

P L A T E S

Sourdough & Butter v 4.5

Padron Peppers ve 6.5

Squirrelled Mixed Nuts ve 4

House Spiced Gordal Olives ve 5

S M A L L S

Burrata, Caponata v 11.5

Tea Cured Borough Scotch Egg 8.9

Hummus w Pickled Chilli & Gremolata Chickpea ve 9

Roasted Stem Broccoli, Tahini, Toasted Sesame ve 7.9

Chicory, Apple, Stilton and Toasted Pecans Salad v 8.7

H A N D S O N

Golden Boy Grilled Cheese v 9.5 (Add Bacon 1.5)

Fried Buttermilk Chicken w Burnt Honey, Tamarind & Chilli Glaze 8 / 14

Quill Hot Dog Beef, Bacon Jam, Pickles, Cheese & Mustard Sauce 12

NYC Dog Beef, Pickles, Crispy Onions, Ketchup & Mustard 10

B O A R D S

British Cheese Board v {Bath Soft, Cheddar & Stilton} 18

British Cured Meats Board {Serrano, Salami & Chorizo} 18

All Aboard {Both Combined} 34

S H A R I N G C H I P S

regular 9 / large 13

Chaat spice - Mango Chutney, Coconut Raita & Crispy Shallots ve

Shaved Parmesan - Lemon Garlic Mayo, Aleppo Pepper & Homemade Ketchup

P U D D I N G

Brownie & Chocolate Sauce 5

Fables Soft-serve 5

NO SERVICE CHARGE

As a London Living Wage Employer no Service Charge is added to your bill. If service was excellent you are welcome to add a tip which for all staff on shift.

ALLERGENS

Not all ingredients are listed – please ask host if you have an allergy or intolerance. Unfortunately we cannot offer an allergen free experience.

W I N E S B Y T H E G L A S S

B U B B L E S

125ml / 750ml

Single Vineyard Prosecco, <i>Veneto, Italy</i>	9.4	47
Maison Antech, Blanquette de Limoux, <i>Languedoc, France</i>	10.2	55
Pet Nat Italian Plastic White Sangiovese, <i>Adelaide Hills, Australia</i>	12.8	70
Chateau de Piote Cremant de Bordeaux, <i>Bordeaux, France</i>	14	76
Wildeberg Meteorique Blanc de Blancs, <i>Franschhoek, South Africa</i>	12.5	68
Knightor Classic Cuvée, <i>Cornwall, England</i>	17	86
Henners Estate Brut, <i>East Sussex, England</i>	17.5	89
Rosé No.7 Cremant de Limoux, J.Laurens, <i>Limoux, France</i>	12	65
Red Sparkling La Bulle Sarthoise Demi-Sec, <i>Loire Valley, France</i>	12.6	69
Henriot Champagne, <i>Champagne, France</i>	19	110
Pommery Apanage Brut 1874, <i>Champagne, France</i>	25	150

W H I T E

175ml / 500ml / 750ml

Wild House Chenin Blanc, <i>Western Cape, South Africa</i>	8.9	22.5	33
Castel Serranova Fiano Salento, <i>Puglia, Italy</i>	9.8	25	39
Domaine Félix Saint-Bris, <i>Burgundy, France</i>	10.8	28	42
Famille Hugel, Gentil, <i>Alsace, France</i>	11.6	30	47
Verdeca 'Alice', Prodotto di Manduria, <i>Puglia, Italy</i>	12.9	34	51
Henners Gardner St Bacchus, <i>East Sussex, England</i>	13.5	36.5	55
Domaine Sainte-Barbe Mâcon-Villages <i>Burgundy, France</i>	14.2	38	58
Waterkloof Sauvignon Blanc, <i>Stellenbosch, South Africa</i>	14.9	40.5	63
Ricasoli, Torricella Chardonnay, <i>Tuscany, Italy</i>	15.9	42	65

P I N K / O R A N G E / H O N E Y

Circumstance Cape Coral Rosé, <i>Stellenbosch, South Africa</i>	11.4	32	46
Orange Catarratto, Vicoletto, <i>Sicily, Italy</i>	11.8	34	47
Loxwood Festival Honey Wine, <i>West Sussex, England</i>	13.5	37	54
Orango Tango, Giornata, <i>San Luis Obispo, California</i>	16.5	46.2	66
Agricola Ficcomontanino Bianco Toscana, <i>Tuscany, Italy</i>	13.2	33	53
Rimauresq Cru Classé Rosé, <i>Provence, France</i>	14.5	36.25	58

R E D

Wild House Shiraz <i>Western Cape, South Africa</i>	8.9	22.5	33
Tedeschi, Lucchine Valpolicella {Chilled}, <i>Veneto, Italy</i>	9.8	25	39
Coterie Cabernet Franc Malbec, <i>Costal Region, South Africa</i>	10.8	28	42
Nostros Carménère, <i>Casablanca, Chile</i>	12.5	32	50
Ontañón Rioja Reserva {Magnum}, <i>Rioja, Spain</i>	13.2	36	90
Famille Hugel, Pinot Noir, <i>Alsace, France</i>	14.3	40	58
Agricola Ficcomontanino Noble Kara {Chilled}, <i>Tuscany, Italy</i>	14.9	41	63
Knightor Cornish Cabernet Merlot, <i>Cornwall, England</i>	16	43	65
Moulin-à-Vent Château de Beauregard, <i>Burgundy, France</i>	17.5	49	73

Low & No COCKTAILS

10

METROPOLITAN ■

Everleaf Mountain, Cranberry, Lime & Sugar

FRENCH 57 🍷

Everleaf Forest, Fever-Tree Apricot Soda & Lemon

ONCE IN A BLUE MOON ■

Everleaf Forest, Blackberries & Lime

CHILL-MARG ■

Everleaf Forest, Chilli, Coriander, Lime & Agave

FOREST BRAMBLE ■

Everleaf Forest, Lemon Juice, Sugar Syrup & Raspberries

BOTIVO SPARKLING APPLE ■

Botivo, Apple Juice & Soda

GINGER NO-JITO ■

Ginger, Mint, Apple & Lemonade

0.5% WINE BLANC DE BLANCS

125ml 7 Btl 44

BEER

6

Cocktails

14

INK WELL 🍷

Bounty White Rum, Coconut Cream, Ginger & Lime

VIOLET DREAMS 🍷

Elephant Gin, Violeta, Lemon, Sugar & Bitters

CHERRY OLD FASHIONED ■

Kinahan's Whisky, Luxardo, Cherry, Sugar & Bitters

EARL OF GRAY MARGARITA 🍷

Earl Grey infused El Rayo Tequila, Peach Liqueur, Lime & Honey

NOBLE SAVAGE ■

Ojo De Dios Mezcal, Beesou, Aperol & Lime

PLUME OF FEATHERS 🍷

Creme de Cassis, Elephant Sloe Gin & Meterorique

BIG ZERO SLUSH 3.5

Strawberry or Tropical

Add double shot spirit 6.5

*For classic cocktails,
feel free to
challenge the team*

FRANCE

Burgundy & Beaujolais

Beaujolais Villages, Les Pivoines 44

Billaud-Simon Chablis 'Les Vaillons' 1er Cru 128

Bouchard Père & Fils, Nuits St Georges 132

Rhone & Roussillon / Loire

Savennières, Clos du Papillon 97

Sancerre, Domaine du Pré Semelé 79

Chateauneuf du Pape, Guillaume Gonnet 112

Pouilly Fume de Ladoucette, Domaines de Ladoucette 100

Bordeaux

Château Canteloudette Blanc 45

Château de Piote Vin des Potes Claret 57

Lalande de Pomerol, Clos L'Hermitage 68

Château Pichon Longueville Reserve 166

Domaines Bouyer Clos de la Cure 75

Jura

Domaine Désiré Petite Les Grandes Gardes Trousseau 69

Alsace

Domaine Klur Pet Nat 72

USA

California

Merry Edwards Sauvignon Bl., Russian River Valley 125

Cabernet Sauvignon, Clos Du val, Stags Leap District 130

Cabernet Sauvignon, Inglenook Coppola 1882, Napa 165

Hartford Court Russian River Pinot Noir, Santa Rosa 140

ARGENTINA

Monteagello Cabernet Franc Mendoza 55

Chakana, Ayni Malbec Mendoza 70

SPAIN

Juan Gil Blue Label Monastrell, DO Jumilla 79

Gómex Cruzado El Predilecto, Rioja 54

Familia Torres, Purgatori, Catalonia 56

ENGLAND

Wiston Estate Cuvee '16, South Downs 110

Roebuck Estate Classic Cuvee, West Sussex 85

Figgy Daniel Col Fondo, Devon 59

The Grange Brut, Hampshire 95

Gusborne Brut, Kent 98

Henners Native Grace Brut, East Sussex 113

Sharpham Estate Pinot Noir, Devon 65

Knightor Pinot Noir, Cornwall 52

Gusborne Pinot Noir, Kent 79

Pinot Gris Little Bee, Sandridge Barton, Devon 58

Henners Barrel Ferment Chardonnay, East Sussex 53

WINE ATLAS

TODAY'S TREASURES

● Sparkling ● White ● Red
● Orange/Pink

ITALY

Piedmonte

Barbera D'Asti Crochera 37

Pio Cesare Barbaresco '19 149

Renato Ratti Dolcetto D'Alba 52

Renato Ratti Barolo Rocche 250

Tuscany

Riecine 'La Gioia' Chianti 180

Chianti Gran Selezione, Castello di Meleto 95

Super Tuscan

San Felice Vigorello '16 120

Le Serre Nuove dell'Ornellaia 137

Ornellaia 'La Grazia', Bolgheri '19 280

Ricasoli Casaleferro Merlot 170

Apulia

Lirica Primitivo Di Manduria 52

JAPAN

Chateau Mercian, Iwasaki Koshu,

Koshu Valley 55

Chateau Mercian, Merlot,

Koshu Valley 99

AUSTRALIA & NEW ZEALAND

Nautilus Pinot Noir, Marlborough, NZ 54

Two Paddocks, Pinot Noir, Central Otago, NZ 82

Nautilus Sauvignon Blanc, Marlborough NZ 50

Elderton Riesling, Barossa, Australia 58

SOUTH AFRICA

House of Krone Borealis Brut, Tulbagh 64

Syrah, Reyneke Reserve, Stellenbosch 97

Warwick Estate Pitch Black, Stellenbosch 58

Capensis Chardonnay, Western Cape 240