

SAMPLE B A R M E N U

SMALL PLATES

HALLOUMI SAGANAKI 7.50

dusted in semolina, fried in olive oil, drizzled with honey and black and white sesame seeds

TUNA TARTARE 13.50

avocado, tomato and cayenne pepper

TACOS & TEMPURA

add fries 6

BEEF BARBACOA 15.50

with chipotle, garlic and oregano

HALLOUMI 13.50

with Pico de Gallo and chipotle crema

BOWLS

LAMB KARAHI 20

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

BURGERS *all served with fries*

CHICKEN BURGER 19

panko breadcrumbs with Asian slaw and siracha mayonnaise

THE FRENCH BURGER 20

topped with melted Camembert and caramelized onion

SALADS

MAPLE ROASTED BUTTERNUT SQUASH 12

rocket, dukkah and feta

CLASSIC CAESAR 16

add: chicken 5 | halloumi 5

CLASSIC MAINS

FISH & CHIPS 23

tartare sauce and mushy peas

SIRLOIN STEAK 35

10oz Peppercorn sauce and chips

SIDES *all 6*

FRIES

HOUSE SALAD

FRIES & SEAWEED SALT

BREAD & OLIVES

STIR-FRIED GREENS *soy, kecap & sweet chilli*

BAR WINE RECOMMENDATIONS

SPARKLING	WHITE	RED	ROSÉ
<p>PROSECCO BRUT, ARGEO, RUGGERI, TREVISO, ITALY NV</p> <p>Glass (125ml) 9.95, Bottle 45.00</p>	<p>RICK STEIN SPANISH WHITE, VERDEJO, RUEDA, SAPAIN 2024 (ORGANIC)</p> <p>Glass (175ml) 10.50, Bottle 42.00</p>	<p>RICK STEIN SPANISH RED, GARNACHA SYRAH, CAMPO DE BORJA, SAPAIN 2023 (ORGANIC)</p> <p>Glass (175ml) 11.40, Bottle 42.00</p>	<p>ANCORA CHIARETTO, MONFERRATO DOC, PIEDMONT, ITALY 2024</p> <p>Glass (175ml) 8.10, Bottle 30.00</p>
<p>ENGLISH OAK, ENGLEMANN BRUT, DORSET, ENGLAND 2022</p> <p>Glass (125ml) 15.00, Bottle 64.00</p>	<p>RICK STEIN SAUVIGNON BLANC, CHÂTEAU BAUDUC, BORDEAUX, FRANCE 2024</p> <p>Glass (175ml) 10.50, Bottle 39.00</p>	<p>RIOJA CRIANZA, GRAN DOMINIO, SPAIN 2021</p> <p>Glass (175ml) 11.40, Bottle 42.00</p>	<p>RICK STEIN ROSÉ, CHÂTEAU BAUDUC, BORDEAUX, FRANCE 2025</p> <p>Glass (175ml) 11.10, Bottle 41.00</p>
<p>ENGLISH OAK, CHINKAPIN ROSÉ, DORSET, ENGLAND 2022</p> <p>Glass (125ml) 16.00, Bottle 67.00</p>	<p>PICPOUL DE PINET, RÉSERVE DE LA ROQUEMOLIÈRE, FRANCE 2024</p> <p>Glass (175ml) 12.20, Bottle 45.00</p>	<p>CHÂTEAU LA GRAMONDIE, CUVÉE EVA CASTILLON, BORDEAUX, FRANCE 2022</p> <p>Glass (175ml) 12.20, Bottle 45.00</p>	<p>CHIARETTO DI BARDOLINO ROSÉ, GORGO, VENETO, ITALY 2024</p> <p>Bottle 45.00</p>
<p>RICK STEIN BLANC DE BLANC NV</p> <p>Glass (125ml) 17.50, Half Bottle 45.00, Bottle 75.00</p>	<p>MUSCADET, DOMAINE JÉRÉMI HUCHET, LOIRE VALLEY, FRANCE 2023</p> <p>Glass (175ml) 12.70, Bottle 47.00</p>	<p>MALBEC, KAIKEN CLASSICO, MENDOZA, ARGENTINA 2024</p> <p>Glass (175ml) 12.20, Bottle 45.00</p>	<p>CÔTES DE PROVENCE, APRÈS, CHÂTEAU DES BERTRANDS, FRANCE 2024</p> <p>Glass (175ml) 16.00, Bottle 58.00</p>
<p>PINOT NOIR ROSÉ, CAMEL VALLE, CORNWALL, ENGLAND 2021</p> <p>Bottle 75.00</p>	<p>SAUVIGNON BLANC, WAIRAU RIVER, MARLBOROUGH, NEW ZEALAND 2024</p> <p>Glass (175ml) 13.50, Bottle 50.00</p>	<p>CRASTO SUPEROR, QUINTA DO CRASTO, DOURO VALLEY, PORTUGAL 2022</p> <p>Glass (175ml) 15.90, Bottle 59.00</p>	<p>CÔTES DE PROVENCE, WHISPERING ANGEL, FRANCE 2025</p> <p>Glass (175ml) 18.40, Bottle 68.00</p>
<p>NYETIMBER CLASSIC CUVÉE, WEST SUSSEX, ENGLAND NV</p> <p>Bottle 79.00</p>	<p>GARGANEGA SAUVIGNON CHARDONNAY, ANSEMI SAN VINCENZO, VENETO, ITALY 2024</p> <p>Bottle 56.00</p>	<p>BOURGOGNE PINOT NOIR, NUITON BEAUNOY, BURGUNDY, FRANCE 2023</p> <p>Bottle 65.00</p>	
<p>VEUVE CLCQUOT PONSARDIN BRUT NV</p> <p>Glass (125ml) 19.00, Half Bottle 47.00, Bottle 95.00</p>	<p>RICK STEIN WHITE BURGUNDY, BURGUNDY, FRANCE 2023</p> <p>Glass (175ml) 15.70, Bottle 58.00</p>	<p>MARGAUX, MAISON SICHEL, BORDEAUX, FRANCE 2022</p> <p>Bottle 73.00</p>	