
COCKTAILS

 Gin & Tea Party <i>Gin, Green Tea, Rhubarb Bitters, Lemon</i>	9.75
 Ease Up <i>Rum, Montenegro, Pineapple Shrub, Absinthe</i>	9.75
 La Revancha Del Toro <i>Campari, Vermouth, Pomegranate, Chilli</i>	9.75
 Tommy's Margarita <i>Tequila, Agave, Lime</i>	9.75
 Moscow Mule <i>Vodka, Lime, Ginger Beer</i>	9.75

NOT COCKTAILS

 2/3 pt 'Nico' Lager (4.8%) <i>Orbit Brewery, London</i>	5
 Vinvita Prosecco <i>Glass or Bottle</i>	7.5/38
 Renard Barnier Champagne <i>Glass or Bottle</i>	11/52
 Hayman's Old Tom Gin <i>w/ fever-tree tonic</i>	7.5
 Mock Tai <i>Pineapple Shrub, Almond, Bitters, Lime</i>	4.75

**EARLY
DOORS
DEAL**

FOR THOSE WHO LIKE AN EARLY BED
OR
FOR THOSE WHO LIKE TO STAY UP "LATE"

**THE
IT'S GETTING
LATE
DEAL**

If you're in slightly earlier (5pm to 7pm) or slightly later for dinner (8.30pm seating only) you'll be eligible for the best value deal in South West London. It's amazing value, offering you a choice of three courses from our regular à la Carte menu (no cheap set menu with small portions and dishes you don't want to eat) plus an aperitif, all for just £29.50 per head. The catch? We kick you off the table after 1 hour & 15 mins so we can make more money by booking the table again after you or by avoiding a curfew fine from Boris & The Old Bill.

That's it. No hidden small print (apart from the small print below) Choose any aperitif from above (champers £6 supp...we're not made of money...!) and any 3 courses from the menu below. **(4 Guests Max)**

1hr 15mins max on the table from booking time. Whole party must be sat down to order (No phone orders!)

Order must be taken no later than 10mins after booking time. Entire order must be taken at once (Starter / Main / Dessert)

SCAN THE QR CODE HERE TO SEE OUR FULL WINE & SPIRITS LIST...



	175ml	250ml	Btl
WHITE & ROSE			
Grenache Rose Monrouby, Languedoc, France, 2019	7	9.5	26
St Felix Blanc, Languedoc, France, 2019	6	8.5	24
Douro Blanco, Planalto, Portugal, 2018	7.5	10	28
Les Mougeottes, Chardonnay, Pays d'Oc, France, 2019	8	11.5	32
Saint-Peyre, Picpoul De Pinet, France, 2019	8.5	12	34
Liberty's English Bacchus, Hush Heath, Kent, England, 2019	9.5	13	38
RED			
St Felix Rouge, Languedoc, France, 2018	6	8.5	24
Mezzogiorno Primitivo, Puglia, Italy, 2018	7.5	10	28
Les Mougeottes, Pinot Noir, Pays d'Oc, France, 2019	8	11.5	32
Kaiken 'Clásico' Malbec, Mendoza, Argentina, 2018	8.5	12	34
Gran Passione Rosso, Veneto, Italy, 2019	9.5	13	38

home

SW15

Warm Baguette, Whipped Brown Butter 4
'Those' Cauliflower Cheese Croquettes 6

(PLEASE NOTE, OUR MENU IS SUBJECT TO CHANGE)

STARTERS

Carrot & Coriander Soup, Coconut Cream (vg)	6.5
Fig, Buffalo Mozzarella, Rocket, Aged Balsamic	8.5
Crispy Squid, Anchovy Mayo, Lime	9.5
Smoked Mackerel Pâté, Apple, Beetroot & Frisée Salad	7.5
Ham Hock Terrine, Shallot, Cornichons	8
Lamb Chips, Harissa Ketchup	8.5

MAINS

'That' Shrimp Burger, Sriracha Mayo, Chips (<i>make yours truffle chips +£2</i>)	18
Miso Glazed Aubergine, Cauliflower Rice, Scorched Spring Onion (vg)	14.5
'Made at Home' Mushroom Mac 'N' Cheese, Chilli & Garlic Crumb	15
Pan Roasted Hake, Cannellini Beans, Olive & Harissa	19.5
Slow Cooked Glazed Lamb Shank, Creamed Potato, Mint Sauce	22
Sesame Crusted Chicken Escalope, Spicy Asian Slaw	16.5
Tenderstem Broccoli / Mixed Leaf Salad	4
Truffle Chips & Parmesan / Spinach, Garlic, Chilli & Fennel	6

DESSERTS

Lime & Mint Granita, Blackberries, Coconut Yoghurt (vg)	6.5
Chocolate & Hazelnut Mousse, Almond Crumb	8.5
<i>Wellington Palo Cortado, 20 Years, Jerez-Xérès-Sherry</i> £9.5	
Vanilla Panna Cotta, Nectarine, Shortbread	7.5
<i>Domaine Canhapé, Symphonie de Novembre, Jurançon Moelleux</i> £8	
Apple Crumble, Vanilla Ice Cream	7.5
<i>Peter Lehmann, Barossa Valley, Botrytis Semillon</i> £7.5	