

BITES & SLATES

£7.5 each,
3 for £20 or
4 for £24

Salt & pepper squid, wasabi
crème fraîche

Glazed BBQ pork belly & pickled chilli

Fried falafel balls, harrisa mayonnaise

2 Mal sliders, Gruyère cheese &
burger relish

Honey & soy glazed tiger prawns,
sugar snap peas

BBQ & cured chorizo, black aioli

Buffalo wings, hot sauce & blue
cheese dip

Citrus cured salmon, beets
& horseradish crème

Artisan cheeses, quince & crackers

Chicken & mushroom terrine,
hazelnut mayonnaise

Grilled Provençal vegetable
& halloumi skewers

Serrano ham reserve, chutney
& feta cheese

Teriyaki beef carpaccio, pickled mouli
& wasabi

SPRING COCKTAILS

£9

Lady botany, Italicus, elderflower, lime, sugar, rose water, cucumber, rosemary, Mediterranean tonic

Goji berry sling, Kaffir lime leaf liqueur, Goji berry liqueur, cranberry, lime, apple, cranberry bitters, elderflower tonic

Feeling peachy, Makers Mark, basil, lemon, apple, sugar, peach

Spring Fizz, Crème de Mure, Absolut blue, elderflower, Maison Champagne

£12

SPRING COCKTAILS & MALTONICALS

£6

Excludes Spring Fizz
Monday - Friday

MALTONICALS

£9.5

Our favourite spirits matched with the perfect tonic

Thomas Dakin, Fever Tree Mediterranean tonic, orange twist

Bloom Jasmine & Rose Gin, Fever Tree tonic, strawberries

Gin Mare, Fever Tree Mediterranean tonic, green olives, rosemary, orange

No.209 Gin, Fever Tree premium tonic, juniper berries, lime, star anise

Sipsmith Sloe Gin, Fever Tree lemon tonic, lemon, mint

Absolut Elyx, Fever Tree aromatic tonic, lemon, black peppercorns

Havana Club 7, Pedrino sherry tonic (5.5% ABV), orange, raisins

Brockmans Gin, Fever Tree elderflower tonic, blueberries, grapefruit twist

All our prices include VAT at the prevailing rate. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.