



Snacks & Appetizers

Parmesan croquettes, salsa (v) 6 | Gordal olives (vg) 4 | Padron Peppers (vg) 4
Pollen sourdough, harissa butter (v) 4 | Carlingford oysters, pickled cucumber 3ea

BOTTOMLESS (ALL DAY) BRUNCH

Guests participating in the Bottomless all-day brunch can select one of our exclusive Main Courses plus an accompanying drink option. Additional course outside of the Bottomless Brunch will be charged separately

One Main course + bottomless bubbles or beer 37.95 | One Main course + bottomless cocktails 45.95

The Main Course

Only available with Bottomless Brunch

Spiced butternut squash, tenderstem broccoli, spiced red pepper pesto (vg)
Beer-battered haddock with chunky chips, warm tartare sauce, and crushed mint peas
Flat iron steak, tenderstem broccoli, skin-on fries, and chimichurri
Harissa-roasted parmesan chicken, focaccia, pesto, cos lettuce

Small plates

Salmon tartar, jalapeño hot sauce, avocado 12
Old Bay spiced calamari, saffron aioli 9.50
Moroccan-spiced lamb ribs, pomegranate and mint salsa 9.50
Isle of Wight tomatoes, burrata, peach, basil dressing, toasted pumpkin seeds (v) 9
Beetroot hummus, truffle wild mushroom, pickled walnut (vg) 9

Large plates

Pork Ibérico steak, chimichurri sauce, roasted piquillo peppers 30
Pan-fried stone bass, Mediterranean sauce, sea vegetables 21
Fennel sausage ragu, orecchiette 18
Spiced butternut squash risotto, chimichurri, crispy broccoli (v) 15

Sides

Skin-on fries (vg) 5 | Tenderstem Broccoli, chilli, garlic crisp (vg) 6
Roasted corn salsa, tomatoes, onions, jalapeño (v) 6 | Garlic butter sweet potato cubes (v) 5

(vg) vegan | (v) vegetarian | Please inform your server if you have any food allergies

12% discretionary service charge will be added to your bill