








FORTIFIED

			
Lustau Puerto Fino, Fino Jerez	6	24	
Lustau Manzanilla, Papyrusa Jerez	6	24	


SPARKLING

			
Fiol Extra Dry, Prosecco Italy	7		38
Laurent-Perrier, La Cuvée Brut Champagne	13		70
Rathfinny Estate, Brut Sussex	12		68
Paltrinieri Lambrusco * Emilia Romagna	9		50




WHITE

			
Trebbiano, Sassi Abruzzo	6	16	29
Riesling, HJ Weimer Finger Lakes	10	28	56
Pinot Grigio, Channing Daughters New York	11	30	58
Macabeu, Les Petites Mises * Languedoc	11	32	62
Catarrato, Barraco * Sicily	12	35	68
Cortese, La Raia * Gavi	11	30	59
Fiano, Fattoria Alois Campania	8	21	39
Chardonnay, Fontaine du Clos Rhône	7	19	36
Palomino, Las Cepas Paco Jerez	16	45	88



ROSÉ

			
Arogonz Blend, Herdade Do Peso Alentejo	6	16	29
Syrah, Ultimate Provence Provence	9	26	50
Mourvèdre, De La Bégude * Bandol	13	37	72

RED

			
Gamay, Benoit Camus * Beaujolais	9	26	50
Montepulciano, Aurora Marche	9	25	47
Nero d'Avola, Donnafugata Sicily	11	30	58
Pignatello, Barraco * Sicily	10	27	52
Syrah, Mas Theo * Rhône	8	21	39
Sangiovese, I Mandorli * Tuscany	16	46	91
Cinsault, Domaine Mas Lou Languedoc	9	25	49
Merlot, Moulin Camus Loire	7	19	36

SAKE

		
Kanpai Sumi, Junmai London	7	21
Kanpai Kumo, Nigori London	7	21

SWEET

		
Donnafugata, Passito di Pantelleria Sicily	29	110

 100ml  125ml  375ml  750ml * low intervention wine

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

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.

PLATES

Marinated Gordal Olives
3.5

Maldon Oysters
Choose From
Vietnamese Dressing, Red Wine Shallots
x6 15 | x12 28

Colchester Crab & Avocado Roll
Sriracha Mayonnaise
14

Half Pint Shell on Prawns
Saffron Aioli, Crusty Bread
12

British Cheese Selection
Seasonal Chutney, Rye Crackers
12

Charcuterie Plate
House Pickles, Soda bread
14

NON-ALCOHOLIC COCKTAILS

Negroni	8
Everleaf Mountain, Bitter Orange, Amarico Aperitivo	
Garibaldi	8
Martini Vibrante, Fresh Orange	
Crodino Spritz	8
Amarico Aperitivo	




CLASSIC COCKTAILS ADD 3

Alcoholic versions of our non-alcoholic cocktails are available. Please ask your server for details.

BEER

Mammoth Prism Lager, 440ml	8
Redchurch Lager, 330ml	6
Two Tribes Dream Factory Pale Ale, 330ml	6
Two Tribes Metroland Session IPA, 330ml	6
Big Drop Pine Trail Pale Ale, 330ml, Alcohol Free	5

PERRY

Oliver's Cider, Cider 330ml	6			
Tom Oliver, Vintage Perry				24
Wilding, Run Deep, Cider	6	15	28	

 125ml  375ml  750ml

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

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate.