



# TERRACE MENU

# TERRACE FOOD MENU

## SNACKS

Nocellara olives ( <i>pb</i> )	6
Smoked almonds ( <i>pb</i> )	6
Balsamic and sea salt corn mix ( <i>pb</i> )	6
Pistou nut mix ( <i>pb</i> )	6
Thick cut chips ( <i>v</i> )	6
<i>Add truffle and Parmesan 2</i>	

## SMALL PLATES

Three Jersey No.2 rock oysters <i>Shallot vinegar, lemon</i>	14
Cold Isle of Barra langoustines <i>Chimichurri, watercress</i>	35
Cured steelhead trout <i>Radish, pickled ginger, avocado, vinaigrette</i>	18
Grass fed beef tataki <i>Wasabi cream</i>	16
Quinoa ( <i>pb</i> ) <i>Sour cherry ceviche, tahini</i>	12

## TO SHARE

Charcuterie board <i>Selection of fine cured meat with cornichons, pickled baby onions</i>	20
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## SLIDERS

Native lobster and crayfish roll	18
Cheeseburger slider, truffle mayo	16
Grilled chicken slider <i>Crispy bacon, Caesar mayonnaise</i>	16
Vegetarian merguez hot dog, tzatziki ( <i>v</i> )	16

# COCKTAILS

## MARACUJA 16

Vodka, vanilla grass,  
stone fruit nectar,  
passion fruit kombucha

## GOLD 15

Coconut rum, pineapple  
juice, Ancho Reyes,  
Peychaud bitters

## RUBY 16

Cherry liqueur, lemon,  
pineapple gin, Della Vite  
prosecco

## CLOVER 15

Green Chartreuse, lemon,  
apple juice, Peychaud bitters

## INDIGO 15

Vodka, beetroot  
& raspberry shrub, lemon  
sugar, Chambord

## BLUSH 16

Mezcal,  
Cointreau, white port,  
grapefruit soda

## CHILLI 16

Tequila blanco, mezcal, agave  
nectar, chilli blend, hazelnut

Range of cigars available, please ask your server.

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## BY THE GLASS

### SPARKLING

	125 ml	BTL
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	16.5	76
Joseph Perrier, Cuvée Rosé Châlons-en-Champagne, France NV	19	110
Nyetimber, Classic Cuvée West Sussex, UK NV	18	95
Nyetimber, Rosé West Sussex, UK NV	22	115

### WHITE

	175 ml	BTL
Marsanne/Rolle, Joie de Vigne Languedoc, France	10.5	38
Sauvignon Blanc, Hunter's Marlborough, New Zealand	15	56
Picpoul de Pinet, Saint Clair Luvignac, France	12	44
Pinot Bianco, Quercus Goriška Brda, Slovenia	11	40
Pinot Gris XIV, Pulenta Estate Mendoza, Argentina	11.8	43
Albariño, Sobre Lías, Casal Caeiro Rías Baixas, Spain	14.3	53

### ROSÉ

Côtes de Provence, Prestige Château de Minuty, France	18.3	69
Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	15	56

### RED

Malbec, Bodega La Flor, Pulenta Mendoza, Argentina	13.8	51
Pinot Noir, La La Land Victoria, Australia	12	44
Montepulciano d'Abruzzo Montipagano Umani Ronchi, Italy	11.3	41
Primitivo, Nèprica, Tormaresca Puglia, Italy	12.3	45
Château Beaumont Haut-Médoc, France	21.5	77
Merlot, Elgin Vintners Elgin, South Africa	16.8	63
Saint-Joseph, La Source, Ferraton France	20	76

## ROSÉ WINE

### FRESH & DELICATE

	BTL
Côtes de Provence, Prestige Château de Minuty, France	69
Côtes de Provence, Les Clans Château D'Esclans, France	200

### ROBUST & POWERFUL

Negroamaro Rosato, Calafuria, Tormaresca Puglia, Italy	56
"A" Rosato, Fattoria Aldobrandesca Tuscany, Italy	86

### LARGE FORMAT

Negroamaro Rosato, Calafuria, Tormaresca, (Magnum) Puglia, Italy	125
Côtes de Provence, Prestige, (Magnum) Château de Minuty, France	140
Côtes de Provence, Rose et Or, (Double Magnum) Château de Minuty, France	300
Côtes de Provence, 281, (Magnum) Château de Minuty, France	260

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# CHAMPAGNE AND SPARKLING

## CHAMPAGNE

	BTL
Drappier, Carte d'Or Urville, France NV	95
Jacquesson, Cuvée 746 Dizy, France 2016	170
Joseph Perrier, Cuvée Royale Châlons-en-Champagne, France NV	76
Bollinger, Special Cuvée Ay, France NV	120
Louis Roederer, Cristal Reims, France 2014	400
Krug, Grande Cuvée Reims, France NV	350
Perrier-Jouët, Belle Époque Rosé Épernay, France 2013	400
Joseph Perrier, Cuvée Royale Rosé Châlons-en-Champagne, France NV	110

## SPARKLING WINE

	BTL
Prosecco Superiore DOCG, Della Vite, Valdobbiadene, Italy	60
Prosecco Rosé Superiore DOCG, Della Vite, Valdobbiadene, Italy	65
Nyetimber, Classic Cuvée West Sussex, UK	95
Nyetimber, 1086 Prestige Cuvée West Sussex, UK 2010	250
Nyetimber, Rosé West Sussex, UK	115
Franciacorta, Cuvée Prestige Edizione 43, Ca' del Bosco Italy 2018	95

## LARGE FORMAT

	BTL
Drappier, Carte d'Or, (Magnum) Urville, France NV	200
Jacquesson, Cuvée 743, (Magnum) Dizy, France 2015	350
Joseph Perrier, Cuvée Royale, (Magnum) Châlons-en-Champagne, France NV	170
Joseph Perrier, Cuvée Royale, (Jeroboam) Châlons-en-Champagne, France NV	450
Joseph Perrier, Cuvée Royale, (Methuselah) Châlons-en-Champagne, France NV	750

# BEER

Heineken Silver 4%	6.5
Morreti 4.6%	6.5
APA Brixton 6%	6.5
Lost & Grounded Keller Pils 4.8%	6.5
Urban Orchard Apple Cider 4.5%	6.5
No Worries Pale Ale 0.5%	6
Lucky Saint Unfiltered Lager 0.5%	6

# SOFT

Schweppes Lemonade	3
Schweppes Slim Line Tonic	3
Schweppes Tonic	3
Schweppes Ginger Ale	3
Schweppes Soda Water	3
London Essence Peach & Jasmine	4
London Essence Ginger Beer	4.5
London Essence Tonic	4
Jarr Passion Fruit Kombucha	6
3 Cents Pink Grapefruit	4.5
Coke	4
Coke Zero	4
Diet Coke	4
Everleaf Marine	5
Everleaf Forest	5
Everleaf Mountain	5
Seedlip Garden	5
Kingsdown Still	5
Kingsdown Sparkling	5
Red Bull, Original, Tropical, Watermelon, SF	4.5

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