

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 6.50

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 KARAH 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	3.25 6.50
CHALKY'S BITE 6.8%abv (330ml)	6.25
ASAHI 5.2%abv	3.40 6.75
KOREV 4.8%abv	3.40 6.75
CORNISH CIDER	3.15 6.25
PEAR CIDER 5%abv (500ml)	6.50

JUICES

FROBISHER 4.25
Apple | Mango | Pineapple | Cranberry

LOW & NO

LUCKY SAINT 0.5% abv (330ml) 5.75

CRODINO 7.25
Italian non-alcoholic aperitif
with orange flavour, herbs and spices

NAUGHTY SPARKLING CHARDONNAY 10.50 | 39

EVERLEAF PICANTE 11.50
Everleaf Mountain aperitif, agave, lime and chilli

NO-GIN HIGHBALL 10.50
Everleaf Marine aperitif, pineapple,
lime and bitter lemon

SODAS

SPARKLING ELDERFLOWER 4.75

GINGER BEER 4

SPARKLING APPLE 4.75

SICILIAN ORGANIC LEMONADE & YUZU 4.75

COCKTAILS

CAIPIRINHA	10.50
MEZCAL NEGRONI	11.25
BRITISH BRAMBLE	12
AMERICANO	13
GIN HIGHBALL	14
PICANTE	17.75

EAST 8 12
Vodka, Aperol, passion fruit and pineapple

& TONICS

QUINTA DE LA ROSA WHITE PORT 12

LILLET BLANC 12.25

AKASHI TAI YUZU SAKE & Soda 11.50

GIN

RICK'S TARQUIN'S 10.75

CONKER 10.75

MONKEY 47 12

TANQUERAY 10 12

Fever-Tree 4
Indian tonic | Slimline tonic
Mediterranean tonic | Aromatic tonic/Soda
Ginger Ale | Bitter lemon

WINES

SPARKLING 125ml | Bottle

ENGLISH OAK, ENGELMANN BRUT 15 | 64

RICK STEIN'S BLANC DE BLANCS CHAMPAGNE 17.50 | 75

VEUVE CLICQUOT BRUT ROSÉ 21.50 | 105

WHITE 175ml | Caraffe 500ml | Bottle

FIANO, CODICI MASSERIE 10.50 | 27.90 | 39

GROS MANSENG SAUVIGNON BLANC 11.10 | 29.30 | 41
DOMAINE HORGELUS

SIGNUS VINHO VERDE 11.40 | 30 | 42

MUSCADET 'LA PÉCHERIE' DOMAINE 12.70 | 33.60 | 47
JÉRÉMIE HUCHET

GODELLO, TERRAS DO CIGARRON 12.70 | 33.60 | 47

RICK STEIN'S WHITE BURGUNDY 15.70 | 41.40 | 58

RIESLING, TRIMBACH 15.90 | 42.10 | 59

SANCERRE BLANC, LA MERCY-DIEU 17.80 | 47.10 | 66

RED 175ml | Caraffe 500ml | Bottle

RICK STEIN'S SPANISH RED, GARNACHA 11.40 | 30 | 42
CAMPO DE BORJA

MALBEC, KAIKEN CLASICO 12.20 | 32.10 | 45

SOLI PINOT NOIR 12.40 | 32.90 | 46

MARGAUX AC, MAISON SICHEL 19.70 | 52.10 | 73

ROSÉ 175ml | Caraffe 500ml | Bottle

ANCORA ROSATO PIEDMONT 8.10 | 21.40 | 30

RICK STEIN'S ROSÉ CHÂTEAU BAUDUC 11.10 | 29.30 | 41

WHISPERING ANGEL CÔTES DE PROVENCE 18.40 | 48.60 | 68

DESSERT MENU

DESSERTS

AFFOGATO 9.50

vanilla ice cream, espresso and Frangelico 624 kcal

BERRY COMPOTE PAVLOVA 9.95

whipped cream 377 kcal

CHOCOLATE PAVÉ 9.95

peanut butter crumb, crystallized peanuts
and salted caramel ice cream 1003 kcal

STICKY TOFFEE PUDDING 10.50

vanilla ice cream 984 kcal

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 229 kcal

SORBETS

raspberry | lemon | mango 229 kcal

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 15

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