

MENU

Aperol Spritz 11

Sarti Spritz 11

Veuve Clicquot 15 (125ml)

MALDON ROCK OYSTERS

lemon & shallot vinegar or lime & Vietnamese dressing £3.75 each / 6 for £21 / 9 for £29.5 (gif)



NIBBLES

Marinated olives 4 (pb, gif)

Focaccia, herb dip 4 (v)

Smoked almonds 5 (pb, gif)

STARTERS

Lamb skewers 12 spiced aubergine, pomegranate yoghurt (gif)

Grilled tiger prawns 10 piri piri butter (gif)

Cod & spring onion fishcakes 9.75 Asian greens, Katsu curry sauce

Steamed mussels 13.5 samphire, white wine cream, toasted sourdough

Chicken, pork & chorizo terrine 9.75 tomato chutney, caper berries, toasted sourdough

Orange and soy tempura cauliflower 8.75 kimchi and cucumber salad, toasted sesame, coriander (pb)

Burrata 11 heritage tomatoes, kalamata olives, focaccia croutons, balsamic dressing (v)

MAINS

8oz Rib eye steak 29.5

green beans, herb crusted portobello mushroom, smoked paprika butter

Fillet of bream 22

courgette and artichoke salad, slow roasted tomato, chimichurri dressing (gif)

Breast of chicken 19.5

sweetcorn, black bean and piquillo salad, guacamole, jalapeno croquette. tomato salsa

> Pan roasted fillet of sea trout 24

steamed asparagus, crushed new potatoes, chive butter sauce (gif)

Cannon of lamb 29.5

potato rosti, broad bean and mint puree, tender stem broccoli, red wine jus (gif)

Stuffed aubergine puttanesca 16.5 rocket pangrattato crumb (pb) Battered haddock 18.5

chips, tartrate sauce, crushed peas (gif)

Zaatar roasted king oyster mushrooms 16

Sautéed spinach, cumin and carrot puree, tahini yoghurt, pomegranate, crispy chickpeas (pb) (gif)

SIDES

Fat chips 5

Fries 5

New potatoes 5 parsley butter

Green beans 6 salsa verde pine

Charred tender stem broccoli 6

Rocket 6 parmesan salad. balsamic dressing DESSERTS

Selection of cheese 10 red onion marmalade, crisp bread crackers

Chocolate brownie sundae 7.5 toasted hazelnuts, chocolate sauce (pb)

Lemon curd & raspberry tart 7.5 creme fraiche, toasted pistachio (v)

Black Forest chocolate trifle 7.5

Selection of ice creams 7 (pb)

Roast chicken 7.5 chips, tender stem broccoli (gif)

Battered haddock 7.5 chip, crushed peas (gif) KIDS

Chocolate brownie 8.5 chocolate sauce, vanilla ice cream (pb)

Penne pasta 7.5 tomato sauce, grated cheese (v)

2x scoops ice cream 5 (pb)

Key for Symbols: Vegetarian - v Plant Based - pb Gluten Ingredient Free - gif

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being use in our kitchen some fried items may contain gluten, dairy, crustaceans or fish.

Please speak to a member of our team if you have an allergy.

WHITE WINE

RED WINE

	125ml	175ml	Bottle	12	25ml	175ml	Bottle
Brume di Monte Pinot Grigio, Veneto, Italy Light, crisp and refreshing	5.95	8.15	32.5	Adobe Pinot Noir Reserva, Maipo, Chile Light bodied but with lovely length stylish	6.6	9	36
Petit Oiseau Blanc , Languedoc, France Delicately fruity and easy-drinking style	5.4	7.4	29.5	Peribanez Tempranillo Tinto, Castilla, Spain Deep ruby colour and spicy, bramble fruitiness	5.9	8	32
Long Beach Chenin Blanc , Robertson, South Africa Dry, fresh and fruity with a zippy finish	-	-	29	Don Silvestre Merlot , Central, Chile Ripe, black cherry fruitiness and juicy finish	5.4	7.4	29.5
Ormarine Picpoul de Pinet , Languedoc, France Very food-friendly, with a tangy lick on finish	6.8	9.25	37	Les Coteaux Cotes du Rhone Villages , Rhone, France Brightly spicy, medium bodied and delicious	-	-	38
Torre Lapela , Vinho Verde, Portugal Has a natural delicate spritz to retain fruit freshness	-	-	35	Tabali Gran Reserva Malbec , Limari, Chile Elegant structure with vanilla hints, supported	8.1	11	44
Pencarrow Sauvignon Blanc , Martinborough, NZ Refreshingly zingy and elegant with gooseberry notes	7.25	9.9	39.5	by ripe black fruits			
Gavi di Gavi Santa Seraffa, Piemonte, Italy From the hilltops of Gavi with an appealing freshness	-	-	49	Fleurie La Madone , Beaujolais, France Light-bodied and delicate with bright red fruits. Can be served chilled	-	-	43
Macon-Uchizy Talmard , Burgundy, France Classic, elegant and super-stylish 'villages' Burgundy	7.8	10.65	42.5	Rippa Dori Crianza, Ribera del Duero, Spain Medium-bodied and smooth, with toasty oak hints	-	-	50
Chablis Prieure Saint Come, Burgundy, France Elegant and crisp, whistle-clean finesse	-	-	57	St-Emilion Ch Milon Cuvee Caprice, Bordeaux, France Great example of classic Right-Bank, Merlot-dominant Claret	-	-	48
Saint-Genys Santenay Blanc Les Heritiers , Burgundy, France. Complex and supremely balanced with toasty hints and luscious fruit	-	-	75	Cote Charite Serge Dageneau, Burgundy, France. Silky smooth and sensually textural Pinot Noir at it finest	-	-	52
ROSÉ				SPARKLING & CHAM	PA	G N E	
	405 1	400 1	D 441			405 1	Th. 441

	125ml	175ml	Bottle		125ml	Bottle
Piattini Pinot Grigio Blush, Italy Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries	5.9	8	32	Bolney Brut NV , East Sussex, England Traditional method and Champagne-like wine style	-	60
Chainier Rosé d'Anjou, Loire, France	9	12.6	36	Bouvet Cremant Brut NV, Loire, France Deliciously refreshing with beautiful balance	-	47
Watermelon pink, with summer pudding aromas on the nose				Santa Fosca Prosecco DOC, Veneto, Italy Italian classic, refreshingly crisp and dry	8.1	37
Cuvee Edalise Rosé, Provence, France Pale pink yumminess that lingers on the palate	7.7	10.5	42	Veuve Clicquot Yellow Label Brut NV , Reims, France Wonderfully rich, creamy and stylish Champagne	15	85
Whispering Angel Rosé , Provence, France Textbook Provencal rosé with silky delicacy	-	-	52	Veuve Clicquot Rose Brut NV , Reims, France Pale pink and simply delicious or those special occasions	-	95

COCKTAILS

Espresso Martini Chase vodka, Kahlua & coffee	12	Dark and Stormy Goslings Black Seal, ginger & lime	13
Summer berry Negroni Gordon's pink, Campari, Martini Rosso & Fresh Raspberries	12.5	Old Fashioned Bulleit Rye, sugar syrup & orange	12
Moscow Mule Chase vodka, ginger beer, angostura bitters & lime	11.5	Paloma El Jimador Blanco, pink grapefruit juice, lime, sugar syrup & chilli n salt rim	10.5
Long island ice tea Chase vodka, Ron Santiago Blanco, Chase gin, Cointreau, El Jimador Blanco, Pepsi & lemon juice	11.5	Bloody Mary	11

MAKE MINE A MARG

Classic Margarita El Jimador Blanco, fresh lime & Cointreau, served with a salt rim	12
Tommy's Margarita El Jimador Blanco, agave syrup, lime	12.5
Picante El Jimador Blanco, sugar syrup, fresh lime & chilli	13

SPRITZ

Hugo spritz Chase Gin, St Germain, Prosecco and a dash of soda	11
Aperol Spritz Aperol, Prosecco & a dash of soda	11
Seahorse Spritz Chase gin, Aperol, Prosecco, lemon	14
Campari Spritz Campari, Prosecco & a dash of soda	11.5
Sarti Spritz Sarti Rosa, Prosecco & a dash of soda	11
Blackberry Spritz Chase vodka, Crème de Mure, Prosecco & dash of soda	12

NON ALCOHOLIC

NON ALCOHOLIC		PERFECT GIN POURS (50M	L)
Dark & Stormy Caleno dark n spicy and ginger beer	8.5	Citrus G&T Seville marmalade chase gin & blood orange tonic	11.5
Shirley Temple Grenadine, ginger beer & lime	6.5	Med G&T Gin mare (med gin), med tonic (fevertree) & a dash of lemon juice	15
Ceder Rose Spritz Ceder rose, pomegranate juice, elderflower cordial, soda & lime	8.5	Classic G & T Chase Gin & tonic	13
Virgin Mary	7	Sloe down G&T	11.5
Crodino Spritz Crodino & soda	7.1	Haymans Sloe Gin, a dash of lemon juice, tonic & elderflower cordial	

250ml measures available upon request of all wines sold by the glass. Alt our wines are vegetarian, unless otherwise stated, and contain sulphites but are free from all other known allergens. Please ask a member of our team for todays range of house cocktails