

## Evening Menu

# Plates

### Small Plates

**Naan bread** with garlic oil VG 4

**House cured beetroot salmon** DF GF 4

**Corn ribs.** Green sauce dip DF GF 6

**Padron Peppers** GF DF VG 5

**Hash Brown Bites** 3.5

**Fries** 4

**Fries with feta and oregano** 4

**Halloumi** 3.5

### Green Plates

**Exotic pickled wild mushroom salad** VG 14 + Halloumi 3.5  
mixed leaf, pickled carrots & onions, mixed seeds, house dressing

**Mixed Leaf Salad** 4.9

### Main Plates

**Ham Hock Hash** 14.5

seasonal green, corn ribs and green sauce

**Spinach and rice** V 13 + feta 2

lemon, herbs, naan bread

**Sizzling Prawns** 12

Garlic and butter sauce seasoned with fresh chilli and parsley

**Lamb chops** 17.5

Dill, salad, pomegranate molasses, tzatziki dip and fries

### Plates of Asia (Dehli)

**Kebab-e-tawa** 13

Succulent mince lamb flat kebabs, green salad, radish, onions, Mint and coriander chutney and naan bread

**Chicken Qutub** 15

Chicken thigh fillets, salad, tangy coriander and mint chutney, naan bread

### Sweet Plates

**Ryvita Home made vanilla ice cream sandwich** 7

Served with sea salt granola and berry compote

**Cardamom and rose Vermicelli and carrot pudding** 7

All our food is freshly prepared in our kitchen, so we are unable to guarantee any food or drink is totally allergen-free.

Certain menu items can be adjusted slightly to accommodate food allergies or intolerances, please speak with a member of the team for further information.

A discretionary 12.5% service charge will be added to your bill and goes directly to the team.

## Evening Drinks Menu

### Beer, Ale & Cider

Lucky Saint, Alcohol Free Unfiltered Lager, Bavaria, 0.5% Pale Ale (330ml) 4.5

Verdant, Lightbulb, Extra Pale Ale, Cornwall, 4.5% (440ml) 6.8

Harbour Brewing, Helles Lager, Cornwall, 4.3% (330ml) 4.8

Noam, Bavaria Lager, Munich, 5.2% (340ml) 5.2

Madri Excepcional Lager, Madrid, 4.6% (330ml) 5

Cornish Orchards, Gold Cider, Cornwall, 5.0% (500ml) 5.5

Cornish Orchards, Cherry & Blackcurrent Cider, Cornwall, 4.0% (500ml) 5.5

### Cocktails

Spicy Margarita 9

Vanilla Peach Bellini 8

Aperol Spritz 8.5

Garibaldi Spritz 8.5

Bloody Mary 9

Hugo 8.5

Espresso Martini 9

Negroni 9.5

### Spirits

Bulleit Bourbon Whiskey 51 / 9.4

Bacardi Carta Blanca Rum 39 / 7.5

El Jimador Tequila Blanco 4.5 / 8

Finlandia Vodka 4 / 7.6

Beefeater Gin Pink Strawberry 4.7 / 8.4

Campfire Gin 5.1 / 9.4

Mr. Black Cold Brew Coffee Liqueur 5.2 / 9.7

Tuaca 3.6 / 7

### Coffee

Espresso 2.8

Macchiato 2.9

Americano 3

Cortado 3.2

Flat White 3.3

Cappuccino 3.5

Latte 3.5

Mocha 3.8

Chai/Matcha/Turmeric Latte 3.5

Espresso & Tonic 6

Alt Milk: Oat / Soy / Almond 0.3

Syrups 0.3

# Plates

### Wines

#### White

Liso Veinte Viura Chardonnay 6 / 23

San Giorgio Pinot Grigio 7 / 26

Outnumbered Marlborough Sauvignon Blanc 8.5 / 32

#### Red

Liso Veinte Tempranillo 6 / 23

Vignerons grenache Pinot Noir 7 / 26

Malbicho Malbec Uno Valley 8.5 / 32

#### Rose

San Giorgio Pinot Grigio Rose 6.5 / 24

Exhib Rose 30

### Bubbles

Brilla Prosecco (11%) 7.5 / 30

Davenport Sparkling Wine (12%) 7.5 / 30

Cava Mont-Ferrant (12%) 39

### Soft Drinks

Still Water 2 / 3.5

Sparkling Water 2 / 3.5

Coca Cola 3.8

Diet Coke 3.8

Victorian Lemonade 3.9

Rose Lemonade 3.9

Sparkling Elderflower 3.9

Momo Ginger & Lemon Kombucha 4.5

Navas Light Tonic 3

Navas Soda Water 3

Navas Ginger Beer 3.5

