

WHITE WINE

Les Boules Blanc, Pays d'Oc

Languedoc-Roussillon, France
175ml Gls £5.50, Btl £21.00

Sauvignon Blanc

Marlborough,
Saint Clair, New Zealand
175ml Gls £9.25, Btl £39.50

Santa Luz, Chile,
175ml Gls £5.75, Btl £23.00

Chardonnay

Marcel Martin, France
175ml Gls £5.75, Btl £23.00

Pinot Grigio

Friuli-Venezia Giulia Andrea di Pec Italy
175ml Gls £6.50, Btl £26.25
La Delfina, Sicily
175ml Gls £5.75, Btl £23.00

Sancerre

Domaine Bonnard, France
175ml Gls £9.50, Btl £40.50

Chablis

William Fèvre, France
175ml Gls £9.50, Btl £40.50

ROSÉ WINE

Les Boules Rosé, Pays d'Oc

Languedoc-Roussillon, France
175ml Gls £5.50, Btl £21.00

Primitivo Rosé 'Tramari,' Salento, San Marzano

Apulia, Italy
175ml Gls £6.50, Btl £26.25

Grenache Rose

Chateau Rutas, Provence, France
175ml Gls £7.75, Btl £31.00

RED WINE

Les Boules Rouge, Pays d'Oc

Languedoc-Roussillon, France
175ml Gls £5.50, Btl £21.00

Merlot

Santa Luz, Chile
175ml Gls £5.75, Btl £23.00

Syrah

'Vitesse' Sicily, Colomba Bianca
175ml Gls £5.75, Btl £23.00

Rioja

Paternina, Spain
175ml Gls £6.50, Btl £26.25

Malbec

Finca Colonia Bodegas Norton 2018
175ml Gls £8.50, Btl £35.00

Pinot Noir

Stoneburn, New Zealand
175ml Gls £9.50, Btl £40.50

DRAUGHT BEER

Staropramen

Pint £4.95, Half Pint £2.50

Belhaven

Pint £4.75, Half Pint £2.40

Tennents

Pint £4.75, Half Pint £2.40

Guinness

Pint £5.25, Half Pint £2.75

BOTTLED BEER

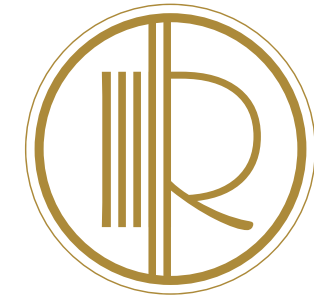
Peroni, 330ml, 5.1% £4.45

Joker IPA, 330ml, 5% £5.75

Blue Moon, 330ml, 5.4% £5.25

Asahi, 330ml, 5.2% £4.45

Beck's Blue, 275ml £3.00



Bar Meals & Wine List



CHAMPAGNE

Brut Rogano

125ml Gls £10.95, Btl £54.75, Magnum £109.50

Brut Rosé

125ml Gls £13.00, Btl £65.00

Demi-Sec

Btl £65.00

Blanc de Blancs

Btl £80.00

Vintage 2004

Btl £90.00

Josephine 2004

Btl £150.00

OYSTERS

6, £16.50/9, £24.50
Natural

6, £17.50/9, £25.50
Rockefeller
Mornay

Soy & Ginger
Tobiko Wasabi Caviar

Rogano Gin & Tonic Granita

Gordal Olives (v) £4.00

Charred Sourdough (v) £4.00
smoked garlic and seaweed butter

SMALL PLATES

Salt & Ancho Chilli £12.00
Tiger Prawns
avocado and coconut, gem lettuce

Calamari in £8.00
Pork Crackling
lemon mayonnaise

Sole Goujons £8.00
tartare sauce, lemon

Baked £10/£18.50
Camembert (v)
spicy gooseberry chutney, sourdough toasts

Beef Short Rib £8.50
& Sesame Bites
kimchi, aioli

Buttermilk Fried £9.95
Soft Shell Crab
apple and fennel slaw, seaweed & chilli peanuts

Thermidor Croquettes £9.25
*white fish, savora mustard espuma,
watercress*

Triple Cooked Chips (v) £4.50
rosemary, parmesan and truffle aioli

Drawn Cocktail Frites £4.50

SANDWICHES

AVAILABLE UNTIL 3PM

Drawn Marie Rose £7.75

Loch Fyne £7.75
Scottish Smoked Salmon

Chicken Sandwich £7.25
maple bacon, mayo and wholegrain mustard

Goats Cheese & £7.25
Diquillo Pepper (v)
sunblushed tomato, watercress

Egg Mayonnaise (v) £7.25

Rare Roast Beef £7.25
horseradish

Sandwich of the Day £7.25

Soup of the Day £6.50

Fish Soup £6.50
croutons, rouille, parmesan

Soup & Half Sandwich £7.75

Fish Soup & Half Sandwich £8.25

PLATTERS

Sushi/Sashimi £12.50/£25

Vegetarian Sushi (v) £10/£20

Sea-cutorie £12.50/£25

COFFEE & TEA

Espresso £3.00

Americano £3.70

Cappuccino £4.00

Latte £4.00

Filter Coffee £3.25

Tea £3.25

Vegetarian (v). We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats and shellfish may increase your risk of food borne illness. Unable to reserve booths prior to arrival. Please ask bar staff about availability.

