

BAR MENU

Available from 12pm - 9pm

RAW SMALL PLATES

order four to share 29

MAKI ROLLS 7

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

CEVICHE OF BASS & PRAWNS 9

chilli 121 kcal

TUNA TARTARE 12

avocado, tomato and cayenne pepper 137 kcal

SASHIMI 14

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

GAMBAS PIL PIL PRAWNS 15

garlic, chilli and paprika 440 kcal

TACOS & TEMPURA

add fries 5

BEEF BARBACOA 14

with chipotle, garlic and oregano 622 kcal

HALLOUMI 12

with pico de gallo and chipotle crema 639 kcal

VEGETABLE TEMPURA 14

with sweet chilli, soy and lime 268 kcal

PRAWN TEMPURA 16

with Nam Jim dipping sauce 273 kcal

BOWLS

MUSSELS 12 | 24

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

LAMB KARAH 19

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

TUNA POKE BOWL 19

with rice, pineapple and red chilli salsa 637 kcal

CHICKEN & PRAWN PAD THAI 19

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

BURGERS all served with fries

CHICKEN SCHNITZEL 18

with anchovy, fried egg and salsa verde 1182 kcal

THE FRENCH BURGER 19

topped with melted Camembert
and caramelised onion 1171 kcal

FISH BURGER 19

crumbed hake, pickles, cabbage and tartare sauce
1001 kcal

SINGAPORE CHILLI CRAB 20

soft shell crab in tempura 1218 kcal

SALADS

CLASSIC CAESAR 9 | 18 222 kcal

add: chicken 5 837 kcal | halloumi 5 630 kcal

PANZANELLA 12

croutons, tomatoes, red onions and capers 288 kcal

BURRATA 14

serrano ham and peas 449 kcal

TUNA NICOISE 16

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

CLASSIC MAINS

CHICKEN SOUVLAKI 19

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

FISH & CHIPS 22

tartare sauce and mushy peas 1487 kcal

BAVETTE 26

salad, chimichurri and chips 1249 kcal

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 1270 kcal

SHARE AND COMPARE 35

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

SIDES all 5

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

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