

SET MENU

TWO COURSES-28.00  
THREE COURSES-32.00

MONDAY ..... 12:00 – 10:00PM  
TUESDAY – SATURDAY .....12:00 – 5:30PM  
SUNDAY ..... 12:00 – 9:30PM

STARTERS

- WOLLENSKY'S FAMOUS SPLIT PEA SOUP  
with bacon (vegan alternative available)
- BURRATA  
watermelon, charred peaches, tomato, herb & white balsamic dressing
- USDA PRIME BEEF CARPACCIO  
truffle & parmesan mayo, pickled mushroom
- SUMMER SALAD  
smoked mozzarella, parma ham, melon, peach, basil & mint dressing

MAIN COURSES

- GRILLED COURGETTE  
cauliflower cous cous, beetroot
- HERB CRUSTED CHICKEN ROULADE  
stuffed with smoked mozzarella & bacon, tomato cous cous
- PAN-FRIED PINK SEA BREAM  
vegetable pistou
- SLOW COOKED CORNED BEEF  
cabbage, bacon, celeriac purée, salsa verde
- 250G NEW ZEALAND GRAIN-FED SIRLOIN  
(£10 supplement)

DESSERTS

- NEW YORK STYLE CHEESECAKE  
fresh berries, blueberry compote
- MACERATED APRICOTS & RASPBERRIES  
lemon & mascarpone flan
- SELECTION OF ICE CREAM OR SORBET  
ask for today's flavours

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order. \*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness. All steak weights are pre-cooked and approximate. An optional 15% service charge will be added to your bill. All prices are inclusive of VAT. V25

HOUSE COCKTAILS

- LYCHEE 76 ..... 18.00  
Citron Vodka, lychee liqueur and lemon juice topped with Lanson Père & Fils Brut Champagne.
- OLD CUBAN ..... 18.00  
Havana Club 7 year old Rum, fresh mint, lime and sugar, shaken and topped with Lanson Père & Fils Brut Champagne.
- KIWIDO..... 16.00  
Tito's Vodka, fresh kiwi, lavender syrup, lemon & apple juice and lavender bitters, served in a lavender haze.
- LIZZIE'S DAIQUIRI No.II ..... 16.00  
Havana Club 7 year old Rum, maraschino, lime, sugar and Lizzie's favourite tiple, Dubbonet.
- MAI TAI ..... 16.00  
Havana Club 7 year old Rum, S&W tiki rum blend, lime juice, apricot brandy and almond syrup. (contains nuts)
- S&W GIN SLING ..... 16.00  
Sipsmith London Dry Gin, apricot liqueur, cherry brandy, pomegranate grenadine, lemon juice, Angostura's, pineapple juice and club soda.
- JAPANESE ROSE ..... 17.00  
Fuji japanese whiskey, lemon juice, pomegranate grenadine with a slight touch of aniseed.
- NEW YORK MINUTE ..... 16.00  
Código 1530 Reposado tequila, maraschino liqueur, Antica Formula sweet vermouht and Jerry Thomas Decanter bitters.
- VANILLA PASSION ..... 16.00  
Absolut Vanilla Vodka, passion fruit purée, lime juice and sugar, served over crushed ice.
- PAPER AIRPLANE..... 16.00  
Jameson Black Barrel, Aperol, Averna amaro & lemon juice.

VIRGIN COCKTAILS

- STRAWBERRY FIELDS ..... 7.50  
Strawberry purée, pineapple, apple & lemon juice
- POM-POM ..... 7.50  
Apple & cranberry juice, pomegranate grenadine, elderflower cordial and lime juice.
- BURNING BUSH..... 7.50  
Orange infused apple cider vinegar shrub, chilled breakfast tea, lemon juice and ginger beer.
- PRIM & PROPER (ABV 0.5%)..... 12.00  
Sipsmith FreeGlider Non-alcoholic gin, two dashes of Angostura bitters, cucumber, mint, lemon and ginger ale garnished with a veritable bouquet of fruit.

MARTINIS & MANHATTANS  
(80 ML SERVE)

- S&W MARTINI ..... 19.95  
Tito's Vodka or Sipsmith London Dry Gin and Dolin Chambery dry vermouht served with a lemon twist or mammoth Halkidiki olives.  
- Dirty, with olive brine.  
- Blue cheese stuffed olives.  
- Vesper, gin and vodka with Kina L'Aero d'Or aperitif and a lemon twist.
- S&W MANHATTAN ..... 19.50  
Four Roses Bourbon
- S&W RYE MANHATTAN ..... 26.50  
Rabbit Hole Rye Whiskey and a choice between;  
- Classic, Antica Formula sweet vermouht.  
- Perfect, a mix of Antica Formula sweet & Belsazar dry vermouht.  
Served with a cherry or an orange twist.

WINES BY THE GLASS  
SPARKLING WINE 125 ML

- LANSON PÈRE & FILS BRUT..... 18.50  
Reims, France
- LANSON LE ROSÉ CREATION ..... 22.00  
Reims, France
- CANAL GRANDO, PROSECCO ..... 8.75  
Veneto, Italy

WHITE WINE 175ML

- L'ECLAT 'DOMAINE DE JOY',..... 9.95  
Côtes de Gascogne, France
- HERITAGE VIOGNIER, ..... 11.05  
Les Collines du Bourdic, France
- UMANI RONCHI 'VILLA BIANCHI' .. 12.10  
Verdicchio, Marche, Italy
- TE MUNA, CRAGGY RANGE ..... 16.15  
Sauvignon Blanc, New Zealand
- KENDALL JACKSON FAMILY ..... 17.95  
Chardonnay, Sonoma
- THOMAS LABILLE CHABLIS..... 20.15  
Chablis, France

ROSÉ WINE 175ML

- CÔTÉ ROSÉ, DOMAINE LAFAGE .... 9.95  
Syrah Blend,Languedoc, France
- PINK DIESEL ..... 14.35  
Grenache Blend, Provence, France
- SIMPSONS 'RAILWAY HILL' ..... 16.45  
Pinot Noir, Canterbury

RED WINE 175ML

- CHÂTEAU D'AGEL..... 11.05  
Syrah Blend, Minervois, France
- BERONIA RIOJA CRIANZA ..... 12.55  
Edición Limitada, Spain
- HUNUC RESERVE, MALBEC ..... 14.35  
Domaine Bousquet, Uco Valley, Mendoza
- LE COQ VOLANT ..... 16.95  
Grenache/Syrah, Côte du Rhône, France
- LOUIS LATOUR, BOURGOGNE..... 17.85  
Pinot Noir, Burgundy
- FEDERALIST '1776' ZINFANDEL ..... 20.85  
Central Coast, California
- PASO D'ORO ..... 22.75  
Cabernet Sauvignon, Paso Robles

FINE WINE  
SERVED BY CORAVIN 175ML

- 'ABSTRACT', ORIN SWIFT ..... 24.95  
Petite Sirah/Grenache, California, 2020
- SANFORD ..... 28.95  
Chardonnay, Sta Rita Hills, 2021
- SANFORD ..... 33.65  
Pinot Noir, Sta Rita Hills, 2022
- LOUIS.M. MARTINI ..... 35.30  
Cabernet Sauvignon, Napa Valley, 2019
- RUTHERFORD HILL..... 37.25  
Merlot, Napa Valley, 2021

