

AUBERGINE PARMIGIANA WITH
CHICORY & RADICCHIO SALAD

15.95



MULLED WINE
red wine, beefeater gin, cointreau,
crème de cassis, armagnac, spices
8.95

MONDAY, 3RD DECEMBER

MUSHROOM & TARRAGON SOUP 6.95

WOOD FIRED PUMPKIN, GOAT'S CHEESE & ALMOND SALAD 7.95

BRAISED OCTOPUS, LENTILS, PAPRIKA & LEMON 10.95

RABBIT & CHICKEN TERRINE, SOFT RED ONION 7.95

SALT COD CROQUETTES & SAFFRON AIOLI 10.95

MORCON & BURRATA PIZZETTA 9.95

BROCCOLI & CORCONZOLA PIZZETTA 8.95

MIXED TAPAS PLATE TO SHARE 14.95

SWEET POTATO & ORECCHIO RISOTTO 14.50

FILLET OF COD, BROCCOLI, MUSSELS & CLAMS 18.50

LINGUINE WITH SALMON, BROWN SHRIMPS, CHILLI & FENNEL 19.50

GEE'S HAMBURGER, TOASTED SOURDOUGH, TOMATO RELISH & CHIPS 16.50

1/2 WOOD FIRED GUINEA FOWL, CARROTS, KALE & SALSA ROSSA 18.50

MONKFISH TAIL, WOOD FIRED BUTTERNUT SQUASH & IBERICO VINAIGRETTE 20.50

BURRATA, RAINBOW CHARD, CHICKPEAS, CHILLI & SAGE 15.95

LAMB RUMP, ROASTED BEETROOT & CAVOLO NERO 21.50

80g RIBEYE STEAK 29.95

chips, roasted shallots, béarnaise or red peppercorn sauce

SIDES 3.75

CHIPS - CHICORY, GEM LETTUCE & ROCKET SALAD - BUTTERED POTATOES - CAVOLO NERO -
- WOOD FIRED COURGETTES - BEETROOT, DILL & CRÈME FRAICHE

A discretionary service charge of 12.5% will be added to your bill
If you have any allergies or intolerances, please inform a member of staff

	125ml	Bottle
SPARKLING		
Prosecco Alne NV Extra Dry, La Tordera, Italy	7.95	39.00
Cuvee Vaux Deutscher Sekt Brut, Pfalz, Germany	9.50	53.50
Champagne Gaston Dericbourg, France	12.00	65.00
Champagne Grand Cru, Andre Roger, France		72.00
Bollinger Special Cuvee, Epernay		98.00

	175ml	500ml	Bottle
WHITE			
De la Terre Blanc 2017, Languedoc-Roussillon, France	6.50	18.00	24.00
Chenin Blanc 2017, Stellenbosh, South Africa	6.90	19.00	27.00
Verdejo 2017, Azumbre Cuatro Rayas, Rueda, Spain	7.00	19.50	28.00
Picpoul de Pinet 2017, Les Courtelles, Languedoc, France	7.50	21.00	31.00
Viognier 2017, Le Choix de Voltaire, France			32.00
Pecorino 2016, Terre di Chieti, Italy			36.00
Rioja Blanco 2016, Valserrano, Bodegas de la Marquesa, Spain	9.50	28.00	40.50
Sauvignon Blanc 2017, Cook Strait, Marlborough, New Zealand	10.00	28.50	41.00
Dry Riesling 2016, Oliver Zeter, Pflaz, Germany	10.50	29.50	42.50
Grüner Veltliner 2016, Bernhard Ott, Austria	11.00	31.00	45.00
Assyrtiko 2017, Santo, Santorini, Greece	11.50	34.00	48.00
Chardonnay 2016, J.Lohr Riverstone, California, USA			65.00
Pouilly Fuisse 2016, Saumaize-Michelin, Burgundy, France			78.00
Sancerre 2015, La Comtesse, Loire Valley, France			85.00
Meursault 2014, Les Narvaux, David Moret, Burgundy, France			99.00
Chassagne-Montrachet 1er Cru 2015, Bachey-Legros, Burgundy, France			107.00

	175ml	500ml	Bottle
RED			
De la Terre Rouge 2017, Languedoc-Roussillon, France	6.50	18.00	24.00
Merlot 2016 Rhanleigh, Robertson, South Africa	6.90	19.00	25.50
Primitivo 'Grifone' 2017, Puglia, Italy	7.00	19.50	28.50
Maremma Toscana Castellani 2015, Mirapiana, Italy	7.50	20.00	29.00
Pinot Noir 2017, Le Versant, Languedoc, France	8.50	24.00	35.00
Malbec 2017, Pascual Toso Estate, Mendoza, Argentina	8.90	26.00	38.00
Rioja Crianza 2014, Valserrano, Bodegas de la Marquesa, Spain	9.50	28.00	40.50
Old Vine Zinfandel 2015, Smoking Loon, California, USA			41.00
Valpolicella Classico 2017, Moraria, Italy	10.50	29.00	42.00
Garnacha Frontorio Telescopico 2014, IGP Valdejalón, Spain	13.50	38.00	55.50
Bourgogne Pinot Noir 2015, Charles Audoin, Burgundy, France			67.50
Saint Emilion 2012, XX de Corbin, Bordeaux, France			71.00
Châteauneuf-du-Pâpe 2015, Domain du Vieux Lazaret, France			80.00
Brunello di Montalcino 2012, La Manella, Cortonesi, Tuscany			98.00
Amarone della Valpolicella 2011, Damoli Bruno, Veneto, Italy			110.00

	175ml	500ml	Bottle
ROSÉ			
Le Tuffeau 2017, Les Vignobles, Foccalieu, France	6.50	18.00	24.00
Mado en Provence 2017, Côte de Provence, France	10.00	29.00	42.00

Please note some vintages may be subject to change without notice. 125ml measures are available.