



starters

mince & tatties.....£5 aged beef mince, crispy potatoes, yoghurt	crab beignet.....£6 brown crab curry stuffed puff pastry, white crab meat	korean haggis.....£6.5 duck hearts, duck liver, bulgar wheat, gochujang, gem lettuce
burrata (V).....£7.5 green chilli, lime, coriander	squid & samphire pakora.....£8 onion, squid, samphire	mutton roll.....£9.5 smoked whole mutton, panko bread crumbs, anchovy & lemon sauce
octopus.....£10 coconut dhal, chipotle, black vinegar	green curry spiced mussels...£11 white wine, green curry sauce, paratha	

mains from the grill, smoker & tandoor

smoked pork rib.....£12 xo & honey glaze	grilled fish.....£18 green curry sauce, dill, burnt lime
grilled beef skewers.....£15 soy, sesame, kimchi paste, yoghurt	hariyali cod.....£17 spinach, coriander, fenugreek, chilli, ginger
smoked beef rib.....£18.5 black pepper curry, peshwari dust	mushroom kottu (V).....£12 chopped paratha, black vinegar, cabbage, crispy egg
tandoori chicken.....£18half red curry sauce, yoghurt, spring onion, zatar	

robata grilled steaks

all butchered in house from 65 day aged Hereford beef
served with our house steak sauce
while stocks last

200g fillet.....£14
300g rump.....£12
500g sirloin.....£30
500g rib eye.....£30

weekly special in a glass...

Quinta da Falorca
Dao, Portugal 2011

Dark, inky red with a ruby hue.

A dusty & almost rustic medium bodied red with aromas of violet, cherries & spice.

Savoury palate of deep berries & wood with silky tannins & balanced acidity

£9 (125ml)

sides & extras

paratha (V)£1.5 layered flatbread	grilled purple sprouting broccoli£5 chilli sauce
fries.....£3 curry dip	potato (V).....£4.5 crushed new potato, crispy fried potato, spice, yoghurt, tamarind
green beans£5 chilli sauce	black quinoa (V).....£5.5 beetroot, pickles, tamarind, herbs, garam masala
jersey royals.....£5 bone marrow butter	

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE

an optional 12.5% service charge will be added to your bill
which is shared amongst all staff



sparkling

125ml bottle

Bianca Vigna Prosecco DOC, Veneto, Italy NV.....	£8£35
Lallier Grand Cru Grande Reserve Brut, Champagne France NV.....	£10£55

beer & cider

temper lager 4.7%.....	£5.50
Kapow! pale ale 4.5%.....	£5.50
Redchurch Shoreditch blonde 4.5%.....	£5.95
Redchurch Bethnal pale ale 5.5%.....	£5.95
Cornish Orchards apple cider 5%.....	£5.50

weekly special in a coupe...

Pink Pepper martini £13

full-bodied & intensely aromatic gin from Cognac, France.

a unique, hand-crafted assemblage of 9 botanicals; pink pepper, juniper & cardamom to name just a few. notes of honey, tonka & vanilla are released when chilled.

our martini is served dry with a cinnamon extract

cocktails

Mr Faulty.....	£10
basil, rum, lime	
New Delhi Sour.....	£12
bourbon, red wine, cardamom, lemon, egg white	
Shrubbery Maze.....	£10
tequila, mezcal, Aperol, pineapple, lime	
The Quencher.....	£12
pisco, cucumber, mint, Fernet	
Bakewell Tart.....	£10
Amaretto, rum, cream, maraschino, biscuit	

Cheapside date.....	£12
rose infused gin, Campari, lemon, grapefruit	
Don Colada.....	£12.50
rum, Dangerous Don mezcal, coconut cream, pineapple, lime	
Glasgow Kiss.....	£10
gin, Buckfast, vermouth, triple sec	
Chamomile the f**k down.....	£12
vodka, chamomile, King's Ginger, lemon	

soft drinks

temper shandy 0%.....	£4.50	Barr's Irn Bru.....	£2.80
Earl Grey & raspberry cooler	£4.50	Italian cream soda.....	£4.50
apple & grapefruit spritz.....	£4.50	Madagascan cola.....	£2.50



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

UK Registered Charity No 118810