

APERITIFS

Crémant de Bourgogne  
125ml Glass  
£11

Henriot Brut  
125ml Glass  
£18

Nyetimber Cuvee  
125ml Glass  
£19

Gin Daisy  
Beefeater, Chartreuse Yellow, Lemon & Soda  
£14

Suze Americano  
Suse, Martini Bianco & Soda  
£12

WINE

WHITE

			small	large	carafe
2022	Gambellara - Cantina di Gambellara	Veneto	10	13	27
2022	Gruner Veltliner - Kamptal - Loimer	Austria	12	16	35
2021	Chablis - Domaine De La Genillotte	Burgundy	15	21	44

ROSÉ

			small	large	carafe
2022	Forever Summer - Maison Mirabeau	Provence	9	12	26
2022	Côtes de Provence - Whispering Angel	Provence	14	19	41

RED

			small	large	carafe
2019	Florão - Quinta da Fonte Souto - Symington	Portugal	10	13	27
2020	Malbec - Terrazas de los Andes	Mendoza	12	16	35
2020	Pinot Noir - Carmel Road	California	14	19.5	41

(small 125ml) (large 175ml) (carafe 375ml)

Please ask your server for a full list of wines, spirits & house cocktails.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

To celebrate the release of The Critic in cinemas nationwide from 13th September, dine from our specially curated Critic Menu throughout September.

SET MENU

Available Sunday to Friday 12PM - 4.45PM & 9.30PM – close.

2 course - £33.00 | 3 course - £39.00

STARTERS

Salmon Sashimi  
spicy ponzu, pickled jalapeños  
& radish

Gazpacho Tomato Soup  
with basil

Heritage Beetroot & Fig Salad  
crispy goat's cheese  
& hazelnut dressing

MAINS

Roasted Squash Risotto  
with Gorgonzola & smoked almonds

Pan-Fried Sea Bass  
lime & ancho chilli butter

Fillet of Cod  
with sautéed leeks & cep veloute

SIDE DISHES

Potatoes  
buttered new, chipped or mashed

£6.25

Summer Vegetables  
with lemon & chervil butter

£8.50

Spinach  
steamed, olive oil, buttered or creamed

£7.00

Mixed Tomato Salad  
with Tropea onion

£9.50

Sautéed Leeks & Girolles

£9.50

Green Salad  
with white balsamic dressing

£7.00

Parmesan Fried Courgette  
roasted tomato sauce

£7.50

Green Beans  
with confit shallot

£7.00

DESSERTS

Peach Melba Coupe

Salted Caramel Crème Brûlée  
with milk ice cream

Comté Androuet  
with chutney & crackers

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill. For allergy and nutritional information please scan the QR code:

