

Start with a Love Story...



Our Number 1 Cocktail Absolut Raspberri, Framboise, Noilly Prat, Cranberry, Lemon, Sugar, Aquafaba - £12

While You Wait

Nibble while you browse... designed to be shared!

OLIVES

Mezcal & lime - £5.50 VG / NGC

GARLIC BAGUETTE (serves 2-4)

Tomato & basil sauce, pesto dip & cheese sauce - £16 V

BRULÉED CAMEMBERT (serves 2-4)

Whole Camembert, served in piping hot bread, crackers, honeycomb, grape chutney, bee pollen, salted honey, grapes - £17 V / NGC

Taco Pairs

All served with guac, sour cream, pickled shallots & torched lime. Add fries for £3!

SMASH BURGER

Pickle, burger sauce - £12

TEMPURA TENDERSTEM

Lime & chilli - £10 VG

GARLIC STEAK

Potato puffs - £12.50

TEMPURA COD

Pea salsa - £12

Perfectly paired with Mango to Mexico



Our signature spicy mango margarita
Chilli El Jimador, Cointreau, Mango, Honey, Lime, Tajin- £12

Our Famous Roast

every Sunday from 12 'til its gone!

Sharing Roast for 2

ROAST RUMP OF BEEF - £40 NGC*

HALF ROAST CHICKEN - £32 NGC*

VEGGIE WELLINGTON - £26 VG / NGC*

Sunday Roast for 1

ROAST RUMP OF BEEF - £20 NGC*

VEGGIE WELLINGTON £13.50 VG / NGC*



Small Plates

3 for 2, Monday to Thursday

CRISPY MUSHROOM FLOWERS

Sesame dip - £8.50 VG / NGC

SALT & CHILLI CHICKEN

Smoked garlic sauce - £9 NGC

HOISIN SHORT RIB BAO BUN

Pickled radish, sesame dip - £10.50

CHARGRILLED PRAWNS

Satay dipping sauce, peanut crumb - £8.50 NGC*

HUMMUS

Crispy chickpeas, chilli oil, charred focaccia - £8.50 VG / NGC*

Large Plates

BUTTER GLAZED HALF CHICKEN (serves 2)

Grilled focaccia, corn ribs, trio of sauces - £28 NGC*

500g RUMP STEAK (serves 2)

Bourbon BBQ glaze, smoked potatoes, herb hollandaise - £36 NGC*

GRILLED COD

Potato puffs, pea & mint salsa, torched lemon - £18

COPPER CHEESEBURGER

3oz patties, lettuce, tomato, pickle, burger sauce, fries - £16.50 NGC*

B12 BURGER

Feta, red pepper pesto, rocket, tomato, vegan bun, fries - £16 VG / NGC*

Ask your server
about today's specials!

V Vegetarian VG Vegan NGC Non-Gluten Containing

* Dish can be modified to suit respective diet (eg VG* can be made Vegan)

Although every effort is made to provide allergen-free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles. If you suffer from any allergies or intolerances, please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.

Sides Bar

Classic Sides

FRIES

Duo of dips - £4.50 VG / NGC

SALT & VINEGAR 'SHAKE YOUR OWN' CHIPS

£7.50 VG / NGC*

HALLOUMI FRIES

Pomegranate & mint- £8 NGC

Signature Sides

ONION PETALS

Crème fraiche - £8 VG* / NGC

GREEN BEAN 'FRENCH FRIES'

Tempura green beans with smoked garlic dip - £6.50 VG / NGC

SMACKED CUCUMBER

Sesame dressing - £6.50 VG / NGC

Desserts

BAO BUN ICE CREAM SANDWICH

Vanilla ice cream, strawberry compote, pistachio sauce - £6.50 V / VG*

CHOCOLATE FONDANT

Vanilla crème fraiche, pink chocolate sauce, popping candy - £8.50 V

BANANA SURPRISE

Vanilla ice cream, banana ice cream, dulce de leche, torched banana - £8.50 V / VG* / NGC

No Room? No problem! Dessert Cocktails

MISO CARAMEL ESPRESSO MARTINI



Yummy-Umami

Absolut Vanilia, Kahlua, Miso, Caramel, Coffee - £12.50

BANANA BALL



Banana!

A clarified banana rum soda consisting of Dead Man's Fingers Banana, Banane, Caramel & Soda - £12

FRENCH DAIRY QUEEN



Creamy French Martini

Ciroc Red Berry, Chambord, Wild Strawberry Syrup, Milk, Cream - £12.50