



Glass of Spanish Red Vermouth 7

Almonds ^{vg/gf} 4 Rosemary focaccia ^{vg} 4 Nocellara olives ^{vg/gf} 4.5
Pan con tomate 5 White anchovies in oil ^{gf} 4.8 Padron peppers ^{vg} 6.5

Small plates

Blood orange, shaved fennel, pine nuts salad ^{vg/gf} 9

Octopus + chorizo, roasted peppers, toasted focaccia 15

Moules mariniere 11

Salt + pepper squid, wasabi aioli 10

½ pint of crevettes, paprika aioli ^{gf} 12

Chicken karaage, spring slaw 11

Pasteis de bacalhau, tartare 9.5

Jamon Iberico de Teruel, pan con tomate 10

Beet + vodka cured gravadlax, pea shoot + radish ^{gf} 14

Caramelised peach, prosciutto San Daniele, stracciatella, honey bruschetta 12

Mains

Rib-eye tagliata, rocket, baby spinach, parmesan ^{gf} 28

Grilled spatchcocked poussin, fries, molho piri-piri 24

Wild garlic + sundried tomato risotto, mascarpone ^{v/gf} 22

Roast monkfish tail, black olive champ, roast vine tomatoes, parsley beurre noisette 28

Pea + mint tortelloni, arrabiata sauce ^{vg} 21

Lamb ragu pappardelle 18

Sides

French fries ^{vg} 4.5 Tomato + onion salad ^{vg/gf} 5.5 Wilted spinach ^{gf/vg} 5 Baby gem, anchovy, Caesar ^{gf} 6.5

Pizza 12"

Margherita - Fior di latte, tomato, basil ^v 11

Piccante – N'duja, salami Napoli, fior di latte, tomato, red chillies 15

Primavera – Melanzane, zucchini, friarelli, fior di latte, tomato ^v 14

Capricciosa – Prosciutto cotto, artichoke heart, mushrooms, black olives, fior di latte, tomato 16.5

Salsiccia – Italian fennel sausage, friarelli, fior di latte 15

Puttanesca – Anchovies, black olives, capers, tomato 14

Quattro Formaggi – Fior di latte, gorgonzola, tallegio, parmesan ^v 15

Parma – Prosciutto di parma, rucola, parmesan, fior di latte, tomato 16

Ve'duja – Vegan N'duja, mozzavella, tomato ^{vg} 15

Marinara – Tomato, olive oil, oregano ^{vg} 10

Feaster Egg – Nutella, marshmallows, mini eggs, sprinkles, digestive biscuits, raspberry coulis ^v 14 (*sharing dessert*)

Please inform your waiter of any allergies and enquire about dietary options. Discounts are taken before VAT. Menus are subject to change due to seasonality and product availability. 27.03.2024. Exclusive hire events attract a 15% service charge to the bill, and for non-exclusive events, a discretionary 12.5% service charge will be added to the original bill.



Draught [†]

Fare Lager, 4% GER	6.25
San Miguel, 5% ESP	6.65
Brooklyn IPA, 5.5% USA	7
Guinness, 4.2%, IR	6.85
Thatchers Cider, 7.4.8% UK	6.5
Little Victories IPA, 4.3% UK	6.85

Bottled Beers

Kirin Ichiban, 4.8%, JAP	7.5
San Miguel, 0%, ESP 330ml	4.5
Alhambra, 6.4%, ESP 330ml	6.5

Cocktails [†]

Aperol Spritz	11
Negroni	11.5
Mojito	11
Margarita	12
Old Fashioned	12
Cosmopolitan	12
Espresso Martini	12
French Martini	12
Passionfruit Martini	11
Caipirinha	11
Elderflower Collins	11
Basilicious	11
Bloody Mary	11
TiRUMisu	12
Hot Toddy	8
Paloma Mocktail	7

Agave (50ml)

Cazcabel Blanco	10.5
Cazcabel Reposado	12
Casamigos Blanco	15

Vodka (50ml)

Ketel One [†]	10.5
Ketel One Citron	11
Ketel One Oranje	11
Ciroc Red Berry	12

Gin (50ml)

Tanqueray [†]	10.5
Aviation	11.5
Hendrick's	11
Tanqueray Flor de Sevilla	11.5
Tanqueray Ten	12
Xoriguer Gin Mahon	12
Beefeater Pink Strawberry	11

Rum (50ml)

Havana 3yo [†]	10.5
Havana 7yo	11
Zacapa 23	18

HAPPY HOUR - (†)

Monday – Friday: 4pm-6pm
Draught £5.5 / Wine £7 /
Cocktails £7 / Spirit Mixers

PRIX FIXE £28

Two-course Dinner + Drink
Monday, Friday, and Saturday
From 4pm [†]'s apply.

BRUNCH SIN FONDO £35 -

Brunch + Bottomless Prosecco
Saturdays 12pm - 4pm, [†]'s apply.

Whisk(e)y (50ml)

Dewar's 12 Scotch	12
Balvenie 14yo Caribbean Cask	15
Bulleit Bourbon	11
Bulleit Rye	12
Woodford Reserve	12

Aperitif (50ml)

Aperol	11
Campari	9.5
Seedlip (alcohol-free)	8.5

Fortified (75ml)

La Gitana Manzanilla	6.5
Pedro Ximenez	7
Port LBV	6.5

Soft Drinks

Still Water 750ml (unlimited refills)	4
Sparkling Water 750ml (unlimited refills)	4
Coca Cola 330ml	4
Diet Coke 330ml	4
Coke Zero 330ml	4
Fresh Lemonade	4
Karma Lemony Lemonade 250ml	4
Karma Razza 250ml	4
Eager Orange, Apple, Cranberry, Pineapple, Grapefruit	3.5
Barb Hibiscus Kombucha 330ml	7
Passionfruit+Pomelo CBD 250ml	6.25

Ozone® Coffee

Espresso	3.15
Americano	3.15
Cortado	3.30
Macchiato	3.30
Flat White	3.90
Cappuccino	3.90
Latte	3.90
Chai Latte	4.00
Macha Latte	4.00
Hot Chocolate	3.90
Mocha	4.00
Iced Americano/Latte	3.90

*Vanilla, Hazelnut or Caramel syrup £0.40
Choice of whole, soya, or oat milk £0.00
Decaffeinated coffee £0.10*

BrewTea®

English Breakfast, Earl Grey, Fresh Mint, Green Tea, Mixed Berry	3.30
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EVENT SPACES
No hire fees.
Enquire here! ➡



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