

BRASSERIE

BUBBLES

Langlois Crément de Loire, Loire Valley | 10

Camel Valley Brut, Cornwall, England | 14

Vueve Clicquot Brut, NV, Champagne, France | 19

NIBBLES

Bread, Caramlised Shallot & Miso Butter | 8

Marinated Olives | 6

STARTERS

Hand Dived Scallop & Crispy Pork Belly | 18

Trimbach Riesling Réserve, Alsace, France | 16

St Austell Bay Mussels, Moules Marinière | 14 / 28

Chablis, Domaine Alexandre, Burgundy, France | 16

Curred Blue fin Tuna, Egg Yolk, XO Sauce | 22

Giles Remorquet Pinot Noir, Bourgogne, France | 16

Ham Hock Terrine, Mushroom Ketchup, Crostini | 15

Schlumberger Pinot Blanc, Alsace, France | 11

Burrata, Heritage Tomato, Basil Oil | 14 (Seasonal Burrata, Cost Price £3

DeNatile Pecorino, Abruzzo, Italy | 8

Roasted Red Pepper & Tomato Soup | 12

Artuke, Rioja, Spain | 9.5

MAINS

250g Sirloin Steak, Vine Tomatoes & Peppercorn Sauce | 38

Meerlust Cabernet Sauvignon, Stellenbosch, South Africa | 17

Catch of the Day | POA

Chablis, Domaine Alexandre, Burgundy, France | 16

Seafood Linguine, Mussels, Tiger Prawns & Crab | 30

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand | 12

Chicken Breast, Cauliflower, Rainbow Chard | 28

Giles Remorquet Pinot Noir, Bourgogne, France | 16

Squash Ravioli, Pumpkin, Sage | 24

Schlumberger Pinot Blanc, Alsace, France | 11

SIDES | 6

Tenderstem Broccoli, Chilli & Ginger Butter | Mixed Leaf Salad

Thick Cut Chips | Fries

2 Pairings £30

3 Pairings for £40

All pairings served as 125ml Measures

If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request. A discretionary 12.5% service charge will be added to your bill.

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BUBBLES

Langlois Crément de Loire, Loire Valley | 10

Camel Valley Brut, Cornwall, England | 14

Vueve Clicquot Brut, NV, Champagne, France | 19

NIBBLES

Bread, Caramlised Shallot & Miso Butter | 8

Marinated Olives | 6

STARTERS

Hand Dived Scallop & Crispy Pork Belly | 20

Trimbach Riesling Réserve, Alsace, France | 16

St Austell Bay Mussels, Moules Marinière | 14 / 28

Chablis, Domaine Alexandre, Burgundy, France | 16

Crab Cocktail, Yellow Curry | 15

Giles Remorquet Pinot Noir, Bourgogne, France | 16

Ham Hock Terrine, Mushroom Ketchup, Crostini | 15

Schlumberger Pinot Blanc, Alsace, France | 11

Burrata, Heritage Tomato & Basil Oil | 13

DeNatile Pecorino, Abruzzo, Italy | 8

Ratatouille, Courgette, Aubergine | 14

Whispering Angel, Provence, France | 10

MAINS

250g Sirlion Steak, Vine Tomatos & Peppercorn Sauce | 38

Meerlust Cabernet Sauvignon, Stellenbosch, South Africa | 17

Catch of the Day | POA

Chablis, Domaine Alexandre, Burgundy, France | 16

Pan-fried Hake, Samphire, Charred Sweetcorn, Cider | 28

La Val Albariño, Rías Baixas, Spain | 10

Duck Breast, Pomme Anna, Crispy Kale, Orange | 28

Terrazas Malbec, Mendoza, Argentina | 10

Balsamic Leeks, Cherry Tomato, Potato | 22

Schlumberger Pinot Blanc, Alsace, France | 11

SIDES | 6

Tenderstem Broccoli, Chilli & Ginger Butter | Mixed Leaf Salad
Thick Cut Chips | Fries

2 Pairings £30

3 Pairings for £40

All pairings served as 125ml or 75ml Measures

If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request. A discretionary 12.5% service charge will be added to your bill.