



FREE FLOWING BRUNCH

Two courses 22 / Three courses 28

Add free flowing Prosecco 30 per person (90 mins)

STARTERS

Granola Parfait

House-made granola, Greek yoghurt, red berries, baby basil

Eggs Benedict

Serrano ham, poached eggs, English muffin, hollandaise sauce

Eggs Florentine

Spinach, poached eggs, English muffin, hollandaise sauce

Tomato gazpacho

Chilled tomato soup, kalamata olives, sourdough crouton, basil

Strawberry Salad

Strawberries, goats' cheese, mixed leaves, sunflower seeds

Peach Prawns

Poached prawns, compressed peach, peach pure, radish, coriander

MAINS

French Toast Brioche

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

Avocado Toast

Crushed avocado, poached eggs pumpkin seeds, pomegranate

Truffle Scrambled Eggs

Toasted sourdough, shaved summer truffle

Apricot and chicken sausages

Apricot sweet harissa, acini di pepe pasta salad

Lemon and fennel mussels

Cured lemon, confit fennel, steamed mussels, white wine

Watermelon steak

Pan fried watermelon, tender stem broccoli, sesame, feta sauce

SIDES

Fries 5.5

Avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Buttered green beans 6.5

Shallots, toasted hazelnuts

Truffle and parmesan fries 7

Tender stem broccoli 6.5

Red chilli, tahini, sesame seeds

Sweet potato fries 7

Feta & pomegranate

Wilted spinach 6

Aubergine (ve) 6.5

Cherry tomato, garlic, basil

Pomme puree 6

DESSERTS

Pineapple carpaccio

Pineapple slices, confit celery, ricotta, red chilli syrup

Strawberry Mille-feuille

Layers of crisp pastry, strawberry crème patisserie

Raspberry creme brulée

Sable Breton

**Available on Saturdays & Sundays from 12:00 until 17:30
& for groups up to 6**

THE DAILY RECOMMENDED CALORIE INTAKE PER ADULT IS 2,000 KCAL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES.

SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.



BRUNCH MENU- AVAILABLE ON SATURDAYS & SUNDAYS 12:00 UNTIL 17:30

BRUNCH

French toast 16.5

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

Eggs Benedict / Royal / Florentine 13 / 13.5 / 13

Poached eggs, English muffin, hollandaise sauce
Serrano ham/ smoked salmon/ spinach

Truffle scrambled eggs 17.5

Toasted sourdough, summer truffle

Egg Imperial 22.5

Lobster, poached egg, hollandaise

Croque monsieur 14.5

Brioche, French ham, gruyere, bechamel sauce

+ fried egg 2.5

Avocado toast 16.5

Crushed avocado, poached eggs, pumpkin and sesame seeds, pomegranate

+ toasted feta 4.5

+ grilled halloumi 6.5

+ Severn & Wye smoked salmon 9

Lobster and prawn roll 21.5

Poached lobster and prawns, Japanese mayonnaise, brioche roll, fries

SALADS

Chicken Caesar salad 22

Corn fed chicken breast, baby gem lettuce, chicken croquette, parmesan, anchovy fillets, Caesar dressing

+ grilled halloumi 6.5

+ crispy Alsace bacon 5.5

Superfood Salad 13.5

Bulgur, kale, tomato, cucumber, spring onion, cured lemon, mint, Ezme paste

+ grilled halloumi 6.5

+ corn fed chicken breast 10.5

+ Severn & Wye smoked salmon 9

Lobster Caesar salad 32

Poached lobster, baby gem lettuce, brioche croutons, Japanese dressing, avruga caviar, lobster oil

STEAKS

Grass fed 28 day aged British beef, served with French fries, peppercorn sauce, watercress

Fillet 200g 39

Sirloin 200g 29

STARTERS

Burrata 16

Cherry tomatoes, orange and soy gel, basil, grissini

Prawns 13

Apricot harissa poached prawns, acini di pepe pasta salad, coriander cress

Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 15.5

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

MAINS

Stone bass 29

Asparagus, petit pois, warm tartare sauce, tarragon

Lobster spaghetti 38

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Truffle rigatoni 22

Truffle butter, summer truffle, aged Parmesan

Confit cabbage (ve) 16.5

Dukkah, puffed wild rice, coconut sauce

Wagyu burger 23

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries

Wagyu sando 26.5

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, summer truffle, French fries

+ **Oscietra Caviar as a perfect accompaniment** 22.5

SIDES

Fries 5.5

Truffle and parmesan fries 7

Sauté samphire, pickled mussels 8

Sweet potato fries 7

Feta & pomegranate

Avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Tender stem broccoli 6.5

Red chilli, tahini, sesame seeds

Aubergine (ve) 6.5

Cherry tomato, garlic, basil

Buttered green beans 6.5

Shallots, toasted hazelnuts

Wilted spinach 6

Pomme puree 6



SUMMER SET MENU

With summer upon us, we have focused on seasonality of fruit

Two courses 22/ Three courses 28

STARTERS

Tomato gazpacho

Chilled tomato soup, Kalamata olives, sourdough crouton, basil

Strawberry Salad

Strawberries, goats' cheese, mixed leaves, sunflower seeds

Peach Prawns

Poached prawns, compressed peach, peach pure, radish, coriander

MAINS

Apricot and chicken sausages

Apricot sweet harissa, acini di pepe pasta salad

Lemon and fennel mussels

Cured lemon, confit fennel, steamed mussels, white wine

Watermelon steak

Pan fried watermelon, tender stem broccoli, sesame, feta sauce

Side vegetable sharing platter £18 (serves four)

Tender stem broccoli	Buttered green beans
Fries	Mashed potatoes

DESSERTS

Pineapple carpaccio

Pineapple slices, confit celery, ricotta, red chilli syrup

Strawberry Mille-feuille

Layers of crisp pastry, strawberry crème patisserie

Raspberry creme brûlée

Sable Breton

Available Monday to Friday from 12:00

Saturdays & Sundays from 18:00

For groups up to 6

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BREAKFAST

Croissant 4

Pain aux pistaches 7

Pain au chocolat 4.5

Croissant aux amandes 6

Pain aux raisins 4.5

Bread basket, butter & jam 7

Attilus Oscietra Caviar 10g 22.5

Add to any dish

French toast brioche 16.5

Strawberries, blueberries, Greek yoghurt, maple syrup, baby basil

Mixed red berries 11

Strawberries, blueberries, raspberries, passion fruit

Granola parfait 10.5

House-made granola, Greek yoghurt, red berries, baby basil

Truffle scrambled eggs 17.5

Toasted sourdough, shaved summer truffle

Eggs Benedict 13

Serrano ham, poached eggs, English muffin, hollandaise sauce

Eggs Royale 13.5

Severn & Wye smoked salmon, poached eggs, English muffin, hollandaise sauce

Eggs Florentine 13

Spinach, poached eggs, English muffin, hollandaise sauce

Egg Imperial 22.5

Lobster, poached egg, English muffin, hollandaise sauce

Omelette 12

+ ham, cheese, spinach, tomatoes 2 ea

Avocado toast 16.5

Crushed avocado, poached eggs, pumpkin and sesame seeds, pomegranate

+ toasted feta 4.5

Breakfast bundle 23

Choose from Benedict, Royale, Florentine, or Avocado toast, served with a croissant, fresh orange juice & tea or coffee

Additions

Grilled Kupros Dairy halloumi 6.5

Severn & Wye smoked salmon 9

Crushed avocado 6.5

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LUNCH MENU MONDAYS TO FRIDAYS FROM 12:00 UNTIL 17:30

NIBBLES

Bread basket 5.5

French baguette, sourdough, Isigny Sainte-Mère butter

Marinated mixed olives (ve) 6

STARTER

Burrata 16

Cherry tomatoes, orange and soy gel, basil, grissini

Iberico croquettes 8.5

Hazelnut romesco sauce

Brie de Meaux bruschetta 9.5

Egg yolk caramel, candied walnuts, granny smith apple

Prawns 13

Apricot harissa poached prawns, acini di pepe pasta salad, coriander cress

Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 15.5

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

Serrano ham and melon 11.5

Marinated cantaloupe melon, Serrano ham, mint

BRUNCHY

Croque monsieur 14.50

Brioche, French ham, gruyere, bechamel sauce, mixed leaves + **fried egg** 2.5

Avocado toast 16.5

Crushed avocado, poached eggs, pumpkin and sesame seeds, pomegranate

+ **toasted feta** 4.5

+ **grilled halloumi** 6.5

+ **Severn & Wye smoked salmon** 9

Lobster and prawn roll 21.5

Poached lobster and prawns, Japanese mayonnaise, brioche roll, fries

SALADS

Superfood salad (ve) 13.5

Bulger, kale, tomato, cucumber, spring onion, cured lemon, mint, Ezme paste

+ **grilled Kupros Dairy halloumi** 6.5

+ **chicken breast** 10.5

+ **Severn & Wye smoked salmon** 9

Chicken Caesar salad 22

Chicken breast, baby gem lettuce, chicken croquette, Parmesan, anchovy fillets, Caesar dressing

+ **grilled Kupros Dairy halloumi** 6.5

Tuna Niçoise 22

Ortiz white tuna, orzo pasta, cherry tomato, soft boiled hen's egg, fine French beans, tonnato sauce

Warm goats cheese salad 18

Mixed leaves, apple caviar, candied walnuts, croutons

Lobster Caesar salad 32

Poached lobster, baby gem lettuce, rosemary croutons, Japanese dressing, Avruga caviar, lobster oil

MAINS

Stone bass 29

Asparagus, petit pois, warm tartare sauce, tarragon

Swordfish 26

Artichoke pesto, sundried tomato, lemon oil, crispy capers, basil

Lobster spaghetti 38

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Truffle rigatoni 22

Truffle butter, summer truffle, aged Parmesan

Confit cabbage (ve) 16.5

Dukkah, puffed wild rice, coconut sauce

Chicken Supreme 24

Tender stem broccoli, red chilli, sesame seeds, tahini dressing,

Wagyu burger 23

Mustard mayonnaise, sliced Emmental, shredded iceberg lettuce, beef tomato, brioche bun, celeriac remoulade, French fries

Wagyu sando 26.5

Olive fed wagyu, toasted brioche, Japanese seasoned mayonnaise, summer truffle, French fries

STEAKS

Grass fed 28 day aged British beef, served with French fries, peppercorn sauce, watercress

Fillet 200g 39

Sirloin 200g 29

SIDES

Fries 5.5

Truffle and parmesan fries 7

Sweet potato fries 7

Feta & pomegranate

Sauté samphire, pickled mussels 8

Avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Tender stem broccoli 6.5

Red chilli, tahini, sesame seeds

Aubergine (ve) 6.5

Cherry tomato, garlic, basil

Buttered green beans 6.5

Shallots, toasted hazelnuts

Wilted spinach 6

Pomme puree 6

Attilus Oscietra caviar (10g) 22.5

Add to any dish



DINNER MENU EVERYDAY FROM 18:00

NIBBLES

- Bread basket** 5.5
French baguette, sourdough,
Isigny Sainte-Mère AOP butter
- Marinated mixed olives (ve)** 6

STARTERS

- Burrata** 16
Cherry tomatoes, orange and soy gel, basil, grissini
- Iberico croquettes** 8.5
Hazelnut romesco sauce
- Brie de Meaux bruschetta** 9.5
Egg yolk caramel, candied walnuts,
granny smith apple
- Prawns** 13
Apricot harissa poached prawns, acini di pepe pasta
salad, coriander cress
- Calamars frits** 13.5
Paprika, chilli, spring onion, lime aioli
- Beef carpaccio** 15.5
Bearnaise mayonnaise, puffed wild rice, tarragon crisp
- Serrano ham and melon** 11.5
Marinated cantaloupe melon, Serrano ham, mint

SALADS

- Superfood salad (ve)** 13.5
Bulgur wheat, kale, tomato, cucumber, spring onion,
cured lemon, mint, Ezme paste
+ **grilled Kupros Dairy halloumi** 6.5
+ **chicken breast** 10.5
+ **Severn & Wye smoked salmon** 9
- Chicken Caesar salad** 22
Chicken breast, baby gem lettuce, chicken croquette,
Parmesan, anchovy fillets, Caesar dressing
+ **grilled Kupros Dairy halloumi** 6.5
- Tuna Niçoise** 22
Ortiz white tuna, orzo pasta, cherry tomato, soft boiled
hen's egg, fine French beans, tonnato sauce
- Warm goats cheese salad** 18
Mixed leaves, apple caviar, candied walnuts, brioche
croutons
- Lobster Caesar salad** 32
Poached lobster, baby gem lettuce, brioche croutons,
Japanese dressing, Avruga caviar, lobster oil

Attilus Oscietra caviar (10g) 22.5
Add to any dish

MAINS

- Stone bass** 29
Asparagus, petit pois, warm tartare sauce, tarragon
- Swordfish** 26
Artichoke pesto, sundried tomato, lemon oil, crispy
capers, basil
- Lobster spaghetti** 38
Slow roasted cherry tomatoes, lobster bisque, basil
cress, lobster oil
- Lobster and prawn roll** 21.5
Poached lobster and prawns, Japanese mayonnaise,
brioche roll, fries
- Truffle rigatoni** 22
Truffle butter, summer truffle, aged Parmesan
- Confit cabbage (ve)** 16.5
Dukkah, puffed wild rice, coconut sauce
- Chicken Supreme** 24
Tender stem broccoli, red chilli, sesame seeds, tahini
dressing
- Wagyu burger** 23
Mustard mayonnaise, sliced Emmental, shredded
iceberg lettuce, beef tomato, brioche bun, celeriac
remoulade, French fries,
- Wagyu sando** 26.5
Olive fed wagyu, toasted brioche, Japanese seasoned
mayonnaise, summer truffle, French fries

STEAKS

- Grass fed 28 day aged British beef, served with French
fries, peppercorn sauce, watercress
- Fillet** 200g 39
- Sirloin** 200g 29

SIDES

- Fries** 5.5
- Truffle and parmesan fries** 7
- Sweet potato fries** 7
Feta & pomegranate
- Sauté samphire, pickled mussels** 8
- Avocado (ve)** 6.5
Grapefruit, pomegranate, basil, lemon oil
- Tender stem broccoli** 6.5
Red chilli, tahini, sesame seeds
- Aubergine (ve)** 6.5
Cherry tomato, garlic, basil
- Buttered green beans** 6.5
Shallots, toasted hazelnuts
- Wilted spinach** 6
- Pomme puree** 6

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PÂTISSERIE & DESSERTS

Fruit tart 8.5

Sweet pastry tart, vanilla cremeux, pistachio frangipane, fresh fruit

Opera 8.5

Layers of genoise sponge, chocolate ganache and coffee mousse

Crème brûlée 8

Vanilla, Sablé Breton

Mille-feuille 8

Layers of delicate laminated pastry & crème patisserie

Carrot cake petit gateaux 7.5

Spiced sponge, cream cheese frosting

Chocolate éclair 6.5

Choux pastry filled with chocolate crème patisserie

Selection of 3 macaroons 7.5 / 2.5 each

Please ask our team for today's flavours

Ice cream coupe 9.5

Please ask our team for today's flavours

CHEESE

Brie de meaux 9.5

Quince, celery, crackers

ESPRESSO MARTINIS

Espresso 13

Portobello Road coffee vodka, Tia Maria, espresso

Espresso nut 14

Portobello Road coffee vodka, espresso, Frangelico, Amaretto

Espresso Tequila-tini 14

Vivir coffee tequila, Tia Maria, espresso

Matcha-tini 13

Tia Maria matcha, Portobello Road vanilla vodka

Cherry tiramisu 14

Stambecco Tiramisu, Portobello Road coffee vodka, espresso, morello cherry

COGNACS & DIGESTIFS

Hennessy VS 10

Cognac, France

Avallon Calvados VS 10

Calvados, France

Janneau 12.5

Grand Armagnac

Hennessy XO 29.5

Cognac, France

DESSERT WINES & PORT 75ml / BOTTLE

Château Delmond Sauternes 11/46 (half bottle)

Bordeaux, France, 2018

Intense aromas of candied fruits, honey and spice with lovely delicacy and a lively citrus twist to round it off

LBV Port 7.5 / 42

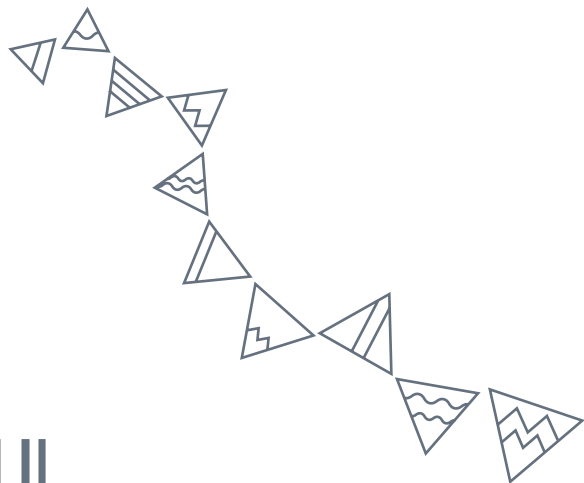
Sandeman, Douro, Portugal

Aromas of plum, blackberry, tobacco, cedar, a touch of mint, pepper and ginger with attractive hints of cocoa from oak ageing

10YO Tawny Port, NV 12 / 65

Sandeman, Douro, Portugal

Fruity notes of sloe, damson and plum alongside some more developed raisined fruit and nutty tones; it is well-balanced and rich



PETITE MENU

MAINS

Cod goujons and fries 12

Cod goujons, mixed leaves, fries

Chicken and fries ^{df} 12

Corn fed chicken breast, mixed leaves, cherry tomatoes, French dressing, fries

Lobster spaghetti 18

Lobster bisque, slow roasted cherry tomatoes, basil cress

Superfood salad ^v 8^{.5}

Kale, chick peas, sundried tomatoes, cauliflower, pomegranate, tahini dressing, Japanese seasoning

Tomato spaghetti ^v 12

Slow roasted cherry tomatoes, tomato sauce, basil cress

DRINKS

Milk 2^{.5}

Orange juice 4^{.5}

Apple juice 4^{.5}

DESSERTS

Ice cream 2^{.5}

Chocolate, vanilla or strawberry

Fruit sorbet 2^{.5}

Macaron 2^{.5}

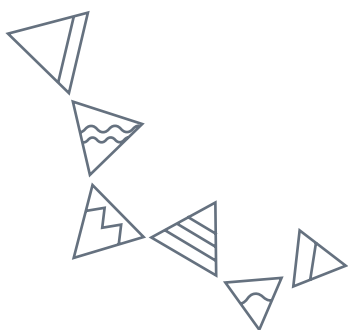
Seasonal fruits 5^{.5}

Yoghurt and honey

^v - vegetarian ^{ve} - vegan ^{df} - dairy free

@aubaineuk #aubainerestaurant 📶 Aubaine-Guest

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CHAMPAGNE & SPARKLING

125^{ml} / Bottle

Col de Mar Prosecco DOC 2022

11 / 44

Veneto, Italy

Pale straw yellow with fine bubbles; pleasant aroma of apple and pear, fresh on the palate

S

Pommery Brut Royal NV

17.⁵ / 90

Champagne, France

Elegant and lively with small assertive notes of red fruits

S

Pommery Brut Royal Rosé NV

21 / 110

Champagne, France

Supple and finely robust with a very subtle rosé character

S

Pommery Grand Cru Royal 2009

145

Champagne, France

Notes of acacia honey and Mirabelle marked by flavours of blood orange

S

Porte Noire “Petite Porte” Blanc de Blanc NV

110

Champagne, France

Refreshing & perfectly balanced, with notes of citrus, white pear, & fresh brioche

S

Rare Champagne “Millésime” 2008

280

Champagne, France

Crisp & precise, with citrus & tropical fruit lingering on the long, complex finish

V / VE / S

Vintages may vary. 125ml measures of wine are available. All spirits standardly served as a 50ml measure.
25ml measures are available on request. Please ask a member of our team.

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V = Vegetarian VE = Vegan O = Organic B = Biodynamic S = Sustainable

CHAMPAGNE

COCKTAILS

CHAMPAGNE

Champagne classic 18
Hennessy VS, sugar, bitters

Elderflower Éclat 18
Elderflower liqueur

Mimosa 18
Cointreau, orange juice

Kir royale 17
Crème de cassis

Bellini 17
White peach purée

Rossini 17
Strawberry purée

SPRITZ

Aperol 13^{.5}
Aperol, Prosecco, soda

Elderflower 12
Elderflower liqueur, Prosecco, soda

Limoncello spritz 13
Limoncello, Prosecco, soda

6pm spritz 16
06 vodka, Miravel Provance rose wine, grapefruit tonic

Campari spritz 16
Campari, Prosecco, soda

TONIC

Mediterranean 15

Portobello Road Savoury gin, cucumber & yuzu, rosemary

Purple Rose 15

Scapegrace Black gin, lime, grapefruit tonic

Pink 13

Pinkster raspberry gin, Indian tonic, raspberry, mint

44N Gin Experience 19

44N Grasse gin, indian tonic, served with a choice of aromatics to enhance your drink

LONG

Bloody Mary 11

Vodka, tomato juice, seasoning

Paloma 13

Vivir Tequila blanco, pink grapefruit tonic, pink grapefruit juice

Mojito 12

Appleton Estate Signature Blend rum, fresh mint, fresh lime, soda

MARTINI

Passion fruit 15

Portobello Road vanilla vodka, passion fruit purée, Champagne

French 13

Portobello Road vanilla vodka, Chambord, pineapple juice

Strawberry margarita 14

Vivir Tequila blanco, Chambord, strawberry purée, lime

Espresso 13

Portobello Road coffee vodka, Tia Maria, espresso

Espresso nut 14

Portobello Road coffee vodka, espresso, Frangelico, Amaretto

Espresso Tequila-tini 14

Vivir coffee tequila, Tia Maria, espresso

SHORT

Maple old fashioned 12

Makers Mark bourbon, maple syrup, bitters, orange

Sidecar 13

Hennessy VS, Cointreau, lemon

Negroni 12

Portobello Road gin, Cinzano 1757 Rosso, Campari, orange

Mediterranean negroni 13

Portobello Road Savoury gin, Cinzano 1757 Rosso, Campari, rosemary

Spicy margarita 13

Vivir Tequila blanco, Cointreau, chili, lime

WHITE

	175^{ml} / 250^{ml} / Bottle
Campiello Trebbiano d'Abruzzo	9 / 12 / 31
Abruzzo, Italy, 2022	
Straw yellow in colour, fresh & crisp on the palate with delicate fruity notes	
V / VE / O	
Boro Selene Catarratto	33
Sicily, Italy, 2022	
Lemon-yellow in colour with a fresh, vivacious nose, perfumes of citrus & tropical fruit	
V / VE / O	
Antichello Chardonnay	35
Veneto, Italy, 2022	
Tropical fruits bouquet, smooth on the palate with fresh finish	
V / VE	
Alpha Zeta "P" Pinot Grigio	37
Veneto, Italy, 2022	
Refreshing & perfectly balanced, with notes of citrus, white pear, & fresh brioche	
V / VE / O	
Azevedo Vinho Verde Alvarinho Reserva	38
Vinho Verde, Portugal, 2022	
Clear & bright with youthful hues & intense aroma of ripe citrus; refreshing on the palate	
V	
Vignerons de Valençay Sauvignon Blanc	10 ⁵ / 14 / 39
Loire, France, 2022	
Aromatic on the nose with notes of pineapple & apricots with a crisp acidity	
V / VE / O	
Baron de Badassière Picpoul de Pinet	41
Languedoc, France, 2022	
Crisp apple and citrus balanced with ripe yellow plum, passionfruit and fresh lime zest	
V / VE	
Sciarediest Grillo	45
Antichi Vinaï, Sicily, 2022	
Intense straw yellow, ripe stone fruit, smooth & long on the palate	
V / VE	
Tinpot Hut Sauvignon Blanc	51
Marlborough, New Zealand 2022	
A rich palate with flavours of blackberry, stone fruit & sweet herbs that carry through the finish	
V / VE	

WHITE

		175^{ml} / 250^{ml} / Bottle
Beni di Batasilio Gavi di Gavi Grantee DOCG		14 / 19 / 55
Piemonte, Italy, 2022		
Intense and elegant, citrus & tropical aroma on the palate, long refreshing finish on the palate		
V / VE		
Jean-Christophe Perraud Macon-Villages		15 / 20 / 57
Burgundy, France, 2021		
Flavours of melon, peach & a hint of pineapple with a mineral finish		
V / VE / O		
Loimer, Kamptal Gruner Veltliner		58
Lower Austria, 2021		
Citrus and pineapple on the nose, fruit flavours with a vibrant acidity and long finish		
V / VE / O		
Bodegas Gallegas Rias Baixas Albarino		16 / 22 / 64
Burgundy, France, 2021		
Flavours of melon, peach & a hint of pineapple with a mineral finish		
V / VE / O		
Domaine des Brosses Sancerre		69
Loire, France, 2022		
Rich and intense, with vanilla notes balanced by refreshing acidity & a long and complex finish		
V / VE / O		
Laroche Chablis "Les Chanoines"		82
Burgundy, France, 2022		
Fresh & intense citrus notes balanced by white flower and a long complex finish		
V / VE		
Domaine Corsin Pouilly-Fuissé "Vieilles Vignes"		87
Burgundy, France, 2020		
Flavours of citrus and yellow peach complemented by a bright acidity that lifts the aromas on the finish		
V / VE		
David Moret, Meursault "Sous La Velle"		131
Burgundy, France, 2021		
Rich & bold with concentrated flavours of stone fruit, freshly baked pastries & vanilla pods		
V / VE / O		

RED

175^{ml} / 250^{ml} / Bottle

Molino Loco Monastrell

9 / 12 / 31

Murcia, Spain, 2022

Deep ruby red in colour; rich notes of black cherries, plums & an elegant mineral touch

V / VE / O

Evaristo Vinho Regional Lisboa Tinto

33

Lisboa, Portugal, 2021

Vibrant aromas of ripe cherries and blackcurrants. Plush tannins give a lovely mouthfeel

S

Château Los Boldos Cachapoal Valley Cabernet Sauvignon

10 / 14 / 40

Cachapoal, Chile, 2021

Full of blackcurrant and dried herb characters, backed up with spicy notes from the aged oak

V / VE / O / S

Château des Antonins Bordeaux Supérieur

11⁻⁵ / 15⁻⁵ / 44

Bordeaux, France, 2019

An inviting bouquet of red plum, black cherry & blackcurrant, with hints of spice

V / VE

Kaiken Clásico Mendoza Malbec

45

Mendoza, Argentina, 2021

Aromas of red fruits and blackberries, complemented by notes of chocolate & tobacco

V / VE / B

Illuminati Montepulciano d'Abruzzo Riparosso

45

Abruzzo, Italy, 2020

Intense bouquet of ripe red fruits, smooth & juicy on the palate with fruity tannins

V / VE

Mas la Chevaliere Pinot Noir

47

Languedoc, France, 2021

Bright bouquet of ripe red fruits, smooth & juicy on the palate with velvety tannins

O

Domaine Les Alexandrins Côtes-du-Rhône

13 / 18 / 51

Southern Rhone, France, 2020

Intense aromas of juicy red berries, hints of spice & currant from the ripe Syrah; silky tannins

S

RED

175^{ml} / 250^{ml} / Bottle**Izadi Rioja Reserva**

54

Rioja, Spain, 2018

Redcurrant, cherry & plum with notes of tobacco, liquorice & earthy undertones

V

Il Molino de Grace Chianti Classico

60

Tuscany, Italy, 2020

Black forest fruits, spices & floral notes, elegant and lingering finish

O

Trinity Hill Hawkes Bay Pinot Noir

17 / 23 / 66

Hawkes Bay, New Zealand, 2021

Vibrant & concentrated with a red berry fruit character & notes of black berries & cherries

V / VE

Château Patache d'Aux Medoc Cru Bourgeois

70

Bordeaux, France, 2016

Powerful, bright fruit character, with notes of blackcurrants & spiced plum

V / VE

Beni di Batasiolo Barolo DOCG

85

Piemonte, Italy, 2018

Powerful & complex aromas of dried flowers, ripe dark fruits and sweet spices, the palate is rich and generous with vigorous tannins

V / VE / O

Jean-Claude Boisset Savigny-lès-Beaune

90

Burgundy, France, 2018

Expressive nose of red berries, cherries, blackcurrants & liquorice; rich palate, velvety tannins

V / VE

Château Langoa Barton Saint Julien

160

Bordeaux, France, 2012

Flavours of sweet black cherries, cassis and spice with hints of black fruit and red berries

V

Alter Ego de Château Palmer Margaux

170

Bordeaux, France, 2013

Classic notes of black cherries, licorice, leafy herbs & chocolate in a rounded medium-bodied style

V

ROSÉ

175^{ml} / 250^{ml} / Bottle

Château La Gordonne Rosé Vérité Du Terroir

11⁻⁵ / 16 / 45

Provence, France, 2021

Notes of raspberry and redcurrant underscored by the freshness of citrus

V / B

Château Beaulieu “Cuvée Alexandre” Rosé

12⁻⁵ / 17 / 50

Provence, France, 2021

Redcurrant & wild strawberry perfumes that develop into juicy white peach & pear notes

V / B

Miraval Rosé

15⁻⁵ / 22 / 63

Provence, France, 2020

Citrus & white blossom, with a good balance of fruit & acidity; salinity comes through

V / VE / O

ROSÉ WINE / DESSERT WINE & PORT

DESSERT WINE & PORT

75^{ml} / Bottle

Château Delmond Sauternes

11 / 46

Bordeaux, France, 2018

Intense aromas of candied fruits, honey & spice with lovely delicacy & a lively citrus twist

Sandeman LBV

7⁻⁵ / 50

Douro, Portugal

Plum, blackberry, tobacco, cedar, a touch of mint, pepper, ginger & hints of cocoa

Sandeman 10Yr

9 / 65

Douro, Portugal

Notes of sloe & plum with raisined fruit & nutty tones; well-balanced & rich

BEER & CIDER

1936 Biere 33cl

6⁵

Appenzell, Switzerland

NOAM 34cl

8

Bavaria, Germany.

From the world famous Hallertau region, a natural lager without stabilisation or filtration

Lucky Saint 33cl 0.5% ABV

5⁵

Bavaria, Germany

Sassy Brut Cidre 33cl

6⁵

Normandy, France

GIN

Portobello Road

London, England

10

Portobello Road Savoury Mediterranean

London, England

13

44N

Grasse, Frech Riviera

Inspired by the Mediterranean with notes of lavender, mimosa, grapefruit and warming schezuan peper.

17.5

Tanqueray

London, England

11

Hendricks

Ayershire, Scotland

12

Scrapegrace Black

Canterbury, New Zealand

13

Pinkster Raspberry

Cambridge, England

11

SPIRITS

VODKA

Portobello Road

London, England

10

Ketel One

Schiedam, Netherlands

11

06 Rosé

Grasse, Frech Riviera

Elegant freshness with aromas of strawberry. Crafted using organic Provence rosé from Chteau Vert

14

Belvedere

Zyrardow, Poland

13

RUM

Appleton Estate Signature Blend	10
Saint Elizabeth, Jamaica	
Appleton Rare Blend 12 YO	14
Saint Elizabeth, Jamaica	
Appleton White	10
Saint Elizabeth, Jamaica	

VIVIR TEQUILA

Blanco	11
Jalisco, Mexico	
Reposado	12
Jalisco, Mexico	
Anjeo	13
Jalisco, Mexico	
Coffee	11
Jalisco, Mexico	

COGNAC & DIGESTIF

Hennessy VS	10
Cognac, France	
Sassy Calvados	10
Calvados, France	
Janneau	12 ^{.5}
Armagnac, France	
Hennessy XO	29 ^{.5}
Cognac, France	

W H I S K E Y

Glenmorangie 10 YO

Highland, Scotland

11

Laphroaig 10 YO

Islay, Scotland

12

Lagavulin 16 YO

Islay, Scotland

19⁵

Talisker 10 YO

Islands, Scotland

14

Makers Mark

Kentucky, USA

12

L I Q U E U R

Amaretto Disaronno

Lombardo, Italy

9

Frangelico Hazelnut

Piedmont, Italy

9

Tia Maria

Montego Bay, Jamaica

9

Baileys

Dublin, Ireland

9

Cointreau

Saint-Barthélemy-d'Anjou, France

9

Sambuca

Lazio, Italy

9

HOT DRINKS

HOT DRINKS

Espresso	3. ⁵
Double espresso	4. ⁵
Americano	4. ⁵
Macchiato	3. ⁸⁵
Double macchiato	4. ⁷⁵
Cappuccino	4. ⁷⁵
Flat white	4. ⁹⁵
Latte	4. ⁷⁵
Speciality lattes Matcha / Turmeric / Beetroot / Charcoal	5
Mocha	4. ⁷⁵
Valrhona hot chocolate	5. ⁵
Speciality hot chocolate Whole bean premium chocolate steamed with your choice of milk Dark 70% / Milk 40% / Dulcey 32%	7. ⁵
Fresh Tea Lemon, ginger & honey Mint	4. ⁶
Joe's Tea English Breakfast / Earl Grey / Green / Camomile / St. Clements / Berry Blend / Peppermint	4. ⁷
Alternative milks Soya / Almond / Oat	0. ⁵

MARIAGE FRÈRES TEA

Luxury tea from Paris' oldest
and most esteemed tea house

8

MARIAGE FRÈRES TEA

French Breakfast

This highly developed flavour is both powerful & refined

Sultane Ceylan

The “sultaness” is Mariage Frères' traditional breakfast blend of fine Ceylon teas; tts strong flavour has a slightly chocolate taste

Earl Grey Imperial

A grand spring flush Darjeeling exquisitely scented with Mariage Frères' famous bergamot fragrance

Darjeeling Himalaya

This summer tea is noted for its noble bouquet & a brisk, round taste with a remarkable sweet note of ripe fruit

Thé Vert Fuji-Yama

A green tea grown on the slopes of Mount Fuji, its fine leaves yield an intense aroma & subtle taste; rich in vitamin C, low in theine

Vert Provence

A grand green tea with flowery aroma combined with tastes of Provence, red & black fruits & sweet lavender

Marco Polo

A mysterious blend that will take you to distant lands & unforeseen territories

SOFT DRINKS

Double Dutch 200ml 4
Lemonade / Soda water / Slimline Indian tonic/
Indian tonic / Ginger beer/ Grapefruit tonic

Juices
Fresh orange 4.⁵
Fresh lemonade 4.⁵
Apple / Cranberry / Tomato / Mango / Pineapple 4.⁵

Coca-Cola 4.⁵

Diet Coke 4.⁵

Coke Zero 4.⁵

Punchy 250ml 6
Blood orange, bitters & cardamon / Peach, ginger & chai /
Cucumber, yuzu & rosemary

Acqua Panna / S. Pellegrino 750ml 6

Acqua Panna / S. Pellegrino 250ml 3

NON-ALCOHOLIC COCKTAILS

Virgin mojito 8
Fresh lime, fresh mint, lemonade

Borel berry 8
Strawberries, raspberries, fresh lime, ginger beer

Mint citron pressé 8
Lemon, mint, sugar, soda

Orange & mango punch 8
Fresh orange juice, mango juice, cucumber & yuzu

Virgin Mary 8
Tomato juice, seasoning