



### SPARKLING BY THE GLASS

NV Quartet, Brut, California, USA 12  
NV Moët & Chandon, Brut Imperial, France 14.5  
NV Moët & Chandon, Rose Imperial, France 18

### WHITE BY THE GLASS

2017 Maison, Pierre el Papa, France 6  
2018 Sauvignon Blanc, Mayfly, Marlborough  
New Zealand 10  
2017 Albariño, Mar de Frades, Rias Baixas,  
Spain 12  
2015 Viognier, Peirano Estate, Lodi, USA 14  
2016 Riesling, Domaine Trimbach, Alsace,  
France 16  
2017 Meursault, Grands Charrons, Burgundy,  
France 20

### RED BY THE GLASS

2017 Nero D'Avola, Palazzo del Mare, Sicily, Italy 6  
2017 Pinot Noir, Chapitre, Réthore Davy Loire Valley,  
France 8  
2017 Malbec, Zuccardi, Serie A, Mendoza, Argentina 10  
2008 Bodegas Alto, Reserva, Rioja, Spain 13  
2014 Crozes-Hermitage, Etienne Guigal, Rhône Valley,  
France 15  
2014 Côte-Rôtie, Classique, Clusel-Roch, Rhône Valley 19

### BEERS

Peroni Nastro Azzurro, Italy ~5.1% 5.5  
Asahi Super Dry, Japan ~ 5.2% 5.5  
Sierra Nevada Pale Ale – USA – 5.6% 6

### STARTERS

Jerusalem artichoke & celeriac velouté, truffle oil, chives  
6.5 GF VG  
Ham hock & pigs head terrine, wholegrain mustard mayo,  
pickled vegetables 9 GF  
Crispy Arlington White egg, Romesco sauce, wild leaves,  
white balsamic dressing 6.5 V

### RAW, SMOKED & SHELLFISH

Shellfish cocktail, langoustine, prawn & crab, crisp lettuce,  
Marie-rose 17.5 GF  
Yellowfin tuna tartare, yuzu, herbs, trout caviar, whipped  
avocado 13 GF  
East Coast dressed crab on toast, devilled brown crab  
mayo 10.5  
Islay Whisky cured Loch Duart salmon, beetroot, dill  
cream 9.5 GF  
Hand chopped beef tartare, gerkins, chives, soft boiled  
quail egg 11/18 (as a main served with French fries) GF

### SALADS

Classic chicken Caesar salad  
10/15 GFR  
Beetroot, charred squash, radicchio, rocket, goats curd,  
truffle honey, roast seeds 9/13 GF V VGR  
Quinoa salad charred tender stem broccoli, chick peas,  
herb vinaigrette 9.5/14 GF VG

### MAINS

Seared Icelandic halibut fillet, bouillabaisse, swiss chard,  
ratte potatoes 26 GF  
Grilled yellowfin tuna, 'nduja and sundried tomato salsa,  
swiss chard 23 GF  
South Coast seared scallops, 'served in the shell', leek  
fondue, vermouth velouté, crisp pancetta 19.5 GF  
Glazed pork cheeks, heirloom carrot, creamed potato, cider  
& pickled mustard seed jus 17.5 GF  
Mr Frank's 12 Hour spiced beef short rib, 450g, fat chips  
24 GF  
Baked stuffed Romero peppers, courgette, shallots, wild rice,  
chick pea purée, Romesco 15 GF VG  
Truffle linguini, Jerusalem artichoke, thyme, roast datterini,  
shaved truffle 18.5 V

### GRILLS

All our beef is Aberdeen Angus cross and are 42 day dry aged, served with a House Salad

Steak & Chips, Flat iron, French fries 16.5 GF  
Avenue Cheeseburger, Cheddar, Maple cured bacon  
12.5 GFR  
Rib eye on the bone, 400g, 29.5 GF  
Spatchcocked baby chicken dukkah & preserved lemon  
16 GF  
Beef Fillet, 250g 27.5 GF  
Grilled whole seabass, soft herb stuffing 20 GF

### NIBBLES

Sourdough, seaweed butter 3.5 V  
Jalapeño Corn Bread, sour cream, chive 4.5 V  
Montgomery cheese & onion croquettes 5.5 V  
Salt & pepper squid, sweet chilli sauce 7  
Breakfast radishes, hummus, sea salt 4.5 GF V  
Nocellara olives, marjoram & olive oil 4 GF V  
Duck rilette, mustard dip, toasted soldiers 5

### SIDES – 4

French fries, skin on, rosemary salt  
Fat chips  
Tender stem broccoli  
Fine green beans  
Mac n'cheese  
House salad, soft herbs, white balsamic dressing  
3.5

### SAUCES – 2

Béarnaise  
Peppercorn  
Red wine & shallot  
Aïoli

### DESSERTS – 7

Vanilla & rhubarb cheesecake, ginger crumble  
Balck Berry Pavlova, Chantilly, marshmallow GF  
Lemon posset, blood orange, meringue, confit zest GFR  
Today's Ice cream & sorbets / per scoop 2.50 GF  
Valrhona chocolate tart, mascarpone, gold leaf  
Beillevaire cheese selection, quince, biscuits 11 GFR

### WEEKEND BRUNCH

Join us every weekend for our set brunch menu 2 courses 20.5 / 3 courses 25.5  
Saturday 11.00 – 16.30  
Sunday 12.00 – 15.30  
add 18 for free-flowing bubbles or Bloody Mary

V vegetarian – VG vegan – GF gluten free – R on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please contact your waiter if you require any information regarding allergies or intolerances