

home

SW15

Renard Barnier Champagne NV £12 ~ Strawberry & Basil Bellini £9.75
Tommy's Margarita £12 ~ Nico Lager £5.5 ~ Ramsbury Gin & Tonic £11
Ginger Lemonade £5.5 ~ Strawberry & Basil Daiquiri £11 ~ Virgin Mary £5.5

FOR THE TABLE

'Those' Cauliflower Cheese Croquettes (4 wee balls) £6
'Made at Home' Focaccia w/ Rosemary & Sea Salt (2 fat slices) £3

STARTERS

Porchetta, Chimichurri, Roquito Peppers £11
BBQ Chicken Tacos, Mango Salsa, Pickled Red Onion £10
Burrata, Wild Garlic Pesto, Watermelon Gazpacho, Croutons £9.5
Elberry Cove Mussels, White Wine, Cream, Garlic (*w/ focaccia to mop up +£1.5*) £9
Wye Valley Asparagus, Soft Boiled Egg, Truffle Hollandaise (*vegan alternative available*) £9.5
Salt & Pepper Squid, Almonds, Crispy Curry Leaves, Saffron Aioli £12.5
Green Papaya & Charred Pineapple Salad, Lime Dressing (v) £7.5

MAINS

Brodetto – Fish & Shellfish Stew, Garlic Toast £19.5
'That' Shrimp Burger, Sriracha Mayo, Fries (*make yours truffle fries +£2*) £18
Pan Fried Sea Bream, Cannellini Beans, Slow Roasted Tomatoes £22.5
Slow Cooked Pork Cheeks in Oloroso, Sweet Potato, Balsamic Straw Potatoes £24
Aberdeen Angus Hanger Steak from HG Walter w/ Béarnaise & Fries (*served rare only*) £22.5
Sesame Crusted Chicken Schnitzel, Yakitori Sauce, Spicy Asian Slaw, Pickled Cucumber £18
Garden Pea & Asparagus Tart, Piquillo Salsa, Quinoa Salad (v) £16
Wild Mushroom Strozzapreti (GF), Shaved Parmesan £15.5

DESSERTS

Strawberry & Basil Panna Cotta £7.5
Blood Orange & Pistachio Pot (v) £8
Chocolate & Hazelnut Mousse, Almond Crumb £8.5
Sticky Marmalade Pudding, Vanilla Ice Cream £8
A Pot of "Totally Worth The Calories" Churros £6
w/ Chocolate Dipping Sauce (v) (5pcs)

SIDES

Fries £4 ~ Truffle Fries £6 ~ Tomato & Shallot Salad £5
Tenderstem Broccoli £4 ~ Creamed Spinach £5