

## APERITIFS

**Wild Idol Sparkling Wine**  
125ml Glass (0.0% abv)  
£11

**Henriot Brut**  
125ml Glass  
£19

**Crémant de Bourgogne**  
125ml Glass  
£11

**Twinkle**  
Ketel One Vodka, Elderflower Cordial,  
Prosecco  
£14

**Suze Americano**  
Suse, Martini Bianco  
& Soda  
£12

### Six Jersey (ENG)

with a glass of Nyetimber Classic Cuvee £38.00  
with a glass of 1086 by Nyetimber £49.00

## WINE

### WHITE

			small	large	carafe
2022	<b>Gambellara - Cantina di Gambellara</b>	Italy	10	13	27
2022	<b>Vinho Verde Branco - Quinta da Sanjoanne</b>	Portugal	12	17	35
2022	<b>Chablis - Domaine de la Genillotte</b>	France	16	22	46
2022	<b>Albariño - 3000 Cepas - Lagar de Pintos</b>	Spain	18	26	56
2022	<b>Chablis 1er Cru - Gerard Tremblay</b>	France	21	29	60

### ROSÉ

			small	large	carafe
2023	<b>Forever Summer - Maison Mirabeau</b>	Provence	10	13	27
2023	<b>Côtes de Provence - Whispering Angel</b>	Provence	14	20	41

### RED

			small	large	carafe
2019	<b>Florão - Quinta da Fonte Souto - Symington</b>	Portugal	10	13	27
2022	<b>Malbec - Terrazas de los Andes</b>	Mendoza	12	17	35
2021	<b>Pinot Noir - Carmel Road</b>	California	16	22	46

(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.

## SET MENU

Available Monday to Saturday 12PM - 4.45PM / 9.30PM - Close, Sunday - All Day

Two Courses £ 36.00 || Three Courses £42.00 paired with a glass of wine

## WINE

**Catch of the day**  
125ml of a specially selected  
White or Red

**Volnay 1er Cru - Clos Des  
Chênes - Rene Monnier**  
(Supplement £10)

**Chablis 1er Cru - Côte de  
Léchet - Gerard Tremblay**  
(Supplement £10)

## STARTERS

**Garden Pea &  
Gem Heart Lettuce Soup**  
with lemon creme fraiche

**J.Sheeky Applewood Hot  
Smoked Salmon**  
new season beetroot & horseradish

**Asparagus &  
Spring Vegetable Tart**  
whipped goat's curd & tarragon

## MAINS

**Blackened Miso Salmon**  
mushroom dashi  
& tenderstem broccoli

**Artichoke & Zucchini Risotto**  
with melted burrata

**Fillet of Hake**  
roasted tiger prawn, shellfish dressing  
& wild garlic aioli

## SIDE DISHES

**Potatoes**  
buttered new, chipped or mashed

£7.00

**Rocket & Parmesan Salad**

£9.50

**Spinach**  
steamed, olive oil, buttered or creamed

£7.50

**Buttered Spring Vegetables**  
& shoots

£7.50

**Steamed Tenderstem Broccoli**  
with confit garlic & lemon oil

£7.75

**Mixed Garden Salad**  
with honey mustard dressing

£8.75

## DESSERTS

**Baked Vanilla Cheesecake**  
with raspberries

**Cave Aged Cheddar**  
onion chutney & crackers

**Passion Fruit  
Baked Alaska Coupe**

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:

