

September 1<sup>st</sup>-20<sup>th</sup> 2017

Glass of Charles Heidsieck Champagne £9.95 Prosecco, Ca' di Alte £6.75

Classic peach Bellini £7.50 See blackboard for cocktails. Turn page for wine by the glass.

Sicilian Nocellara olives £4 Marcona almonds £4.50 Pork scratchings £3.50

*Appetizers for 3-4 or a starter for 2*

Cured meats; Fennel salami, Ventricina, San Daniele prosciutto; with pickles £15

The finest canned Galician sardines, with grilled sourdough £12

Mezze: 3 vegetarian dips (baba ghanoush; hummus; tzatziki) with crisp flatbread £14

Oysters with lemon; or with paprika & sherry vinegar £20 for 12; £11 for 6; £2 each

*Starters / Snacks - share some of these, or the nibbles above, for a light meal*

Sourdough bread is complimentary – second helpings £1.50 per person

Salmorejo – chilled, spiced soup of tomato, cucumber, peppers, herbs, bread, paprika & crushed ice (a thicker version of gazpacho) £6.95

Charred baby gem with herby labneh, cracked wheat, celery, radish & spring onion £6.95

Agnolotti stuffed with broad beans, ricotta, lemon, marjoram & parmesan £8.50

Wild mushroom risotto with thyme & goats' cheese £8.50

Tuna tartare with Moroccan-spiced aubergine and cumin mayonnaise £9.75

Smoked mackerel and horseradish pâté with watercress & 'carta di musica' £7.95

Fettuccine pasta with lamb shoulder ragu and parmesan £8 / £13

Seared venison, pak choi, beetroot puree, caramelised peanuts and coriander £8.95

*Main courses*

Smoked aubergine with warm salad of French beans, mangetout, hazelnut & orange £13

Poached pollock with chilli & ginger, spinach & slow-cooked potatoes & courgettes £18

Fillet of sea bass with new potatoes, courgettes, peas and fresh herbs £19

Wood pigeon with balsamic-glazed figs and lentils £18

Roast belly of pork with spring onion mash, slow-roast fennel, salsa verde & apple £18

Lamb cutlets with 'duchesse' potatoes, tenderstem broccoli and romesco sauce £22

Char-grilled Hereford steak with peppercorn sauce, hand-cut chips, spinach & mushrooms  
8oz Flat Iron £21 10oz Sirloin £24 (steaks are sliced in the kitchen, unless requested whole)

New potatoes £3 Hand-cut chips with Sarson's mayonnaise £3.50

Spinach £3 Tenderstem broccoli £3 Mixed leaf salad £3

Before ordering speak to our staff if you have any food allergy or food intolerances.  
10% optional tip (paid to the staff) will be added to the final bill – but please  
tell us if you would like some or all of it removed

### British cheese from Neal's Yard Dairy

Harbourne Blue; creamy, rich, cows' milk cheese from Totnes, Devon  
St James; soft, strong, 'washed-rind' sheeps' milk cheese from Cumbria  
Baron Bigod; semi-soft, creamy, brie-style cheese from Suffolk  
Hafod Cheddar; hard cows' milk cheese from Ceredigion, Wales  
Any 3 cheeses, served with chutney, grapes, celery & biscuits £9.50

Port, Madeira & sweet red wine by the glass - 75ml (bottle price in brackets)

- 969 Late Bottled Vintage Port 2012 Quinta de la Rosa £4.50 (£29.50 – 50cl) *Small estate, top quality*  
953 Justino's Madeira, Colheita 1996 Portugal £6.95 glass (£33 - Half) – *Spicy, nutty, mature*  
956 Olivares 2011 Jumilla, Spain £6 (£35 - 50cl) *Sweet red wine; Port-ish but easier on the head*

### Sweets (+ suggested sweet wine by the 75ml glass)

Flourless chocolate fudge cake with mascarpone & cherries £7.50 (wine 956)

'Raspberries & cream' with shortbread biscuit £7.50 (wine 908)

Fig, blackberry & almond tart with chantilly cream £6.95 (wine 920)

Lemon tart with Neal's Yard crème fraiche £7.50 (wine 909)

Homemade ice-creams or sorbets £6.50 for any 3 scoops

Ice cream: Caramel; Vanilla; Strawberry; Chocolate-Nutella; Stracciatella

Sorbet: Bitter lemon; White peach; Cherry; Raspberry

Affogato – single scoop of vanilla ice-cream with espresso poured over & a biscotti £5.50

PX Affogato – as above but with Pedro Ximenez Sherry instead of espresso £5.95

Sweet wine (75ml) – arranged from lighter to heavier

- 900 PINK MOSCATO, Innocent Bystander 2015 Australia (£13 Half bottle only) *Pink, frothy, fun*  
908 LATE HARVEST SAUVIGNON BLANC, Giesen 2013 New Zealand £6.50 glass (£33 half)  
909 CORDON CUT, Mt Horrocks 2016 Clare Valley, Australia £6.50 glass (£30 Half) *Liquid lemon tart*  
920 SAUTERNES, Château Laville 2009 Bordeaux £6.95 glass (£50 bottle) *Concentrated & complex*  
950 PEDRO XIMENEZ, San Emilio, Lustau. Sherry £5.95 glass (£19.95 Half) *Liquid raisins; v.v. luscious*

### Monmouth Coffee:

Americano, Double Espresso, Cappuccino, Latte, Flat White £3

Espresso, Macchiato £2.50

Chash leaf teas £2.75

Black teas: English Breakfast; Earl Grey; Venetian Rose

Organic Fog green tea

Infusions: Peppermint; Vanilla Chai; Chamomile; Elderflower & Ginger

Hot chocolate with marshmallows £4.50

Chocolate truffle 80p

### After dinner cocktails

Peppermint Patty (Hot chocolate, peppermint liqueur, crème de cacao) £7.95

Espresso Martini (Stolichnaya, Araku, Crème De Cacao Brown, a shot of Espresso) £9.50

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