

28-50

BY NIGHT
WINE • BLUES • JAZZ • SOUL

A La Carte Menu

To Share

Bread Basket

Fresh bread & whipped butter
£2.95

Smoked Almonds (V)

£4.95

Olives (V)

£4.95

Mini Chorizo

£7.50

Hummus & Flatbread (V)

£7.50

Padron Peppers

Grana Padano

£7.95

Serrano Ham Croquettes

Aioli

£8.95

Charcuterie Selection

Each £4.50 / five £20.95

Cheeses Selection

Each £4.50 / five £20.95

Cheese & Charcuterie Selection

All five cheeses and five charcuteries

£35.95

Sharing Platter (V)

Olives, hummus, padron peppers,
herb cheese stuffed piquillo
peppers & Spanish omelette

£20.95

Starters

Baked Goat's Cheese

Peach, rocket & salsa verde

£13.50

Octopus Salad

Fennel, rocket & chorizo

£17.95

Oysters

each	½ dozen	9
£3.95	£23.50	£34.95

Green Asparagus (VG)

Pickled mushroom, smoked almond,
white asparagus sauce & chive oil

£13.50

Wild Mushroom & Ham Hock

Chicory, truffle dressing, shallots &
herbs

£14.95

Tiger Prawns

Grilled prawns with aioli

each	½ dozen	9
£3.95	£23.50	£34.95

Mains

Pan Fried Hake

Watercress velouté, smoked Jersey royals
& capers

£26.50

Lamb Loin

Spring greens, Jersey royals & lamb jus

£28.50

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised
onions, smoked bacon & truffle mayo,
Served with fries

£19.50

100z Rib Eye Steak

28 days aged British beef, served with
rocket & fries

£37.95

8oz Fillet Steak

28 days aged British beef, served with
rocket & fries

£41.50

Seared Tuna

Bok choy, shiitake mushrooms
& Asian broth

£26.95

Glazed Hispi Cabbage (VG)

Oyster mushrooms, fermented barley,
chive & truffled hazelnut pesto

£18.95

Celeriac Terrine (VG)

Tempura enoki mushrooms, Granny
Smith apples & onion consommé

£18.95

Sides

£5.75 each

Rocket Salad, Cherry Tomatoes &
Parmesan
Tenderstem Broccoli & Garlic Butter (V)
Roasted Carrots (VG)
Skinny Fries (V)

Sauces

£2.95 each

Peppercorn
Maitre d' Garlic Butter

Desserts

Baked Vanilla Cheesecake (V)

Earl grey ice cream

£8.95

Apple & Celeriac Tarte Fine (V)

Hazelnuts & vanilla ice cream

£8.95

Chocolate Tartlet (V)

Chocolate diplomat, banana &
passionfruit sorbet

£8.95

Red Wine Poached Pear (V)

Chantilly & toasted almonds

£8.95

Espresso Panna Cotta

Blackberry & caramelised
sourdough crumb

£8.95

Home-made Ice Cream & Sorbet (V)

1 scoop £2.75/3 scoops £7.95

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

For groups, private room bookings and special occasions, please ask for a tailor-made quote.