata – 21.50
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (125ml) – 11.20
'Coq au Vin' - Label Anglais Chicken, Rodney & The Horse Shiraz, Pink Firs & Swiss Chard – 18.50
Rodney & The Horse Riesling Wine Paddle - A Taste of 3 Wines (3x50ml) – 9
Slow-Cooked Hampshire Pork Cheeks, Celeriac Puree, Cime di Rapa & Caramelised Cox Apples – 19
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (125ml) – 11.20
Grilled Marinated Scottish Bavette Steak, Hand Cut Chips, Horseradish & Watercress – 18.50
Rodney & The Horse Riesling Wine Paddle - A Taste of 3 Wines (3x50ml) – 9
Grilled 'Vegan Bavette', Hand Cut Chips, Horseradish & Watercress (Vegan) – 14
Moment of Silence 2020, Blank Bottle, Wellington, South Africa (V) (125ml) – 11.20

SIDES

- Crushed Pink Fir Potatoes, Chive Oil – 4.5
Purple Sprouting Broccoli, Almonds & Chilli – 4.5
Bitter Leaf Salad & Honey Dressing – 4.5



WINE TASTING PADDLES

Summer Rosé Famille Arbeau, Dunleavy,
AA Badenhorst – 9

Rodney and the Horse Clare Valley
Riesling – 9

Liquid dessert Samos, Setubal,
Niepoort – 10

SPARKLING (125ml):

Prosecco Superiore Asolo Extra Dry NV, Vinvita, Veneto, Italy (V) – 6.20

Brut 2018, Dunleavy, Somerset, England (V) – 9

Champagne Blanc De Noirs 'Cuvee Speciale' NV, R.Barnier, Villevenard, FR – 11.70

WHITE (125/175ml):

Trebbiano d'Abruzzo 2019 (MAGNUM), Giuliana Vicini, Abruzzo, Italy (V) – 5.20 / 7.30

Fragrant, crisp & fresh yet underneath is texture and a round, broad weight. Think quince, apples, nectarines.

Montsant Blanco 'Pinyeres' 2018 – Celler Masroig, Catalonia, Spain (V) – 6.00 / 8.40

White fleshed fruit aromas, fresh & pure flavours, then a dollop of cream.

Clare Valley Riesling 2019, Rodney & The Horse, Clare Valley, South Australia – 6.70 / 9.40

Wild yeast fermented Riesling, aged on lees for three months. Light and delicate, oily & stoney characters and a ripe grapey burst on the finish.

Abadia de San Campio Albarino 2020, Bodegas Terras Gauda, Spain – 7.00 / 9.80

A pale golden in colour. Floral and aromatic on the nose with aromas of apples and pears with citrus notes.

Jurancon Sec 2019, Domaine Castera, South West, France (ORG) (V) – 8.00 / 11.20

Lees-aged Gros Manseng with brilliant depth, freshness & rich intensity. Plenty of sweet apples & melon and a bunch of fresh, chopped herbs lift the aromatics.

Terrasse White 2018 – Keermont, Stellenbosch, South Africa (V) – 8.80 / 12.30

Richness & weight here, even a little French oak. Orange blossom, oyster shell, hazelnut, butterscotch.

Marlborough Sauvignon Blanc 2018, Clos Henri, New Zealand (ORG) (V) – 10.40 / 14.60

Delightful green apple, apricot & peach with lemon & lime peel grated on top. The texture is smooth & the classic Sauvignon's lifted acidity carries it wonderfully.

ROSÉ & Orange (125/175ml):

Syrah Gamay 'Diane' 2020, Famille Arbeau, Fronton, France – 4.50 / 6.30

Syrah & Gamay. Lively, fruity, dry & deeply drinkable. Plenty going on to make for a good winter rose.

Swartland Rose 'Secateurs' 2020 – AA Badenhorst, Swartland, South Africa – 5.80 / 8.10

Mourvedre. A concentrated & deeply refreshing rose with enough substance to go with food but enough delicacy to crack open on its own. Scrumptiously versatile.

Cotes de Provence Cru Classe Grande Reserve 2019, Ch de Saint-Martin, France – 9.00 / 12.60

Grenache Noir, Tibouren, Cinsault, Carignan & Syrah. Really posh rose. Endless cranberries that you can almost feel burst in your mouth, sweet orange and toasted scones with cream.

RED (125/175ml):

Montsant Crianca 'Vi Negre' 2018, Cellar El Masroig, Catalonia, Spain (bag-in-box) – 4.50 / 6.30

Grenache & Carignan, oak-aged for 6 months. Dark fruited, perfumed and fresh with plenty of grippy tannin.

Dao Tinto 'Maias' 2019, Quinta das Maias, Dao, Portugal (ORG) (V) – 5.40 / 7.60

Intense blackberries & cassis, wrapped up smoothly by soft tannins.

Carignan '100 Year Old Vines' 2018, Alchemy, Languedoc, France (V) – 6.50 / 9.10

Intense dried wild herbs, black fruit, mint leaf, dark chocolate.

Riverland Montepulciano 'Monte' 2019, Rodney & The Horse/Gluck & Bray, Riverland, Australia – 6.70 / 9.40

Blackberry, plum, dark cherry & peppercorns. Ripe, lush, juicy & delish.

'Petz' 2018, Oliver Zeter, Pfalz, Germany (V) – 7.50 / 10.50

Merlot, Cabernet, Dornfelder and St Laurent. What does this blend mean? Happy, tasty, summer pudding loveliness, that's what.

'Courtney' Nero di Troia' 2019, Renegade, London (V) – 8.60 / 11.90

Fleshy red & dark berry fruit, softly supported by ripe tannins, and an intriguing & delightful scent of rose petals and orange water.

Uco Valley Monastrell 2018, Ver Sacrum, Mendoza, Argentina (V) – 9.30 / 13.00

Light & aromatic character at the same time as power and intensity. Precise tannins, cherries & white pepper.