



Aperol Negroni
Plymouth gin,
Martini Bianco,
Aperol, lemon, bitters

9

Fresh herb pink lemonade
Hibiscus, sage,
oregano & mint

4.4

Make it boozy 9

Apple & ginger cooler
Duppy Share dark rum,
apple juice, ginger
beer, bitters, lime

9

Food

Our menu is designed for sharing, we recommend 2 - 3 plates per person.

Bread and dips (V0) 9.5

Roasted aubergine | Olive oil & herb butter | Whipped feta

Tuna tartare (GF0) 14

Fine green beans, Tahini, coriander, chilli, Pane carasau

Isle of Wight tomato salad (V0)(GF0) 12

Green pepper, za'atar croutons, spring onion, oregano, feta

Homemade Pappardelle 15.5

Asparagus, wild garlic pesto

Slow-cooked octopus (V0)(GF) 18

Peas, pea shoots, potatoes, olive oil

Artichoke & minced beef (V0)(GF) 17

Chickepeas, preserved lemon

Short rib in beer, honey and sumac 22

Fresh fennel & herb salad

Sweets

Seasonal fruit Eton Mess (GF) 9

Affogato (GF) 6

Homemade vanilla ice cream

Our cakes - add a scoop of vanilla ice cream +£3

Classic pecan tart 4.8 | Torta Caprese (GF) 4.5 | Carrot cake 4.2

Selection of three bakes 5

Date Ma'amul (VE) | Abamber (GF) | Chocolate chip cookie

(VE)vegan | (V0)vegan option available | (GF)gluten-free | (GF0)gluten-free option available

Please let us know of any food allergies or dietary requirements. We cannot 100% guarantee that there won't be traces of the allergen as we prepare all our food in a kitchen environment where allergens are present.

We are a cashless business and there is a 12.5% discretionary service charge for dining in. MAY01

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