



TERRACE MENU

TERRACE FOOD MENU

SMALL PLATES

Nocellara olives <i>(pb)</i>	6
Smoked almonds <i>(pb)</i>	6
Balsamic and sea salt corn <i>(pb)</i>	6
English beef tataki <i>Soy glaze and coriander</i>	20
Whipped cod roe <i>Crispy Serrano ham and toasted pitta</i>	13
Aubergine mousse <i>(pb)</i> <i>Miso soy and toasted pitta</i>	11
Chicken karaage <i>Caviar and wasabi mayo</i>	14
Triple cooked chips <i>(pb)</i> <i>Add truffle and Parmesan £2</i>	6

SLIDERS

Wagyu beef <i>Onion relish, American cheese and truffle mayonnaise</i>	16
Soft shell crab <i>Lemon emulsion and coriander</i>	15
Foraged mushroom <i>(v)</i> <i>Pickled shallot and truffle mayonnaise</i>	14

COCKTAILS

MARACUJA 16

Ketel One vodka, vanilla grass,
stone fruit nectar,
passion fruit kombucha

GOLD 15

Coconut rum, pineapple
juice, Ancho Reyes,
Peychaud bitters

RUBY 16

Cherry liqueur, lemon,
pineapple gin, Della Vite
prosecco

CLOVER 15

Green Chartreuse, lemon,
apple juice, Peychaud bitters

INDIGO 15

Haku vodka, beetroot
& raspberry shrub, lemon
sugar, Chambord

BLUSH 18

Ojo de Tigre mezcal,
Cointreau, white port,
grapefruit soda

MINT 17

Kleos Mastiha, Roku gin,
distilled mint, herbs, soda water

CHILLI 16

Tequila Blanco, mezcal, agave
nectar, chilli blend, hazelnut

*Our bar team can make any classic cocktail on request,
please ask your server.*

Range of cigars available, please ask your server.

*Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or visit our website.
A discretionary 12.5% service charge will be added to your final bill.*

BY THE GLASS

SPARKLING

	125ml	BTL
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	16.5	85
Joseph Perrier, CR Rosé Châlons-en-Champagne, France NV	19	110
Nyetimber, Classic Cuvée West Sussex, UK NV	18	95
Nyetimber, Rosé West Sussex, UK NV	21.5	115

WHITE

	175ml	BTL
Marsanne/Vermentino, Joie de Vigne Languedoc, France 2020	12	38
Sauvignon Blanc, Hunter's Marlborough, New Zealand 2021	16.5	55
Picpoul de Pinet, Saint Clair Luvignac, France 2021	13	43
Pinot Bianco, Quercus Goriška Brda, Slovenia 2020	12.5	39
Chardonnay, Bramito, Castello della Sala, Antinori Umbria, Italy 2020		72

ROSÉ

Côtes de Provence, Prestige Château de Minuty, France 2021	19	68
Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy 2020	16.5	55

RED

Pinot Noir, La La Land Victoria, Australia 2021	13	43
Primitivo, Nèprica, Tormaresca Puglia, Italy 2020	13.5	44

ROSÉ WINE

FRESH & DELICATE

	BTL
Côtes de Provence, M de Minuty Château de Minuty, France 2021	57
Côtes de Provence, Prestige Château de Minuty, France 2021	68
Côtes de Provence, Les Clans Château D'Esclans, France 2020	200

ROBUST & POWERFUL

Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy 2020	55
"A" Rosato, Fattoria Aldobrandesca Tuscany, Italy 2020	85

LARGE FORMAT

Negroamaro Rosato, Calafuria, Tormaresca, (Magnum) Puglia, Italy 2020	125
Côtes de Provence, Prestige, (Magnum) Château de Minuty, France 2020	140
Côtes de Provence, Rose et Or, (Double Magnum) Château de Minuty, France 2020	300
Côtes de Provence, 281, (Magnum) Château de Minuty, France 2020	260

Range of cigars available, please ask your server.

Please ask your server to see our full spirits and wine lists.
A discretionary 12.5% service charge will be added to your final bill.

CHAMPAGNE AND SPARKLING

CHAMPAGNE

	<i>BTL</i>
Drappier, Carte d'Or Urville, France NV	95
Jacquesson, Cuvée 744 Dizy, France 2016	170
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	85
Perrier Jouët, Belle Époque Épernay, France 2007	300
Bollinger, Special Cuvée Ay, France NV	120
Moët & Chandon, Dom Pérignon Épernay, France 2006	320
Louis Roederer, Cristal Reims, France 2007	400
Krug, Grande Cuvée Reims, France NV	350
Perrier-Jouët, Belle Époque Rosé Épernay, France 2006	400
Joseph Perrier, Cuvée Royale Rosé Châlons-en-Champagne, France NV	110

SPARKLING WINE

	<i>BTL</i>
Prosecco Superiore DOCG, Della Vite, Valdobbiadene, Italy 2021	65
Nyetimber, Classic Cuvée West Sussex, UK NV	95
Nyetimber, 1086 Prestige Cuvée West Sussex, UK 2010	250
Nyetimber, Rosé West Sussex, UK NV	115
Franciacorta, Cuvée Prestige Edizione 43, Ca' del Bosco Italy 2018	95

LARGE FORMAT

	<i>BTL</i>
Drappier, Carte d'Or, (Magnum) Urville, France NV	200
Jacquesson, Cuvée 744, (Magnum) Dizy, France 2015	350
Joseph Perrier, Cuvée Royale, (Magnum) Châlons-en-Champagne, France NV	170
Joseph Perrier, Cuvée Royale, (Jeroboam) Châlons-en-Champagne, France NV	450
Joseph Perrier, Cuvée Royale, (Methuselah) Châlons-en-Champagne, France NV	750

BEER

Heineken Silver 4%	6.5
Morreti 4.6%	6.5
APA Brixton 6%	6.5
Lost & Grounded Keller Pils 4.8%	6.5
Urban Orchard Apple Cider 4.5%	6.5
Dead & Berried Blackberry, Raspberry and Blueberry Cider 4%	6.5
No Worries Pale Ale 0.5%	6

SOFT

Schweppes Lemonade	3
Schweppes Slim Line Tonic	3
Schweppes Tonic	3
Schweppes Ginger Ale	3
Schweppes Soda Water	3
London Essence Peach & Jasmine	4
London Essence Ginger Beer	4.5
London Essence Tonic	4
Jarr Passion Fruit Kombucha	6
3 Cents Pink Grapefruit	4.5
Coke	4
Coke Zero	4
Diet Coke	4
Everleaf Marine	5
Everleaf Forest	5
Everleaf Mountain	5
Seedlip Garden	5
Kingsdown Still	5
Kingsdown Sparkling	5

Range of cigars available, please ask your server.

Please ask your server to see our full spirits and wine lists.
A discretionary 12.5% service charge will be added to your final bill.