

SAMPLE SUMMER EVENING MENU



SNACKS

Artisan sourdough and homemade wheaten bread	£3/4
Nocellara del belice green olives	£3.5
Spicy Padrón peppers	£4
Italian pork meatballs	£4
Chorizo, potatoes and olives	£4

STARTERS

Broccoli soup, blue cheese, crushed walnuts	£5.5
Salt-aged beef tartare, truffled egg yolk, toasted sourdough, Ligurian oil	£7.5
Fresh pea shoot and burrata salad, radish, shallot, mint dressing	£8.5
Warm salad of English asparagus, anchovy, rosemary and parmesan dressing	£8
Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough	£8.5
Salt and chilli squid, Shu dressings	£10
Risotto of English asparagus, crème fraîche, Arbequina oil	£8

MAINS

Salt-aged lamb loin, wild garlic gnocchi, mushroom ketchup	£24
Tranche of halibut, English asparagus, crushed potatoes, shallot, parsley and sherry dressing	£25
Slow cooked blade of beef, onion purée, wild garlic, potato croquette	£18
Roast cod, creamed potato, English asparagus, caper and chilli dressing	£18
Corn-fed chicken, creamed potato, chestnut mushrooms, peas, lettuce	£16.5
Caramelised pork belly, cauliflower purée, cider soaked raisins	£16.5
Wild garlic gnocchi, English asparagus, spring greens, mushroom ketchup	£12.5
Conchiglioni pasta, button mushrooms, celery, wild garlic, Comté	£12

SUMMER SPECIAL

Roast Chateaubriand for two, hand cut chips, salad, choice of sauce and a bottle from our wine of the month selection	£60
Add prawns per person	£5

Available for dinner Monday to Friday until
July 26th excluding graduation period

STEAKS

Himalayan salt-aged rib eye 280g,	£29
Aged sirloin 280g	£25
Fillet steak 250g	£31

All served with hand cut chips, choice of sauce
Madagascan green peppercorn sauce, red wine
and thyme, garlic butter

Extra sauces	£1.5
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SIDES

Buttery champ,	£4
Hand cut chips,	£4
Roast summer vegetables, honey and thyme	£4
Salad of fennel, rocket, pecorino, pine nuts	£4

WINES OF THE MONTH

'Mount Ara' 2013 Single Estate Marlborough
Sauvignon Blanc (New Zealand)

'Casella' 2013 Shiraz (Australia)
£23 Bottle £16 Carafe

6-12-6 Menu

Evening Menu is available Mon-Fri 5.30-9.30pm.

STARTERS 6

Romaine lettuce, croutons, anchovies, Caesar dressing
Warm salad of smoked mackerel, potato, fennel

MAINS 12

Seared flat-iron beef, chimichurri sauce
Gratin of seafood, potato gnocchi, dill, panko breadcrumbs

PUDDINGS 6

Tonka bean cheesecake Alphonso mango, lime curd
Rosewater and buttermilk panna cotta, passion fruit, candied hazelnuts

Menu changes regularly throughout the summer. Service is not included; however, a discretionary 10% service charge will be added to parties of 5 or more. Please inform your server if you suffer from any food allergies.