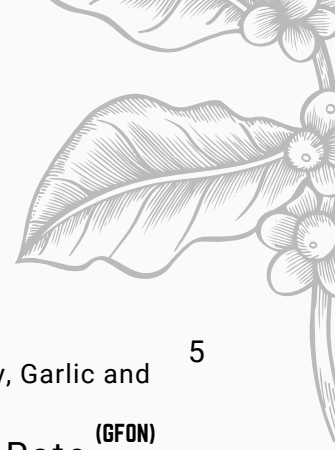




A LA CARTE MENU

SMALL PLATES & STARTERS



Rosemary Focaccia EVO & Balsamic	6	Olives ^(GF) Marinated in Thyme, Rosemary, Garlic and Chillies	5
Miso Aubergine ^(GF) Served with toasted Cashews, Sesame Seeds & a Ponzu Sauce	12	Chestnut & Cranberry Pate ^(GFON) With a Herb Crustini and a Cranberry sauce	10
Three Onion Tart Shortcrust pastry with Leeks & Shallots served with Red Onion Marmalade	10	Parsnip & Apple Soup ^(GF O) Served with Croutons	10
Crispy Courgette Flower Filled with Mushroom duxcell served with Cauliflower Mousse	14	Plantain Fritters ^(GF N) Filled with Shallots, Ginger, Rasins, Pinenuts & Coriander served with a Coconut & Coriander Chutney	11



MAINS

Diamond Gnocchi ^(GF) Potato Gnocchi Served with a creamy Thyme sauce, Candy Beetroot and Artichoke	19	Aubergine Schnitzel Chargrilled Aubergine layered with Basil Pesto, Roasted Peppers, sliced Tomatoes & Cheese. Served with Dauphinoise Potatoes, sauted Kale & Horseradish cream sauce	20
Beetroot Cheeseburger BBQ mushrooms, pickled Cabbage, baby gem, sliced Cheese and Aioli. Served with Fries	18	Mushroom Wellington Served with Mashed Potato, tender stem Broccoli, Creamy Mustard Sauce	21
Dragon Salad ^(GF) Julienne Carrot, Daikon, Pak Choi, Red Cabbage, Mangetout, Sweet Potato. Served with Sesame Soy Dressing, Sliced Avocado, Teriyaki glazed Tofu, & Sesame Seeds	20	Three Onion Risotto ^(GF) Sauted Pearl Onions, Red Onion, leeks, turnips & Shallots, Served with a red wine reduction	20

SIDES

Skin on Fries ^(GF) With Rosemary Salt	6	Sweet Potato Wedges ^(GF) With Harissa mayo	7
Tender Stem Broccoli ^(GF) Sesame & Lime Dressing	7	Chunky Herb Polenta Chips ^(GF) With Garlic & Lemon Aioli	7
Salad ^(GFN) Rocket, Red Onion, Walnuts, Cucumber. Served with a Maple Cinnamon Dressing	6	Roasted Cauliflower ^(GF N) With Almonds, Pomegranate Tahina	7



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DRINKS

COCKTAILS

Paloma Tequila, lime juice, grapefruit juice, soda	13
Raspberry Bellini Raspberry puree, prosecco	12
Mojito White rum, soda, mint, lime, sugar	13
Cosmopolitan Orange liqueur, vodka, lime juice, cranberry juice	13
Negroni Gin, aromatic Italian bitter, red vermouth	13
Aperol Spritz Aperol, prosecco, soda	13
Old Fashioned Bourbon, sugar, angostura bitters	13
Dark & Stormy Spiced rum, ginger beer, lime	13
Espresso Martini Vodka, coffee liqueur, espresso shot	14
Le Boss Margarita Jalapeño infused tequila, orange liqueur	14
Tom Collins Gin, lemon juice, sugar syrup, soda	13

SPIRITS

House Gin	37.5%	9.50
House Vodka	38%	9.50
Bacardi White Rum	25%	9.50
Bombay Sapphire	40%	10
Hendrick's	41.4%	9.50

MIXERS

Fever - Tree	2.75
Tonic/Light Tonic/Soda	
Ginger Beer/Lemonade	

BEER & CIDER 330ml

Curious Lager	4.7%	6
Meantime Pale Ale	4%	6
Curious session IPA	4.4%	6
Peroni (Non Alcoholic)	0.0%	6
Estrella Galicia (GF)	5.5%	6
Lucky Saint	0.5%	6
Unfiltered Lager		
Curious Apple Cider (GF)	5.2%	6

MOCKTAILS

Ginger Spritz Ginger juice, lemon juice, soda	7
Elderflower Fizz Elderflower cordial, cucumber, soda	7
Virgin Margarita Everleaf Marine, lime juice, sugar syrup	10
Apple Mojito Apple juice, mint, lime, soda	8
Rose & Lychee Crush Lychee syrup, rose water, soda, lime & raspberry juice	8

EVERLEAF

NON-ALCOHOLIC SPIRITS

ALL SERVED WITH FEVER-TREE LIGHT TONIC	
Bitter Sweet Forest Complex and Bittersweet	10.50
Cherry Blossom Vibrant and Aromatic	10.50
Crisp Marine Crisp and Refreshing	10.50

FRESH JUICES

Citrus Bliss Orange and Grapefruit	7
Green Reviver Green Apple, Cucumber, and Kale	7
Sunrise Zing Carrot and Ginger	7

SOFT DRINKS

Fentimans Curiosity Cola	6
Fentimans Ginger Beer	6
Fentimans Mandarin & Seville Orange	6
Fentimans Rose Lemonade	6
You + I Ginger or original Kombucha	8

WATER 750ML

Belu Mineral Water	Still Sparkling	5
(Funding Water Aid Projects Globally)		

WHISKEY & BOURBON

Four Roses	40%	10
Jamesons Irish Blend	50%	10
Jack Daniels	40%	10
Talisker	45.8%	14
The Dalmore	43%	15
Laphroaig	40%	14
DS Tayman Blair Ataol	46%	14

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