

April Menu



Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Kalamata olives	4
Homemade pickles	3.5

Pea soup, natural yogurt, toasted seeds, truffle oil, sourdough 7

Pinot Grigio, 2020, Papparuda, Cremale Reclas, Romania 5

Sardine fishcake, fried tomatoes, tahini sauce 8

Loureiro, 2022, Vinho Verde, João Ramos, Portugal 7.5

Cheese & herb arancini, rocket pesto 7.5

Brixton Reliance IPA, London 4.2% 6.5

Smoked mackerel & horseradish paté, beetroot chutney, toasted bread 8

Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France 7.5

Mains

Butterflied lamb rump, purple sprouting broccoli, herb crusted tomatoes, tomato coulis 24

Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal 7.5

Pea & spinach gnocchi, peas, courgette, sun dried tomato, pesto, toasted hazelnuts, parmesan 16

Chenin Blanc, 2021, False Bay, Swatland, South Africa 6.5

Pan roasted cod fillet, new potatoes, wakamé seaweed, seaweed velouté 22

Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire 8

10oz Ribeye steak, Koffmann's fries, rocket salad, oyster & portobello mushrooms & Chimmichurri sauce 26

Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily 7.5

Haloumi burger, spiced tomato chutney, Koffmann's fries 15

Cruzcampo, Lager, Spain, 4.4% 5.5

Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries 17

Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia 9.5

Sides (all 4)

Koffmann's fries / Rocket & parmesan

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching drink pairing for the dish, glass sizes are 175ml or pint measures & pricing is indicated on the right, tables of six people or more will incur a 10% service charge

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Desserts

Milk chocolate & chilli delice, cream liqueur & almond ice cream	8
Coconut & cinnamon macaroons, salted dulce de leche, rum & raisin ice cream	7.5
Warm 70% dark chocolate & hazelnut brownie, biscoff ice cream	8
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Shropshire Blue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / white chocolate chip / rum & raisin / raspberry / biscoff / lime & peppermint / cream liqueur & almond / vanilla / coffee & walnut / raspberry & tonka bean meringue / elderflower / dulce de leche / dark chocolate hazelnut brownie / coconut macaroon / treacle	

Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml) <i>Peach, caramel, nectarine</i>	6	25
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml) <i>Cranberry, cherry, lychee</i>	7	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylor's 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

Tea & Coffee

Americano 3.50 / Cappuccino 3.50 / Latte 3.50 / Flat White 3.50 / Espresso 2
Double Espresso 2.50 / Hot Chocolate 4 / Selection of teas available 3.50

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