

# BAR MENU

Available from 12pm - 9pm

Sample Menu

## RAW SMALL PLATES

order four to share 35

### MAKI ROLLS 7.50

veg 312 kcal | tuna and cucumber 276 kcal |  
salmon and avocado 370 kcal

### CEVICHE OF BASS & PRAWNS 12

chilli 121 kcal

### TUNA TARTARE 13.50

avocado, tomato and cayenne pepper 137 kcal

### SASHIMI 16

scallop, bass, salmon, yellowfin tuna, wasabi,  
Japanese horseradish, pickled ginger and  
soy dipping sauce 140 kcal

### GAMBAS PIL PIL PRAWNS 17

garlic, chilli and paprika 440 kcal

## TACOS & TEMPURA

add fries 5

### BEEF BARBACOA 15.50

with chipotle, garlic and oregano 622 kcal

### HALLOUMI 13.50

with pico de gallo and chipotle crema 639 kcal

### VEGETABLE TEMPURA 15.50

with sweet chilli, soy and lime 268 kcal

### PRAWN TEMPURA 17.50

with Nam Jim dipping sauce 273 kcal

## BOWLS

### MUSSELS 14 | 28

with yellow Kroeung, coconut milk and makrut  
lime leaf 479 kcal

### LAMB KARAHAI 20

rich, dark spicy lamb curry with spinach. Served with  
basmati rice 278 kcal

### TUNA POKE BOWL 19.50

with rice, pineapple and red chilli salsa 637 kcal

### CHICKEN & PRAWN PAD THAI 19.50

with soft noodles, peanuts and beansprouts and flavours of  
sweet, salt, hot and sour 781 kcal

## BURGERS all served with fries

### CHICKEN SCHNITZEL 19

with anchovy, fried egg and salsa verde 1182 kcal

### THE FRENCH BURGER 20

topped with melted Camembert  
and caramelised onion 1171 kcal

### FISH BURGER 20

crumbed hake, pickles, cabbage and tartare sauce  
1001 kcal

### SINGAPORE CHILLI CRAB 22

soft shell crab in tempura 1218 kcal

## SALADS

### CLASSIC CAESAR 10 | 20 222 kcal

add: chicken 5 837 kcal | halloumi 5 630 kcal

### PANZANELLA 14.50

croutons, tomatoes, red onions and capers 288 kcal

### BURRATA 15.50

serrano ham and peas 449 kcal

### TUNA NICOISE 18.50

egg, green beans, cherry tomatoes and mustard  
dressing 698 kcal

## CLASSIC MAINS

### CHICKEN SOUVLAKI 19.50

with flatbread, tzatziki and tomatoes, served  
with fries 2278 kcal

### FISH & CHIPS 22

tartare sauce and mushy peas 1487 kcal

### BAVETTE 28

salad, chimichurri and chips 1249 kcal

### LOBSTER, EGG & CHIPS 45

"I had this dish in Spain last year and the three  
ingredients matched together perfectly.  
My idea of heaven." Jill Stein 1270 kcal

### SHARE AND COMPARE 38.50

a sharing platter of four different freshly landed fish  
with chips, mushy peas, curry sauce and tartare  
sauce 2897 kcal

## SIDES all 6

FRIES 647 kcal

FRIES & SEAWEED SALT 668 kcal

STIR-FRIED GREENS soy, kecap & sweet chilli 58 kcal

HOUSE SALAD 181 kcal

BREAD & OLIVES 1058 kcal

Please ask if you need any information on allergens. | A discretionary service charge of 12.5% will be added to your bill. | Adults need around 2000 kcs a day.

# 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 10.95

Everleaf Mountain aperitif, agave, lime and chilli

NO-GIN HIGBALL 10

Everleaf Marine aperitif, pineapple,  
lime and bitter lemon

## SODAS

SPARKLING ELDERFLOWER 4.50

GINGER BEER 3.75

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 HIGBALL 13.25

PICANTE 17

EAST 8 11.50

Vodka, Aperol, passion fruit and pineapple

## & TONICS

QUINTA DE LA ROSA WHITE PORT 11.25

LILLET BLANC 12.10

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 17 | 45 | 63

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

ANCORA ROSATO PIEDMONT 7.60 | 20 | 28

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 Frangelic*

**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*