

DINNER



APERITIFS

Passport to Pimlico 9

ELLC Gin, Hibiscus, Elderflower, Dry Curacao, Sparkling Wine

Negroni Sbagliato 8.5

Campari, Cocchi Torino, Prosecco, Orange

STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 10
Cinsault, La Vie en Rose, Languedoc, France

Sea Bass Carpaccio, Octopus, Squid, Piquillo Pepper, Basil, Chilli 12
Riesling, Max Ferdinand Richter, Germany

Tuna Tataki, Watermelon, Avocado, Wasabi, Sesame, Coriander 11
Tempranillo, Jarrarte-Joven, La Rioja, Spain

Roasted Quail, Foie Gras, Sweetcorn, Sunflower Granola, Pine 13
Sauvignon Touraine, Patrick Vauvy, France

MAINS

Cod, Chorizo, Orzo Pasta, Courgette, Grilled Peppers, Tom Berries, Basil 22
Verdicchio, Salamagina, Italy

Ricotta Tortellini, Spinach, Pine Nut, Parmesan, Lemon Dressing 18
Arinto, Vinho Verde, Portugal

Duck Breast, Rainbow Chard, Kohlrabi, Pickled Cherries, Gingerbread, Duck Jus 25
Barbera, Guerila, Slovenia

Sirloin, Charlotte, Tender Stem, Malted Shiitake, Smoked Anchovy Butter 26
The Wild Beer Co, Epic Saison, Pale Ale

SIDES

Baby Gem, Tomato Salad & Balsamic Dressing 4
Grilled Broccoli & Smoked Anchovy Butter 4
Grilled Charlottes Potatoes & Beer Dressing 4
Fries & Rosemary Salt 4

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team.