

Olives **V G 3**

Basket of bread **V** (serves two) **3**
 with infused extra virgin olive oil

STARTERS

Soup of the day **VO GO 5**
 served with fresh crusty bread

Plantain fritters **V G 6**
 filled with carrot, sultanas, mint and pine nuts serves
 with chipotle and blueberry sauce and crispy fennel and
 pomegranate salad

Carciofini **VO GO 8**
 baby artichoke filled with wild mushroom duxelles and
 dolcelatte served with puy lentil salsa and garlic aioli

Mustard seed potato cake **G V 6**
 filled with spiced baby corn, courgette, carrot and green
 peas, pan fried and served with a tamarind sauce, mint
 & coriander chutney

Sesame coated smoked tofu **V 6**
 with coriander pesto, pickled vegetables and seaweed
 salad

Grilled halloumi in chermula **6**
 with freekeh, pomegranate and mint salad, roasted red
 onions, peppers and harissa

Three onion tart **6**
 leeks and shallots baked with creme fraiche in a cheese
 pastry, topped with caramalized red onions and finished
 with herb oil

Mezze platter **NO 19**
 a selection of the starters based on two people
 please allow 15 mins

SALADS

Sweet potato and pomegranate **VO G 6 / 12**
 baby red chard, feta, pine nuts, spring onions & mint in
 a creamy tahini and smoked paprika dressing

Sprouting lentil **V G 6 / 12**
 pak choi, cranberries, miso pickled tagliatelle of carrot
 and mouli in a wasabi oil

MAINS

Butternut rotolo **G 13**
 roasted butternut, goats cheese and basil in a baked
 thyme-infused rolled potato, served with a tomato &
 caper salsa and a lemon butter sauce

Wild mushroom risotto cake **VO G 15**
 sauté girolles, king oysters and paris brown served on
 a pan fried risotto cake finished with creamy cep sauce,
 rocket and cheese shavings in lemon and truffle dressing

Thai red curry **V G 13**
 shiitake mushrooms, plantain, baby corn, courgette and
 yam in a thai spiced creamy coconut sauce served with
 aromatic wild basmati rice and a pineapple & chilli salsa

Aubergine schnitzel **14**
 layered with applewood smoked cheddar, basil pesto,
 roasted red peppers and plum tomatoes, served with
 potato dauphinoise and pan fried kale, finished with a
 horseradish cream sauce

Roast heritage beetroot tart **13**
 flaky puff pastry topped with creamed caramelised
 onions, Yorkshire Wensleydale truckle cheese served
 with herb cream sauce and wilted spinach

Tortillas **VO 13**
 with two fillings of sweet potato, sweetcorn, goats
 cheese, chilli, lime and coriander; baked beetroot, feta
 and parsley, served with guacamole, sour cream and
 black bean pepper salsa

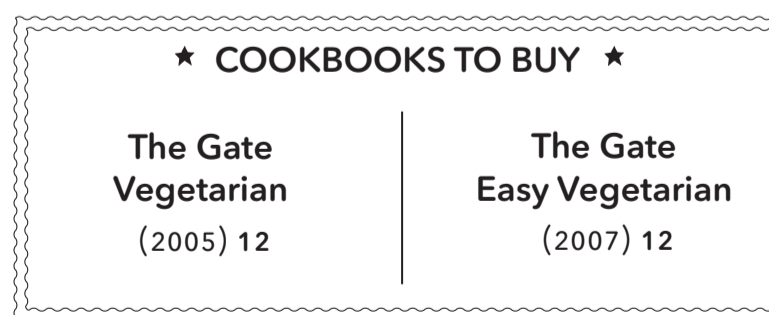
SIDES

Chunky herb polenta chips with garlic aioli **V G 4**

Sauté kale **V G 4**

Lemon and rosemary roasted new potatoes **V G 4**

Rocket and balsamic reduction salad topped
 with hazelnuts and blushed tomatoes **V G NO 4**



V VEGAN | VO VEGAN OPTION | G GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS | NO NUT FREE OPTION

Allergen information is available upon request, please inform your server before ordering.
 Please note: the preparation of dishes containing allergens are prepared in the same kitchen.

*A discretionary service charge of 12.5% will be added to your bill.
 Service charge is divided across the entire restaurant team.*

SPARKLING / CHAMPAGNE GLASS 125 ML | BOTTLE 750 ML

Prosecco Brut, Stelle d'Italia, Veneto **V 6 | 27**
 Champagne, Brut, Jacquart, Champagne Reims, France **V 12 | 39 (375 ML) | 55 (750 ML)**
 Davenport, Limney, East Sussex, England **O 55**
 Champagne, Brut Rose, Jacquart, Champagne Reims, France **V 96**
ALL OUR SPARKLING WINES AND CHAMPAGNE ARE NON VINTAGE

WHITE GLASS 175 ML | CARAFE 500 ML | BOTTLE 750 ML

Colombard Comté Tolosan, La Lande, Gascogne, France 2014 **V 5.25 | 12 | 18**
 Pinot Grigio, Madregale, Cantina Tollo, Abruzzo, Italy 2013 **V 5.75 | 13 | 19.75**
 Viognier, Reserve de Gassac, Languedoc, France 2014 **O 6.25 | 18 | 23.50**
 Riesling, Reserve, Andre Scherer, Alsace, France 2013 **O 6.75 | 19 | 24.50**
 Sauvignon Blanc, Yealands Estate, Awatere Valley-Marlborough, New Zealand 2014 **V 8 | 23 | 30**
 Davenport, Horsmonden, Limney, East Sussex, England 2014 **O 8 | 23 | 30**
 Sauvignon Blanc/Semillon/Ugni Blanc, Cotes De Gascogne, Cuvee Marine, Menard, France 2014 **O 21**
 Sauvignon Blanc, Château Laulerie, Dubard, Bergerac, France 2014 **V 25**
 Picpoul De Pinet, Mirande, Languedoc, France 2014 **V 26.5**
 Cauzon Blanco Bodega, Sauvignon Blanc, Viognier, Chardonnay, Torrontés, Andalucia, Spain 2011 **V N 27**
 Vermentino, Villa Solais, Santadi, Sardinia, Italy 2013 **V 27**
 Verdicchio dei Castelli di Jesi, San Lorenzo, Marche, Italy 2013 **B 30**
 Vinho Verde Branco, Afros, Portugal 2013 **B N V 33**
 Sancerre Blanc, Domain Du Carrou, Loire Valley, France 2013 **45**
 Chablis, Domaine Louis Michel, Burgundy, France 2013 **45**

ROSÉ GLASS 175 ML | CARAFE 500 ML | BOTTLE 750 ML

Pinot Grigio Blush, Sospiro, Italia 2014 **5.5 | 15 | 19.95**
 Viura/Garnacha, Rioja Clarete, Tremendus, Honorio Rubio, Spain 2013 **6 | 17 | 23.5**
 La Vidaubanaise, Cote De Provence 2013 **6.5 | 19 | 24.5**

RED GLASS 175 ML | CARAFE 500 ML | BOTTLE 750 ML

Carignan Vin de France, Le Rouleur, Languedoc Roussillon 2014 **V 5.25 | 12 | 18**
 Grenache/Syrah, Vin Du Pays Du Gard, Cuvee Galets, Rhône, France 2014 **O N V 5.75 | 14 | 21**
 Merlot, Casa Azul, Montgras, Central Valley, Chile 2014 **6 | 14.5 | 23**
 Tempranillo/Graciano/Mazuelo, Rioja, Vina Collada, Marques de Riscal, Elciego, Spain 2013 **V 6.5 | 18 | 24**
 Malbec, La Mascota, Mendoza, Argentina 2013 **O V 7.5 | 22 | 30.5**
 Pinot Noir Madfish, Australia 2011 **7.5 | 22 | 31.5**
 Chateau La Croix De Queynac, Merlot, Bordeaux, France 2014 **24**
 Gamay, Domaine Plaigne, Beaujolais Villages, France 2013 **O V 27**
 Côtes Ventoux Brusset, Boudalles, Rhône, France 2013 **V 27**
 Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu, Marche, Italy 2014 **O 28**
 Corvina/Rondinella, Valpolicella Classico, Accordini, Veneto, Italy 2013 **V 30**
 Carignan, Del Sulcis, Grotta Rossa, Santadi, Sardinia, Italy 2012 **V 31.5**
 Sangiovese/Merlot Poggio Badiola, Fonterutuoli, Tuscany, Italy 2012 **V 32**
 Pinot Noir, Unravelled, Carrick, Central Otago, New Zealand 2012 **38**

BEER

CAMDEN BREWERY BEERS:

Camden Hells Lager **V 5**
 Camden Pale **V 5.5**
 Camden Gentleman's Wit **V 5.5**

CIDER

Gwynt y Ddraig Orchard Gold **V 6**
 Westons Wyld Wood Organic Cider **O V 6**

WATER

BELU MINERAL WATER (all profits to clean water projects):
 Still or sparkling
 (750 ML) **2.75** (330 ML) **1.95**

SOFT DRINKS

Coca Cola / Diet Coke **2.5**
 Fresh lemonade (still or sparkling) **2.5**
 Ginger spritzer **2.5**

FRESHLY SQUEEZED JUICES

Orange and pink grapefruit **4**
 Pear and lime **4**
 Carrot, apple and ginger **4**
 Tangy apple and lemon **4**
 Carrot, ginger, beetroot and celery **4**

MOCKTAILS

Elderflower Fizz **4.5**
 Apple Mojito **5**

V VEGAN O ORGANIC B BIODYNAMIC N NATURAL

VINTAGES MAY CHANGE WITHOUT PRIOR NOTICE

DESSERT

Monbazillac, Jour de Fruit **3.5**
 Banyuls Rimage, Clos des Paulilles **3.5**
 Muscat de Rivesaltes **4**
 Graham's LBV Port **4.5**

COCKTAILS

Head Over Heels 8.5
 tanqueray no.10 | pink grapefruit | vs cognac
Lychee Elixir 9.5
 snow queen | kwai feh | lemon | cassis
Jalapeño Margarita 9
 jalapeño infused tequila | cointreau | lime
Hibiscus Blossom 9
 st. germain | flowering hibiscus | prosecco
Lavender Lady 9
 lavender infused gin | lemon | egg white
 cointreau | parfait d'amour
Quince & Vanilla Margarita 9
 vanilla infused tequila | quince jelly | lime
 cointreau | agave syrup
Flaming Sour 9
 disaronno | lemon | passionfruit | absinthe
Gypsy Martini 9.5
 raisin infused gin | st. germain | kina lillet
Maple Manhattan 8.5
 four roses | martini rosso | maple syrup
Rum Old Fashioned 9
 the kraken spiced | angostura | orange
Baileys Aphrodisiac 9
 cariel vanilla | baileys irish cream | chambord

GIN & TONICS

served with fever tree tonic water
Tanqueray 43.1 (ENG) 7
 served with lime
Whitley Neill (ENG) 8
 served with lemon
Hendricks (SCO) 9
 served with cucumber
Tanqueray no.10 (ENG) 9
 served with pink grapefruit
Aviation (USA) 9.5
 served with strawberries & black pepper
Gin Mare (ESP) 10
 served with rosemary
Bobby's (HOL) 10
 served with orange

TEA (ALL 2.5)

English Breakfast / Earl Grey
 Peppermint / Fresh mint
 Jade tips Green tea / Chamomile **O**
 Jasmine Pearls / Wild Rooibos **O**
 Honey, lemon and ginger / Chai **O**
 Lemongrass and ginger **O**

COFFEE

Espresso Single **1.50** Double **2**
 Macchiato Single **1.85** Double **2**
 Americano **1.85**
 Flat White / Latte / Cappuccino **2.5**
 Mocha / Hot Chocolate **2.5**
De-caf coffee and soya or almond milk available

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