



## Sample Summer Menu

### Snacks

Sourdough & butter	£1.50	Anchovies on toast	£4.50
Noccellara olives	£3.50	Ricotta, toast, peas	£5.75
Smoked almonds	£3.50		

### Boards

Cheese board	£12.00	Charcuterie & cheese	£12.50
Charcuterie board	£12.00	Steak tartare	£7.95

### Small plates

Courgette fritti, aioli	£5.75	Fine beans, Harissa, almond	£6.00
Padrons, sea salt	£5.75	Potted crayfish	£7.50
Bath Chaps, Bramley apple	£7.50	Mackerel, salsa verde	£8.75
Burrata, peach, Speck	£9.75		

### Treats

Petites Madeleines	£3.50	Chocolate mousse	£7.50
Affogato, caramel rum	£7.50	Sorbet	£3.50

### Wine Specials

175ml / Bottle

<b>Grignolino d'Asti</b> Piemonte (R) <i>Served lightly chilled – the fruity embodiment of summer in a glass. The new Beaujolais?</i>	£6.90/£29.00	<b>Mas de Daumas,</b> Rosé Frizzant (S, Ro) <i>Sparkling Strawberries &amp; Cream – Frivolous for sure but oh so enjoyable and rather quaffable – we will get the bottle on ice...</i>	£8.50/£38.50
<b>Sancerre,</b> Henri Bourgeois (W) <i>Beautifully refined winemaking by the master of Sancerre. Elegant, and fresh with great texture and crystalline acidity.</i>	£9.50/£38.50	<b>Guinevere Chardonnay,</b> Gusbourne (W) <i>Accomplished Chardonnay from one of the top makers of English sparkling. Chablis-esque in style, with crisp citrus. This is what the fuss is all about</i>	£10.80/£45.00

*Please let us know if you have any allergies or require information on any ingredients used in our dishes. A discretionary 12.5% service charge is added to final bills, which goes to our staff.*