

BAR MENU

Available from 12pm - 9pm

RAW SMALL PLATES

order all four to share 29

MAKI ROLLS 6

veg | tuna and cucumber | salmon and avocado

CEVICHE OF BASS & PRAWNS 8

chilli

TUNA TARTARE 12

avocado, tomato and cayenne pepper

SASHIMI 14

scallop, bass, salmon, yellowfin tuna, wasabi, Japanese horseradish, pickled ginger and soy dipping sauce

TACOS & TEMPURA

add fries 5

BEEF BARBACOA 12

with chipotle, garlic and oregano

HALLOUMI 12

with pico de gallo and chipotle crema

VEGETABLE TEMPURA 14

with sweet chilli, soy and lime

PRAWN TEMPURA 16

with Nam Jim dipping sauce

BOWLS

MUSSELS 12 | 24

with yellow Kroeung, coconut milk and makrut lime leaf

PENANG ROAD LAKSA 18

with enoki and king oyster mushroom

LAMB KARAHAI 18

rich, dark spicy lamb curry with spinach. Served with basmati rice

TUNA POKE BOWL 19

CHICKEN & PRAWN PAD THAI 19

with soft noodles, peanuts and beansprouts and flavours of sweet, salt, hot and sour

BURGERS all served with fries

CHICKEN SCHNITZEL 18

with anchovy, fried egg and salsa verde

THE FRENCH BURGER 18

topped with melted Camembert and caramelised onion

FISH BURGER 18

crumbed red mullet, pickles, cabbage and tartare sauce

SINGAPORE CHILLI CRAB 20

soft shell crab in tempura

SALADS

CLASSIC CAESAR 8 | 16

add: chicken 5 | halloumi 5

LETTUCE, ANCHOVY & EGG 10

croutons and a creamy vinaigrette

SALT COD 12

orange, onion and black olives

BURRATA 12

serrano ham and peas

CLASSIC MAINS

CHICKEN SOUVLAKI 19

with flatbread, tzatziki and tomatoes, served with fries

FISH & CHIPS 20

tartare sauce and mushy peas

BAVETTE 25

salad, chimichurri and chips

LOBSTER, EGG & CHIPS POA

"I had this dish in Spain last year and the three ingredients matched together perfectly. My idea of heaven." Jill Stein

SHARE AND COMPARE 35

a sharing platter of freshly landed fish with chips, mushy peas, curry sauce and tartare sauce

SIDES all 5

FRIES

HOUSE SALAD

FRIES & SEAWEED SALT

BREAD & OLIVES

STIR-FRIED GREENS soy, kecap & sweet chilli

CHARRED HISPI CABBAGE wild garlic & crispy shallots

DRINKS MENU

BEERS & CIDERS

ARCTIC SKY IPA 4.3%abv 3.10 | 6.20

CHALKY'S BITE 6.8%abv (330ml) 6

ASAHI 5.2%abv 3.25 | 6.50

KOREV 4.8%abv 3.25 | 6.50

CORNISH CIDER 3 | 6

PEAR CIDER 5%abv (500ml) 6.25

JUICES

FROBISHER 4

Apple | Mango | Pineapple | Cranberry

LOW & NO

LUCKY SAINT 0.5% abv (330ml) 5.50

CRODINO 7

Italian non-alcoholic aperitif
with orange flavour, herbs and spices

NAUGHTY SPARKLING CHARDONNAY 7.90 | 37

EVERLEAF PICANTE 9.95

Everleaf Mountain aperitif, agave, lime and chilli

NO-GIN HIGHBALL 10

Everleaf Marine aperitif, pineapple,
lime and bitter lemon

SODAS

SPARKLING ELDERFLOWER 3.75

GINGER BEER 4.50

SPARKLING APPLE 4.50

SICILIAN ORGANIC LEMONADE & YUZU 4.50

COCKTAILS

CAIPIRINHA 9.95

MEZCAL NEGRONI 11.25

BRITISH BRAMBLE 11.50

AMERICANO 13

GIN HIGHBALL 13.25

PICANTE 17

EAST 8 11.50

Vodka, Aperol, passion fruit and pineapple

& TONICS

QUINTA DE LA ROSA WHITE PORT 11.35

LILLET BLANC 8.35

AKASHI TAI YUZU SAKE & Soda 11.35

GIN

RICK'S TARQUIN'S 10.35

CONKER 10.35

MONKEY 47 11.35

TANQUERAY 10 11.35

Fever-Tree

Indian tonic | Slimline tonic
Mediterranean tonic | Aromatic tonic/Soda
Ginger Ale | Bitter lemon

WINES

SPARKLING 125ml | Bottle

ENGLISH OAK, ENGELMANN BRUT 15 | 60

RICK STEIN'S BLANC DE BLANCS CHAMPAGNE 17.50 | 72

VEUVE CLICQUOT BRUT ROSÉ 21.50 | 100

WHITE 175ml | Caraffe 500ml | Bottle

GROS MANSENG SAUVIGNON BLANC 10.50 | 27.90 | 39
DOMAINE HORGELUS

FIANO, CODICI MASSERIE 10 | 26.40 | 37

SIGNUS VINHO VERDE 10.80 | 28.60 | 40

MUSCADET 'LA PÉCHERIE' DOMAINE 12.20 | 32.10 | 45
JÉRÉMIE HUCHET

GODELLO, TERRAS DO CIGARRON 12.20 | 32.10 | 45

RICK STEIN'S WHITE BURGUNDY 15.10 | 40 | 56

RIESLING, TRIMBACH 15.10 | 40 | 56

SANCERRE BLANC, LA MERCY-DIEU 15.70 | 41.40 | 58

RED 175ml | Caraffe 500ml | Bottle

RICK STEIN'S SPANISH RED, GARNACHA 10.50 | 27.90 | 39
CAMPO DE BORJA

MALBEC, KAIKEN CLASICO 11.60 | 30.70 | 43

SOLI PINOT NOIR 11.90 | 31.40 | 44

MARGAUX AC, MAISON SICHEL 18.90 | 50 | 70

ROSÉ 175ml | Caraffe 500ml | Bottle

RICK STEIN'S ROSÉ CHÂTEAU BAUDUC 10.50 | 27.90 | 39

WHISPERING ANGEL CÔTES DE PROVENCE 17.60 | 46.40 | 65

DESSERT MENU

DESSERTS

AFFOGATO 9.50

vanilla ice cream, espresso and Frangelico

BERRY COMPOTE PAVLOVA 9.95

whipped cream

CHOCOLATE PAVÉ 9.95

biscuit crumb, crystallized peanuts
and thunder and lightning ice cream

STICKY TOFFEE PUDDING 10.50

vanilla ice cream

PARIS-BREST 10.95

choux pastry and praline flavoured cream

HOT CHOCOLATE FONDANT 12.95

pistachio ice cream 579 kcal

CHEESE 18

A selection of cheddar, Brie, Roquefort, Epoisses
and Ash Lynn, served with Peter's Yard crispbread,
oat biscuits and beetroot chutney

ICE CREAMS

& SORBETS 3.50 per scoop

ICE CREAMS

vanilla | chocolate | strawberry

SORBETS

raspberry | lemon | mango

LIQUEUR COFFEES

IRISH COFFEE 8

BAILEYS 8

FRIAR'S COFFEE 8

FRENCH COFFEE 8

AMARETTO COFFEE 8

CALYPSO COFFEE 10.50

AFTER DINNER

COCKTAILS

BRANDY ALEXANDER 10.95

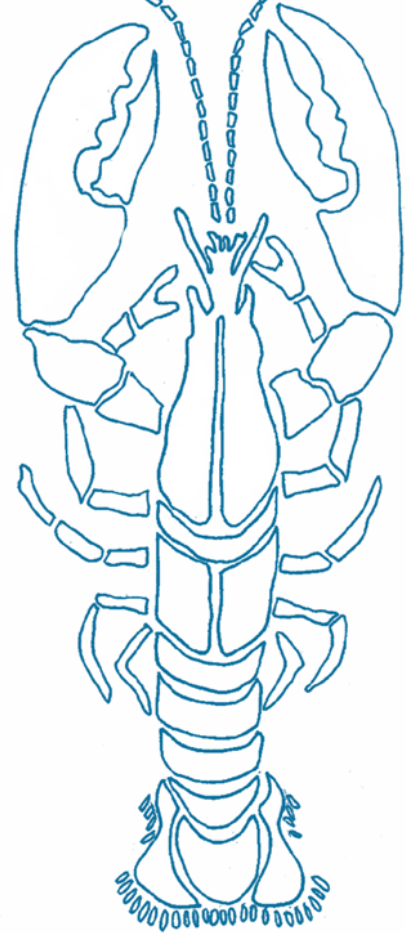
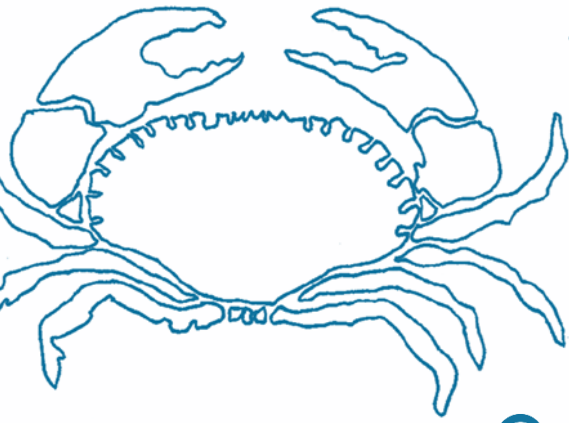
VS Cognac, crème de cacao, double cream,
garnished with a grating of nutmeg

ESPRESSO MARTINI 11.95

freshly brewed espresso, vodka
and coffee liqueur shaken over ice.
A true post dinner drink

CHOCOLATE MARTINI 12

Belvedere vodka, crème de cacao
chocolate syrup & topped with double cream



CHILDREN'S BAR MENU

MAINS all 8.50

THE FRENCH BURGER topped with melted Camembert
and caramelised onion and served with fries

CHICKEN BURGER served with fries

FISH & CHIPS tartare sauce and mushy peas

VEGETABLE TEMPURA with pico de gallo and chipotle creama

MOULES MARINIÈRE FRITES

MAKE IT A FEAST FOR + 3.00

Choose:

A CAWSTON PRESS JUICE

Apple and mango | Apple and pear

A SCOOP OF TRELEAVENS CORNISH ICE CREAM

Ask for today's choices. One scoop 273 kcal

Please ask for any allergen information.

