

Unwined

sample. **the unwined experience.**

Experience the best of what our seasonal menu has to offer with this curated selection. Designed to be shared by the table, get the full experience with paired wines too!

rosemary focaccia, olive tapenade

try with Dominio de Tharsys Cava (sp)

burrata, anchovies, sourdough

try with Cantina di Custoza 'Custoza Bianco' (w)

potato croquettes, tarragon mayo, pickled shallots

try with 'Nat Cool Fresh From Amphora White' (w)

palourde clams, confit garlic, house wine

try with Carminucci 'Belato' Passerina (w)

beef carpaccio, soy dressing, truffle oil

try with Soli Rouge (r)

spiced lamb shank, house pickles, flatbread

try with Antiphon Greek red (r)

£35pp

wine pairing £25pp

cheese & dessert available to order after

This is a set menu, we can make minor adjustments for dietary requirements.
A vegetarian menu is available.

Please let us know before ordering if you have any dietary requirements. Menu subject to change and availability. We will add a discretionary 12.5% service charge to your bill, 100% of all gratuities are shared between the team.

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