

## COCKTAILS

- POPPERWELL — 9.5  
Prosecco, peaches, rum
- FLYING FIG — 8  
Black rum, white port, fig, cardamom, lime
- LIME MERINGUE PIE — 7  
Gin, lime 4 ways
- LUCY ON DUCIE — 8  
Rye whiskey, peach, lemon sherbet
- JOAN COLLINS — 9.25  
Gin, cherry liqueur, apple, lemon, soda
- SPRING SINNER — 7  
White port, bergamot, lemon
- CHAMPAGNE HIGHBALL — 8.75  
Elderflower, mezcal, apple, Champagne
- (NOT SO) OLD FASHIONED — 9.75  
Rye whiskey, house walnut liqueur
- ESPRESSO MARTINI — 9.95  
Vodka, espresso, Kahlua

## APERITIFS

- APEROL or CAMPARI  
or CYNAR SPRITZ — 8.5
- AMERICANO — 7  
Campari  
Red vermouth  
Soda
- BICICLETTA — 8  
Campari  
White wine  
Soda
- NEGRONI — 9.75  
Campari  
Red vermouth  
Gin

## SOFT COCKTAILS

- COFFEE & TONIC — 3.5  
Recycled coffee, bay,  
honey, tonic
- DISCARDED GARNISHES — 5.5  
Grapefruit, ginger,  
0% vermouth, ginger ale
- SHISO SODA — 6.5  
Apple juice, shiso leaves,  
cucumber, citrus, soda
- YAKOHAMA — 6  
Grapefruit, orgeat,  
lime, tonic

## COFFEE

- Espresso — 2.5  
Any other coffee — 3  
(For almond, soya, coconut  
or oat milk add 0.5)

## TEA

- English breakfast — 3  
Earl grey — 3  
Lemon & ginger — 3  
Jasmine green — 3  
Moroccan mint — 3

## NOTICES



## SUNDAY ROASTS

Sundays, just how you  
want them.

Choose from Chicken, Beef  
or Celeriac.

All come served with  
goose fat roast potatoes  
and pickled red cabbage.

- One course £15  
Two courses £20  
Three courses £25

## LUNCH/AFTER WORK/PRE THEATRE/PRE TRAIN\*

£20 for any\*\* 3 courses, Mon-Fri for orders into  
the kitchen by 7pm. Available for parties up to 6

\*delete as applicable  
\*\* £7 supplement for Sirloin steak

- GLASS OF CHAMPAGNE  
Gaston Chiquet — 15

## SNACKS

- Warm cheese puffs — 4  
Nuts / crisps / olives — 2.5  
Nuts, crisps & olives — 6  
Pannelle, chilli oil — 4.5

## STARTERS

- |   |  |   |
|---|--|---|
| Beetroot, mint pistou,<br>pistachio, smoked rapeseed<br>oil — 7 | Twice baked soufflé,<br>truffled cream, candied<br>walnuts — 9 | Jerusalem artichokes, honey,<br>goat's curd, beer pickled<br>onions, parsley oil — 11 |
| Trout gravlax, celeriac<br>remoulade — 8.5                      | Crab mayonnaise, pickled<br>cucumber, rye croute — 11          | Duck rillettes, cornichons,<br>duck fat toast — 7                                     |
|   | Steak tartare — 11   |   |

## BURGERS

- Burger, celery & gherkin relish,  
burger sauce, chips — 10.75
- Seitan burger,  
guindilla peppers, tomato,  
spicy vegan mayo, chips — 9

## SALADS

- Caesar salad — 8
- Pearl barley, pickled grapes, celery,  
parsley, tarragon, mustard dressing — 7.5
- Black rice, tomato, feta,  
olives, sumac, za'tar, coriander,  
pickled red onion, parsley — 7  
(Add pink roast beef or  
smoked chicken to any salad — 4)

## VEGETARIAN & VEGAN

- |  |   |  |
|--|---|--|
| Spinach, squash<br>& ricotta rotolo — 11                                       | Potato & Comté pie,<br>green mustard sauce — 17                                       | Confit celeriac, salsa verde,<br>porcini sauce, almond<br>crumb — 12.5 |
| Crispy fried polenta,<br>wild mushrooms, bean broth,<br>white truffle oil — 16 | Charred corn, coriander,<br>hash brown, pickled onion,<br>crème fraîche, chilli — 9.5 | Farinata, avocado,<br>capers, crispy chickpeas,<br>chilli — 8.5        |

## FISH

- Salmon, crab bisque,  
breadcrumbs — 17.75
- Bistrotheque fish  
& chips — 18
- Cod, confit potatoes,  
salsa verde — 17.75

## MEAT & POULTRY

- Swaledale sirloin steak,  
Café de Paris butter,  
chips — 25
- Chicken Kiev,  
celeriac remoulade — 13.75
- Cider braised pork cheeks,  
shallot, chicharrón — 18
- Steak tartare, chips,  
gem salad — 19.5

## SIDES

- Hispi cabbage, butter,  
parsley — 5
- Gem salad, mustard  
cream dressing — 3
- Chips — 3.5
- Smoked mac &  
cheese — 5.5
- Aligot — 5.5

## FROMAGE (40g)

- x1 — 4  
x2 — 7.5  
x3 — 11
- COMTÉ  
(unpasteurised)
- ROQUEFORT  
(unpasteurised)
- BRIE DE MEAUX  
(unpasteurised)

## DESSERTS

- |  |  |
|--|--|
| Almond & plum jam tart,<br>clotted cream — 6                         | Chocolate cake, mint<br>Chantilly — 6                      |
| Pannacotta, raisins, Pedro<br>Ximenez sherry, walnut<br>biscotti — 6 | Sticky toffee pudding,<br>smoked butterscotch<br>sauce — 6 |
| Vegan banana split — 4   | Ice cream cup — 4  |

Before ordering please speak to our staff about your allergens or intolerances  
A 12.5% discretionary service charge will be added to your bill