

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
Cantabrian Anchovies, Lemon, Parsley & Olive Oil (ng)	7
Tapenade, Tomato Dip & Toasted Focaccia (vg)	7
Speck Ham & Italian Melon (ng)	11
Ajo Blanco, Grilled Flat Peach, Lemon & Parsley Oil (ng/vg)	9
Golden Beetroot, Italian Tomatoes, Vegan Ricotta & Capers (vg/ng)	9.5
Smoked Chicken Thigh, Marinated Raspberries, Goats Yoghurt (ng)	10.5
Gravlax Trout, Shaved Fennel, Marinated Cucumber, Smoked Cream (ng)	10.5
Barratiere Cucumber, Pickled Radish & Lovage Cream (vg/ng)	10
Grezzina Courgette, Margherita Onions, Tomato Coulis & Urfa Chilli (vg/ng)	10
Pan Fried Fillet of Coley, Sauce Vierge (ng)	18
Onglet Steak, Frites & Red Wine Jus (ng)	20
Spring Leaf Salad, Sherry Vinegar Dressing (vg/ng)	4
Frites & Aioli (v/ng)	4
Pan Fried Fennel, Roasted Red Peppers & Green Olives (vg/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
DIGESTIF	
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*