



FOOD - We suggest ordering three or four small plates to be shared between two.

SNACKS

Edamame (v) £4.5

Soya beans, shichimi seasoning, soy mirin

Crispy fried seaweed cracker (v) £3.5

SALADS

Gado-gado £9

Shredded vegetables, beansprouts, soft boiled egg, tamarind dressing

Egg noodle salad (v) £9

Red pepper, carrot, mange-tout, sweet chilli dressing

Add £3

poached lemongrass ginger chicken or marinated prawns

SHARING DISHES

Tuna tartare £11

Spiced avocado, soy, yuzu

Salmon tataki £10

Crispy young vegetables, wasabi, beetroot purée

Kimchi, prawn & crayfish salad £10

Burnt cucumber, sun-dried tomato, spiced tomato sauce

Beef tataki £12

Chilli, onion, soy dressing

Sashimi £14

Salmon & tuna

DESSERT

Mango yoghurt panna cotta £5

Orange blossom jelly

CHAMPAGNE

	125ml	Bottle
Laurent-Perrier La Cuvée	£14.5	£70
Laurent-Perrier La Rosé	£16.5	£89.5
Laurent-Perrier Vintage 2007		£100
Grand Siècle by Laurent-Perrier		£220

RED WINE

Berry's Merchant's Red	£9	£11	£32
Berry's Good Ordinary Claret			£34
Malbec	£12	£15	£40
Chianti			£42
Constantia Glen Three Merlot	£12.5	£15.5	£44
Berry's Pomerol			£48
Dog Point Pinot Noir			£52
Barolo			£60
Amarone			£70

WHITE WINE

	175ml	250ml	Bottle
BBR Chardonnay	£9	£11	£32
Chenin Blanc			£32.5
Picpoul de Pinet			£33
BBR Pinot Grigio			£36
Pale Clouds Sauvignon Blanc	£12	£15	£40
Gavi di Gavi			£42
Chablis	£12.5	£15.5	£44
Sancerre	£13	£16	£46
St Véran			£50

ROSÉ WINE

Côtes de Provence	£12	£15	£40
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If you require information about ingredients which may cause allergy or intolerance, please speak to bar staff before you order. 125ml measures of wine are also available.

Please note wine vintages may change due to availability.

All prices include VAT and are correct as of April 2019.

FOOD & DRINK BY

rhubarb