



tacos

Scallop ceviche.....	£11.5
Crab & pickled onion pork skin.....	£9
Black vinegar mushroom.....	£7
Pil pil prawns.....	£9.5
Aged cheeseburger.....	£8.5
Beef fat.....	£6
Smoked goat.....	£12

meat

on flatbread

Smoked beef per 100g.....	£10
Smoked goat per 100g.....	£11
Red curry beef skewer.....	£8.5
Lamb belly masala.....	£8.5
Chilli & bone marrow.....	£8.5
Smoked lamb shoulder.....	£11

with tortillas

Whole mackerel.....	£14.5
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with leaves and herbs

Chipotle miso chicken, half.....	£25
Burnt end Thai larb.....	£5.5

sides/vegetables

Burrata, lime & jalapeño.....	£7.5
Grilled corn, lamb fat béarnaise & mint..	£4
Smacked cucumber.....	£3.5
Beef fat potatoes with Oglesfield.....	£5.5
Jhal muri.....	£5.5

sauces

all £1

- Blackened pepper salsa
- Green sauce
- Chipotle sour cream

something nice in a glass...

B Vinters Liberte Pionotage, Stellenbosch, 2015

Flavours of fresh cherries, blackcurrant and potpourri reveals itself first, with subtleties of dried herbs and spice lending complexity. The palate follows through with fruit concentration, intricate and dense structure, while hints of savoury and spice gives dimensions. £12.50 - (125 ml)

Masseria Li Veli Verdeca, Puglia - 2015

Intense fruition the nose, with a scent of tropical fruit, citrus, pear and fresh spices. On the palate it is full, well balanced with a good acidity. Fruity, mineral and mildly spicy aftertaste. £10 - (125ml)



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE



sparkling wine

	125ml	bottle
Bianca Vigna, Prosecco DOCG, Conegliò.....	£8	£39
Lallier, Grande Reserve, Champagne, NV.....	£10	£55
Digby, Leander Pink, NV.....	£12	£75
Laurent-Perrier "La Cuvée", Champagne, NV.....	£15.5	£85

gin & tonic

Beefeater London Dry.....	£7.80
grapefruit slice	
Hayman's London Dry.....	£8.80
orange slice, nutmeg	
ELLC Batch 2.....	£10.50
lemon thyme, fennel	
Hepple.....	£11.30
lemon peel, liquorice root	

all our gin & tonics are served in 50ml servings

cocktails

Irn Bru Spritz.....	£10
tequila, Irn Bru, prosecco	
Neil's Negronis.....	£10
our twists - ask for details	
On the Nose.....	£10
gin, mezcal, blackberry, fennel	
Sage Advice.....	£10
pisco, mezcal, chartreuse, pineapple, sage	
De Pêche Mode.....	£10
vodka, crème de peche, grapefruit	

soft drinks

temper shandy 0%.....	£4.50
Earl Grey & raspberry cooler.....	£4.50
Apple & grapefruit spritz.....	£5.95

beer

Tsingtao 4.8%.....	£4.75
Burning Sky Arise Session IPA 4.4%.....	£5.95
Gypsy Hill Southpaw Amber Ale 4.2%.....	£5.95
Gypsy Hill Beatnik Pale Ale 3.8%	£5.95
Orchard Gold Cider 4.7%.....	£5.50
Oatmeal Stout 5.1%.....	£5.95

Modelo Sour.....	£10
gin, Modelo, coriander seeds, egg white	
Top of the Class.....	£10
tequila, maraschino cherry, red wine	
Mr Faulty.....	£10
rum, basil, rice wine vinegar, lime	
Don Colada.....	£12.5
café mezcal, rum, coconut cream, pineapple	

Our bartenders love a challenge, if you have a classic cocktail you prefer just let us know.

Barr's Irn Bru.....	£2.80
Green tea dashi lemonade.....	£4.50
Italian cream soda.....	£4.50