

Klose & Soan

Panisse, Fermented Chili & Grana Padano (v/ng)	each 2.5
Smoked Almonds (vg/ng)	3.5
Gordal Olives (vg/ng)	3.5
House Focaccia (vg)	3.5
Smoked Haddock, Cauliflower & Lovage Arancini	8
Finocchiona & House Made Pickle (ng)	10
Cantabrian Anchovies, Lemon, Parsley & Olive Oil (ng)	7
Minted Pea Dip, Crisp Bread (vg)	7
Steamed Aubergine, Unagi Sauce, Asian Salad (vg)	9.5
Smoked Chicken Thigh, Marinated Raspberries, Goats Sheep Yoghurt (ng)	10.5
Gravlax Trout, Shaved Fennel, Marinated Cucumber, Smoked Cream (ng)	10.5
Grilled Beans, Wild Garlic Pesto, Tropea Onions, Red Pepper (vg/ng)	10.5
Roast Plaice, Butter & Lemon (ng)	18
Onglet Steak, Frites & Red Wine Jus (ng)	20
Spring Leaf Salad, Sherry Vinegar Dressing (vg/ng)	4
Frites & Aioli (v/ng)	4
Seasonal Greens (v/ng)	5
DESSERT	
Chocolate Nemesis, Creme Fraiche (v/ng)	7.5
Coconut Panna Cotta, British Strawberries (vg/ng)	7.5
Lemon Posset, Meringue (v/ng)	6.5
Espresso Martini	10
Manhattan	10
Calem Fine Ruby Port, Portugal	5
NIKKA Days Whisky, Japan	5
Dolce Muzsa, Szóló, Tokaj, Hungary, 2019	8
Evangelista Limoncello, Italy	3.5

*Please inform us of any allergies or intolerances - v vegetarian / vg vegan / ng no gluten
A 12.5% service charge will be added to your bill - Please note we are card only*