



EMBARK ON A CULINARY JOURNEY THROUGH THE VIBRANT COLOURS AND BOLD FLAVOURS OF THE MEDITERRANEAN.

BITES

Fried chorizo		7	Shatta nut mix	vg	4.5
Padron Peppers	gf/vg	10	Nocerrella olives	gf/vg	4.5
Marinated artichoke hearts	gf/vg	10	Pitta, focaccia and hummus	vg	6

SMALL PLATES

Burrata, samphire, chilli, confit garlic, almonds	gf/v	13	Patatas bravas, aioli	gf/vg/v	7
Beef fillet carpaccio, truffle mayo, crispy parmesan	gf	13	Gigantes plaki, feta cheese	gf/vg/v	7
Pork and beef meatballs, spicy tomato sauce, parmesan		9	Greek salad, feta, tomatoes, olives, onion	gf/vg/v	7
Crayfish tails, avocado, mango, chilli	gf	13	Grilled purple sprouting broccoli, sweet chilli dressing, sesame seeds	gf/vg	7
Grilled sardines, herb salsa, toasted bread		14			

LARGE PLATES

Lamb ragu, rigatoni, parmesan		23
Onglet steak, roasted peppers, black olive tapenade	gf	25
Roasted cod, new potatoes, cherry tomatoes, oregano	gf	21
Oven-baked spinach gratin, bread crumbs	v	16

CHEESE

Selles sur cher, France (unpasteurised)	7.5
Morbier, France (unpasteurised)	6
Old Groendal, Belgium	7.5
Fourme D'ambert, France	6
Cheese selection, pickles, thyme crackers	27

CURED MEAT

Speck	7
Coppa	7
Salami	7
Mortadella	7
Meat selection, pickles, bread sticks	28

gf - gluten free

vg - vegan

v - vegetarian

THIS MENU IS SUBJECT TO CHANGES. WE OPERATE A BUSY KITCHEN INCORPORATING THE USE OF NUTS, SHELLFISH AND INGREDIENTS CONTAINING GLUTEN SO THEREFORE CANNOT GUARANTEE THE COMPLETE ABSENCE OF TRACES OF THESE OR ANY ALLERGENS IN YOUR FOOD. PLEASE BE SURE TO SHARE ANY DIETARY REQUIREMENTS WITH OUR STAFF.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

WE ONLY ACCEPT CARD PAYMENT.



SET LUNCH MENU

Two Courses - £17

Three Courses - £24

Please choose one from each section

STARTERS

Caprese salad, mozzarella, tomato, Basil, olive oil
Spiced chickpeas, spinach, yogurt, pitta bread

MAINS

Spaghetti primavera
Baked salmon, roasted courgette, mint, lemon

DESSERTS

Honey & walnut cake, crème fresh
Morbier cheese, sweet chilli chutney, thyme crackers

A discretionary 12.5% service charge will be added to your bill

We operate a busy kitchen incorporating use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any allergens in your food.

Please be sure to share any dietary requirements with our staff.



PDR
SHARING MENU £45

Sharing food and sharing pleasure is one of the greatest powers of eating.
Embark on a culinary journey through the vibrant colours and bold flavours of the Mediterranean.

NIBBLES

Add cured meat selection on arrival for £6 per person
Add olives on arrival for £2 per person

STARTERS (Choose 3 of the following for the table to share)

Padron peppers	vg	gf
Marinated artichokes & hummus	vg	gf
Burrata, samphire, chilli, garlic, smoked almonds	v	gf
Chicory, blood orange, fennel salad, ginger dressing	vg	gf
Gin cured salmon, cucumber, goats curd, sesame crisp, dill		

MAIN COURSE (Choose 2 of the following for the table to share)

Onglet steak, dauphinoise potatoes, peppercorn sauce (£5 supplement per person)		
Pumpkin tortelli, sage butter	v	
Hake, puy lentil vegetable stew		gf
Spaghetti alle vongole		
Lemon roasted salsify, leek, mushroom walnut	vg	gf

SIDES (Choose 2 of the following for the table to share)

Patatas bravas, aioli	v	gf
Kale, garlic	vg	gf
Cauliflower, harissa, sesame seeds	vg	gf

DESSERTS (Choose 2 of the following for the table to share)

Burnt lemon cheesecake		v
Hazelnut choux buns		v
Cheese selection (£5 supplement per person)		v

gf | gluten free vg | vegan v | vegetarian

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Please be sure to share any dietary requirements with our staff.



DESSERTS

Burnt lemon cheesecake, almond biscuit, lemon curd	8
Hazelnut choux buns, poached rhubarb	8
Chocolate fondant, vanilla ice cream	8
Selection of sorbet, ice cream (1 scoop)	3

DESSERT WINES

		50 ML	BOTTLE
Krohn Tawany Port, Portugal		5	45
Ginested Classique Sauternes, France	vg	7	51
Classic Pedro Ximerez Jerez, Spain	vg	8	76

CHEESE

Selles Sur Cher, France, (unpasteurised)	7.5
Morbier, France (unpasteurised)	6
Old Groendal, Belgium	7.5
Formet D'Ambert, France	6
Cheese selection, pickles, thyme crackers	27

DESSERT COCKTAILS AFTER DINNER

Tiramisu Martini, tiramisu cream liqueur, vodka, espresso	13
Moulin Rouge, dark chocolate & cherry liqueur, espresso	13
Arthur's Limoncello, 50ml	6

vg | *vegan*

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VODKA

25ML

Ketel One, 40%	4
Belvedere, 40%	5

RUM

Pampero Blanco, 37.5%	4
Pampero Anejo Especial, 40%	5
Havana Club 3 Years, 40%	4
Havana Club Selection de Maestros, 45%	7
Appleton Estate 8yo, 43%	5

WHISKEY

Jameson, 40%	4
Johnnie Walker Black Label, 40%	5
Sazerac Rye, 45%	6
Auchentoshan Three Wood, 43%	6
Ardberg, aged 10 years, 46%	6
Laphroaig, aged 10 years 40%	6
Glenmorangie, aged 10 years, 40%	6
Chivas Regal, aged 12 Years, 40%	4
Lagavulin, aged 16 years, 43%	10

BOURBON

Buffalo Trace, 40%	5.5
Maker's Mark, 45%	5
Bulleit Bourbon, 45%	6
Woodford Reserve, 43.2%	6

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Along with Boutinot Wines, we've curated a list with Old World classics and some exciting lesser-known wines from the Mediterranean. You'll find something for everyone.

SPARKLING WINE

	125ml GLASS	750ml BOTTLE
Prosecco Spumante Extra Dry, Domenico de Bertiol, Valdobbiadene, Italy*	7.5	45
NV Brut Selection, Gremillet, Champagne, France	17	96
Cava Bohigas Brut Reserva, Catalunya, Spain*		48
Alasia Rose Brut, Alta Langa, Piemonte, Italy, 2018*		58

WHITE WINE

	125ml GLASS	375ml CARAFE	BOTTLE
Viognier, Domaine Mas Bahourat, Pays Du Gard, France, 2022*	6	16	29.5
Vila Nova Loureiro, Vinho Verde, Portugal, 2022*	6.5	17.5	33
Gavi di Gavi Santa Seraffa, Piemonte, Italy, 2022*	8.9	24	44.5
Albariño Torroxal, Rias Baixas, Spain, 2022*	9.9	26	48.5
Clos de L'Église Mâcon-Charnay, Burgundy, France, 2021	11.5	30.5	57
Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France, 2022			35
Bottega Vinai Trentino Pinot Grigio, Italy, 2022*			38
Sauvignon Blanc, Domaine du Pre Baron, Loire, France, 2022*			44
Riesling Cave de Turckheim 'Marnes et Calcaires', Alsace, France, 2019*			45
Malagouzia, Papagiannakos Kalogeri, Attika, Greece, 2021*			49
Sancerre, Domaine du Pré Semelé, Loire, France, 2022			69
Condrieu 'Les Grandes Chaillées', Domaine du Monteillet, Northern Rhone, France, 2018			145
Valenciso Rioja Blanco, Spain, 2017, Magnum*			135

*Vegan

We are only accepting card payments

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ROSE WINE	125ml GLASS	375ml CARAFE	BOTTLE
Pasión de Bobal Rosado [Organic], Spain, 2022*	7.5	19.5	36
Provence Rosé, Château Gairoird, Provence, France, 2022*	9.5	25.5	47
Domaine du Pré Semelé Sancerre Rosé, France, 2022			68

RED WINE	125ml GLASS	375ml CARAFE	BOTTLE
Maison de Vigneron Rouge, Pays de Vaucluse, Southern Rhone, France 2022	5.5	14	26
Barao da Varzea do Douro, Colheita Douro Tinto, Portugal, 2020*	7.5	19.5	36
Pinot Nero Bottega Vinai Trentino, Italy, 2021	9	24.5	45
Domaine Boutinot 'Les Six', Cairanne Aoc, Southern Rhone, France 2021*	9.5	25.5	47
Gomez Cruzado Rioja Crianza, Spain 2019	10	26.5	50
Ordinal Cabernet Sauvignon, Côtes de Thau IGP, France 2022*			31
Grenache/Carignan, Cicada Rouge, Rhone, France 2022			35
Merlot Bottega Vinai Trentino, Italy, 2019			41
Malbec, Chateau Pinteraie Tradition Cahors, France 2020*			42
Domaine des Tourelles, Bekaa Valley, Lebanon, 2020*			44
Mencia, Madai Origen, Bierzo Spain 2022			46
San Felice Il Grigio Chianti Classico Reseva, Toscana, Italy 2020			67
Chateau Milon, Saint-Emilion Gran Cru, Bordeaux, France, 2020			67
Barolo 'Flori', Araldica, Piemonte, Italy, 2019*			69
Merum Priorati Ardiles Priorat, Spain, 2020			73.5
Châteauneuf-du-Pape, Domaine Chante Cigale, Southern Rhone, France, 2021*			98
Ontañón Rioja Reserva, Spain, 2015			110

*Vegan

DESSERT WINES	50ml GLASS	BOTTLE
Krohn, Tawny Port, Vila Nova de Gaia, Portugal	5	45
Ginested Classique Sauternes, France*	7	51
Fernando de Castilla Classic Pedro Ximenez, Jerez, Spain*	8	76

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