



## *Aperitifs*

Renegade Wine 'Bethnal Bubbles' <b>7</b> <i>dry hopped seyval blanc English Sparkling Wine</i>	Ridgeview, Blanc de Noir, 2014 <b>11</b> <i>award winning English Sparkling Wine</i>
Brit Negroni <b>9.5</b> <i>ELLC Batch 2 Gin, Victory Bitter &amp; Asterly Bros Vermouth</i>	Mare Street Martini <b>9</b> <i>Cotswolds Gin, ELLC Vodka &amp; Blackdown Vermouth</i>
La Guita En Rama, Manzanilla <b>6.5</b> <i>unfiltered &amp; unfined sherry from Jerez</i>	Orchard Spritz <b>7</b> <i>Somerset Cider Brandy, Vinho Verde &amp; Double Dutch Tonic</i>

## *Snacks*

Mare Street sourdough, seaweed butter <b>2</b>
Jerusalem artichoke crisps, cheddar, sea salt & malt vinegar <b>4</b>
Scallop grilled in the shell, miso butter, chilli, cavolo nero <b>3.5 each</b>
Salsify, black pudding, beetroot, egg yolk, hazelnuts <b>4.5</b>

## *Starters*

Grilled hispi cabbage, kimchi yogurt, pork belly crunch <b>6</b>
Salt baked celeriac, English feta, IPA migas, smoked rapeseed oil <b>6.5</b>
Mackerel ceviche, clementine, crisp fava, coriander <b>6</b>
Grilled leek hearts, wild mushrooms, gremolata, pecorino <b>7</b>
Smoked shortrib hash brown, fried duck egg, prune & date brown sauce <b>7.5</b>

## *Mains*

Duck breast, chestnut gnocchi, girolles, sherry butter, horseradish <b>13</b>
Pork chop, toasted barley risotto, brussel sprouts <b>14</b>
Pastrami braised ox cheek, parsley root purée, dill pickle <b>13</b>
Roast hake, kohlrabi, smoked mussel broth, seaweed <b>14</b>

## *Sides*

Cima di rapa <b>3.5</b>
Leaf salad <b>3.5</b>
Rosemary potatoes <b>3.5</b>

## *Desserts*

Brioche doughnut with salted caramel chocolate sauce <b>5</b>
Cardamom cheesecake mousse, white chocolate biscuit, espresso, orange <b>5.5</b>
Oat milk rice pudding, saffron quince, pistachio <b>5.5</b>

*please inform us if you have any allergies or dietary requirements, and please note that we cannot guarantee any dishes are completely free of allergens as they are present in the kitchen*

*a 10% discretionary service charge will be added to your bill, all service & tips go to our team*

## *Sparkling*

- Renegade Wine, 'Bethnal Bubbles', Dry Hopped Seyval Blanc, Bethnal Green, 2017 **7 / 38**  
Malibrán, Sottoriva Col Fondo Unfiltered Prosecco, Veneto, NV **7.5 / 40**  
Jean-Louis Denois, Crémant de Limoux Blanc de Blancs, Brut Nature, Languedoc-Roussillon, NV **8 / 44**  
Ancre Hill Estates, Sparkling Rosé Brut, Wales, 2012 **10.5 / 58**  
Ridgeview, Blanc de Noir, Sussex, 2014 **11 / 64**  
Henri Giraud, Esprit Nature Champagne, Aÿ, NV **- / 70**

## *White*

- Caruso Minini, Terre di Giumara Grecanico, Sicily, 2016 **6 / 25**  
Bodega Gorosti, Flysch Txakolina, Txakolina de Getaria, 2016 **7.3 / 30**  
Loxarel, Cora de Loxarel, Muscat, Penedès, 2016 **8.50 / 34**  
Peth Wetz, Unfiltered Riesling, Rheinhessen, 2017 **9.5 / 39**  
Christoph Neumeister, Gemischter Satz, Field Blend, Styria, 2016 **10.3 / 41**  
Renegade Wine, Barrel Fermented Chardonnay, Lombardy & London, 2016 **11 / 43**  
Domaine Rijckaert, Les Sarres Chardonnay, Côtes du Jura, 2016 **11.5 / 45**  
Château de la Roche en Loire, Cuvée Justine, Chenin Blanc, 2010 **12.5 / 50**  
Le Domaine d'Henri, Chablis 'St Pierre', 2016 **15 / 60**

## *Red*

- Bodegas San Valero, Solarena Barrel Aged Tempranillo, Aragon, 2016 **6 / 25**  
Château Fontarèche, Corbieres Rouge Vieilles Vignes, 2017 **7 / 28**  
Domaine Laurens, Pierre Rouges, Marcillac, 2016 **7.8 / 32**  
Cirelli, Montepulciano D'Abruzzo, Abruzzo, 2017 **8.7 / 35**  
Testalonga, Baby Bandito Follow Your Dreams, Carignan, Swartland, 2017 **9.50 / 38**  
Black Book Winery, Pinot Noir, Essex & Battersea, 2017 **11 / 43**  
Karim Vionnet, Beaujolais-Villages, 2016 **11.8 / 46**  
Fabien Jouves, You Fuck My Wine, Jurançon Noir, Languedoc, 2016 **12.2 / 48**  
Bodegas B hilar, Phincas Rioja, Alavesa, 2014 **12.5 / 50**  
Imanol Garay, Abiatu, Tannat, Madiran, 2013 **15 / 60**

## *Rosé*

- Domaine de la Pastoure, Côtes de Provence Rosé, 2016 **7.3 / 30**  
Domaine des Mathouans, AdrenAline, Syrah, Roussillon, 2015 **9.5 / 38**  
Black Book Winery, Pinot Noir Rosé, Essex & Battersea, 2017 **11 / 43**

*drinks from the main bar menu are also available, just ask your server for a copy*  
*prices shown for sparkling are 125ml glasses, and still wines 175ml glasses. Still wines also available in 125ml*  
*a 10% discretionary service charge will be added to your bill, all service & tips go to our team*