



## FOR THE TABLE

- Pistou Olives *vg* 4  
Sally Clarke Focaccia *confit garlic vg* 4.5  
Padron Peppers *vg* 6.5  
Croque Monsieur Arancini *prosciutto, truffle dust, aioli* 8.5
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## SMALL PLATES & STARTERS

- Salt & Pepper Squid *lime, chilli, spring onion, sriracha aioli* 11  
'Harry's Bar Style' Beef Carpaccio *horseradish mayo* 15  
Tuscan Fried Chicken *rosemary, chive aioli* 10  
Roast Butternut Squash Soup *vg garlic focaccia croutons, toasted pumpkin seed* 7  
Burrata *v chive oil, tomato 'snow'* 11  
Tuna Tartare *ponzu & avocado* 16  
Smoked Salmon Carpaccio *red onion, capers, lemon, black pepper, horseradish mayo* 13  
Hush Prawn Cocktail *Marie Rose sauce* 13
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## PASTA & RISOTTO

- Spicy Sausage Rigatoni *spicy sausage ragu, burrata* 19  
Tiger Prawn Spaghettoni *tomato, white wine, chilli, garlic* 20  
'Parmesan Wheel' Cacio e Pepe *served tableside* 18  
Tiger Prawn Venetian Curry Risotto *crispy shallots* 20  
Giant Truffle & Pecorino Ravioli *v wild mushrooms, hazelnuts, fried sage, shaved black truffle* 22

## MAINS & GRILLS

- Chargrilled Half Chicken *salmoriglio, rocket* 20  
Chicken Milanese *fried egg, shaved black truffle, truffle mayonnaise* 25  
Seabass all'Isolana *confit Datterini tomatoes, capers, olives* 23  
Roasted Salmon *grilled hispi cabbage, saffron mayonnaise* 24  
Fragrant Sweet Potato Pot *vg diced celeriac, crispy kale, pomegranate seeds, sauteed wild mushrooms, mushroom jus* 16  
Brussels Sprouts Caesar *vg shaved brussels sprouts, baby gem lettuce, avocado, toasted pecans and focaccia croutons* 15  
*add: chargrilled chicken or prawns* 5  
Rib Eye Steak *peppercorn sauce, rosemary sea salt fries* 29
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## HACHÉ BURGERS

- served with rosemary sea salt fries*  
Steak Cheeseburger *6oz steak patty, mature West Country Cheddar or Roquefort* 18  
Steak Canadien *6oz steak patty, mature West Country Cheddar, maple bacon jam, smoked bacon* 20  
Steak Truffle Fumé *steak patty, truffle aioli, Gruyère, cornichons, red onion, smoked bacon, truffle dust* 22  
Symple Cheeseburger *vg Chef Neil Rankin's umami-rich Symplicity patty, Sheese Mild Cheddar* 18

## SIDES

- |   |   |                                    |
|---|---|------------------------------------|
| Aspen Fries<br><i>parmesan, truffle dust, aioli</i> 8.5 | Rosemary Sea Salt Fries <i>vg</i> 5                                     | Nutmeg Creamed Spinach <i>v</i> 6  |
| Sweet Potato Fries <i>vg</i> 6                          | Chargrilled Tender Stem Broccoli <i>v</i><br><i>chilli, almonds</i> 6.5 | Rocket & Parmesan Salad <i>v</i> 7 |
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## PUDDINGS

- |                                  |  |  |
|----------------------------------|--|--|
| Mars Bar Cheesecake <i>v</i> 7.5 | The Lemon Sorbet <i>vg</i> 8<br><i>add: Limoncello</i> 4 | Patricia Michaelson's<br>Truffle Brie <i>melba toast, honey</i> 13<br><i>add: a glass of Sauternes</i> 9 |
| Banofé Pie <i>v</i> 7            | Tiramisù <i>v</i> 8                                      |  |
| Pistachio Bomb <i>v</i> 7        |  |  |

*v* vegetarian *vg* vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination.  
An optional service charge of 13.5% will be added to your bill. (v) Vegetarian (vg) Vegan

## Winter Cocktail Specials 12

with



**Blood Orange and Rosemary Spritz**  
Aperol, vanilla syrup, Fever-Tree blood orange soda,  
Prosecco, rosemary

**Paloma Old Fashioned**  
Bulleit Bourbon, bitters, lime, Fever-Tree pink  
grapefruit soda

**Ginger & Raspberry Collins**  
Bombay Bramble Gin, ginger syrup, raspberries, lemon, Fever-Tree ginger ale

### CHAMPAGNE

	125ml	Bottle		Bottle
Testulat Carte d'Or Brut Blanc de Noirs	16	90	Ruinart Blanc de Blancs	175
Testulat Rosé	17	95	Ruinart Rose	190
Ca' Di Alte Prosecco Extra Dry Veneto, Italy	10	50	Beau Joie Brut	215
Taittinger Brut		125	Beau Joie Rose	275

### ROSÉ

	Glass	Bottle		Glass	Bottle
Calafuria Negroamaro Rosato, Tormaresca, Italy 2022	11	40	Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020	17.5	70
Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020	14.5	56	Grenache Rolle Whispering Angel, Provence, France 2020	22.5	90

### WINES BY THE GLASS AND BOTTLE

#### White Wine

	Glass	Bottle
Vermentino, Les Vignes De L'eglise Languedoc, France 2022	9.5	35
Picpoul De Pinet, Garenne Languedoc, France 2022	11	40
Pinot Grigio, Alpha Zeta, Verona, Italy 2021	12.5	48
Rabigato Gouveio Pedra A Pedra Branco, Douro Doc, Portugal 2018	14.5	56
7 Magnifics Rebels De Batea White, Spain 2021	16.5	64
Riesling Calcaires Jaunes, Muré, Alsace 2019		68
Mâcon-Villages, Domaine Les Chenevières, France 2019		70
Sauvignon Blanc, Cope Hill, New Zealand 2020		74
Vermentino Valupta Organic, Terre Siciliane, Italy 2020		76
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019		90
Sancerre La Croix du Roy, Crochet, France 2020		94
Chablis Fevre, Burgundy, France 2019		96
Pouilly Fuisse Bouchard Pere & Fils, France 2018		98
Sauvignon Blanc Russiz Superiore, Felluga 2020		120
Saint-Joseph Blanc La Source, Ferraton, France 2018		130
Châteauneuf-du-Pape Domaine de Beurenard, France 2020		155

Wines subject to availability and Vintage changes

#### Red Wine

	Glass	Bottle
Merlot Grenache, Les Vignes De L'eglise Languedoc, France 2021	9.5	35
Montepulciano D'abruzzo, Il Faggio Italy 2021	11	40
Malbec Clasico, Kaiken, Mendoza, Argentina 2019	12.5	48
Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020	14.5	56
Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018	15	58
Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020	16.5	64
Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020		62
Primitivo, Tormaresca Nèprica, Puglia, Italy 2020		64
Pinot Noir La Vignee Bouchard, Burgundy, France 2020		76
Syrah Valupta Organic, Terre Siciliane, Italy 2020		78
Merlot, Château Montaignillon, Montagne-Saint-Emilion, France 2018		84
Gigondas, Château du Trignon, France 2016		95
Merlot Bordeaux Ronan by Cliney, France 2014		98
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015		110
Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016		160
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019		155
Amarone della Valpolicella Falezze, Luca Anselmi, Veneto, Italy 2015		225
Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015		250

### BEER & CIDER

Camden Hells London 4.6%	1/2 Pint 4	Pint 7.25	Brew Dog Nanny State Scotland 330ml .5%	5
Camden Pale Ale London 4%	1/2 Pint 4	Pint 7.25	Corona Zero Mexico 330ml 0%	4.75
Stella Artois Unfiltered Belgium 330ml 5%		5	Orchard Pig Reveller Cider England 500ml 4.5%	7
Hoegaarden Wit Belgium 330ml 4.9%		5.25	Kopparberg Strawberry + Lime Cider	7

### VINTAGE LEMONADES

CLASSIC FRENCH LEMONADE	4.75
With Tanqueray gin 8.5	
BLUEBERRY + PROVENÇAL LAVENDER	4.75
With Bulleit bourbon 8.5	
PINK GRAPEFRUIT + MADAGASCAN VANILLA	4.75
With Cazcabel Blanco tequila 8	
PEACH + GINGER	4.75
With Johnnie Walker Black Label scotch 8.5	

### PRESSED JUICES & SOFTS

BERRY BOOST Strawberry, apple, lemon, mint	5
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne	5
CLEAN CARROT Carrot, orange, apple, ginger	5
PURE APPLE · PURE ORANGE 100% Cold pressed juice	4.5
KINGSDOWN WATER STILL · SPARKLING 750ml	5.5
Coca-Cola   Diet Coke. Coca-Cola ZERO SUGAR   Sprite	4