

WRECKFISH

3 COURSES £47 | 2 COURSES £39

GLUTEN FREE

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Cadiz boquerones + £4 { *Fino Sherry* }

STARTERS

Maple-cured salmon { *Champagne* }
caramelised lemon and mustard yoghurt, pickled celery

Smoked morcilla sausage { *Monastrell* }
port reduction, pickled apple and parsley, crispy shallots

Chicory salad { *Monastrell Rosado* }
sorrel vinaigrette, Lardo Iberico and toasted hazelnuts

Crispy carrot cakes { *Viognier* }
pickled shallots, salted green chilli, sesame cream

MAINS

Red wine and port braised beef { *Malbec* }
roast garlic and parsley mash, poached carrots

Pork ribeye roasted with salsa macha butter { *Grillo* }
red cabbage, sesame and lime salad, roasted pineapple, sour cream

Pan-roasted halibut filet + £6 { *Chenin Blanc* }
hen-of-the-woods mushrooms, saffron potatoes, white onion soubise sauce

King-oyster mushroom { *Garganega / Trebbiano di Soave* }
chickpea panisse, cashew nut labneh, kale ragout and radish

FOR TWO

35-day-aged sirloin of beef + £14 per person { *Merlot / Cabernet Franc* }
roast garlic, lemon-thyme and honey butter, truffle and parmesan chips

SIDES

Truffle and parmesan chips + £5.5

Roasted carrots with roast garlic, lemon-thyme and honey butter + £5.5

Chicory salad with toasted hazelnuts and sweet mustard dressing + £5

Long-stem broccoli with mustard and coriander seed dressing + £6

Invisible chips + £4 *Charity donation*

Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

Vanilla crème brûlée { *Sauternes* }

Chocolate 'Oblivion' { *Espresso Martini* }
mint choc-chip ice cream, dark chocolate sauce

Baked vanilla yoghurt { *Champagne Socialite* }
rhubarb and ginger compote, toasted hazelnuts

Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	24
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Grillo Mandarossa, Sicily, Italy	6.5	8	32
Wine of the month Ask a team member for details	-	-	-
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Chenin Blanc Spice Route, Coastal Region, South Africa	8	11.5	44
Riesling Rolly Gassmann, Alsace, France	9	13	49
Chablis Dom. Corinne Perchaud, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Montepulciano Il Faggio, Italy	5	6.5	26
Carignan Baron de Badassière, Côtes de Thau, France	5.5	7	28
Shiraz 16 Stops, South Australia	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Tempranillo El Coto, Rioja Crianza, Rioja, Spain	6.5	8	32
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.5	9.5	37
Merlot / Cabernet Franc Chateaux Macquin, Bordeaux, France	9	13	49
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9.5	15	55
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, blackberry and elderflower	12
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4

BEERS	330ML
Elite Bistro, Ladysmith 4.5% IPA. Our own beer! Mango, peach, citrus	5
Thornbridge, Jaipur 5.9% Grapefruit, lemon with a bitter finish	5.5
Thornbridge, Market Porter 4.5% Creamy, smooth and toasted	5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	4.5

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	5.5

SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6