

Castelvetrano green olives (v) 4

Freshly baked sourdough bread, Brue Valley butter (v) 3



STARTERS

Roasted butternut squash soup, grilled sweetcorn, lime crème fraîche, chilli rouille (v) 8

Isle of Wight Blue cheese and cashew tart, wild mushrooms, greens (v) 13

Burrata, grape and endive salad, golden raisin and pine nut dressing, focaccia crispbread (v) 10/18

Grilled mackerel, pickled golden beetroot, celeriac and apple remoulade 13

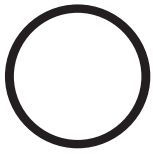
Crispy-fried softshell crab salad, chilli jam 14.5

Grilled tiger tail prawns, wasabi pea mayonnaise, spiced shiitake, cucumber and seaweed salad 14/21

Warm confit duck salad, French beans, orange and grain mustard dressing 13

Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese 14

Juniper and black pepper beef carpaccio, balsamic roasted beetroot, horseradish, Parmesan, rocket 14



SALADS

Falafel, red pepper and feta salad, spiced pomegranate dressing (v) 8/12

Chicken Caesar salad 19

Grilled salmon, shaved fennel, lemon and caper dressing 18

MAINS

Lemon and ricotta ravioli, greens, wild mushrooms, wilted rocket, chilli pistou (v) 17

Lemon and thyme corn-fed chicken breast, Roscoff onions, parsnips, black cabbage, hazelnuts, porcini gravy 21

Roasted cod, chorizo and butter bean stew, mustard, parsley aioli 23.5

Seared scallops, Jerusalem artichokes, spinach, shallot and lemon butter sauce, ham crisp 25.5

Sea bass, mashed heritage potatoes, confit tomatoes, pickled fennel, salsa verde 24.5

Asian spiced pork short rib, braised daikon, bok choi, kimchi 23.5

FROM THE GRILL

Whole sea bream 18

Veal T-bone steak, smoked anchovies, lemon and sage butter 26.5

250g dry-aged sirloin steak 28

200g dry-aged fillet steak 30

700g (min weight) dry-aged côte de bœuf for two 65

Chermoula-marinated lamb rump, merguez sausage, chargrilled baba ganoush, yoghurt dressing 25

Please choose a sauce: tarragon mustard, green peppercorn, tartare or gravy

SIDES Each 5.5

Rocket, fennel and Parmesan salad

Chips (ve)

Mashed sweet potatoes (v)

Purple sprouting broccoli (ve)

Roasted new potatoes (v)

SPARKLING AND CHAMPAGNE 125ml

Harvey Nichols, English Sparkling Brut, England, NV	12
OXO Champagne, Brut, NV	13.5
Harvey Nichols Champagne, Brut Rosé, France, NV	15
Moët & Chandon, Brut Impérial, Champagne, NV	16
Moët & Chandon, Ice Impérial, Champagne, NV Served over ice	16
Moët & Chandon, Brut, Rosé, Champagne, NV	19
Krug, Grand Cuvée, 166 Edition, Champagne, NV	35

OXO COCKTAILS

PENICILLIN	13
Copper Dog Whiskey, lemon, honey and ginger, Laphroaig 10 Year Old	
RUM'N ROCK STEADY	13
Plantation Dark Rum, coconut water, pineapple, fresh lime juice, falernum*, pimento bitters, Wray & Nephew Overproof Rum	
MOJITO	13
Plantation 3 Stars Rum, lime, mint, sugar, soda	
VANILLA CHOCOLATE MALT	13
Vanilla Vodka, almond milk*, Mozart Dry Chocolate Spirit, vanilla sugar, malted milk	
RASPBERRY GIN DAISY	14
ROKU Gin, Green Chartreuse, raspberry ripple, lemon, soda	
AT THE DRIVE-INN	14
Jim Beam Double Oak Whiskey, maple syrup, chocolate bitters, popcorn essence	
GOTHIC MANHATTAN	14
Maker's Mark 46 Whiskey, Antica Formula Vermouth, Jerry Thomas Bitters, Black liquorice rinse	
PINK MARGARITA	14.5
Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit, lime juice	
BEAUTY AND THE BEAST	15
Don Julio Blanco Tequila, pineapple juice, passion fruit syrup, fresh strawberries, basil	
8TH FLOOR SMASH	15
Ketel One Vodka, OXO Brut Champagne, Grand Marnier Liqueur, strawberries	
DUE SOUTH	16
Ketel One vodka, OXO Brut Champagne, St-Germain Liqueur, egg white, raspberry syrup, lemon	
PORNSTAR MARTINI	17
Crystal Head Vodka, OXO Brut Champagne, passion fruit, vanilla syrup, lime juice	

CRAFT BEERS, LAGER AND CIDER

Crate, OXO Session IPA, England, 3.8%, 330ml	6
Maison Sassy Cidre Rosé, France, 3%, 330ml	7
Peroni Nastro Azzurro, Italy, 5.1%, 330ml	6
Peroni Nastro Azzurro Gluten Free, Italy, 5.1%, 330ml	6
Paolozzi Helles Lager, Scotland, 5.2%, 330ml	6.5
Hammerton Islington Steam Lager, England, 4.7%, 330ml	7
Pressure Drop Pale Fire, England, 4.8%, 330ml	7
Schneider Weisse, Germany, 5.4%, 500ml	8
Timothy Taylor Landlord, England, 4.1%, 500ml	7
Hammerton Pentonville Oyster Stout, England, 5.3%, 330ml	7
Hiver, England, 5.0%, 330ml	6
Peroni Libera, Italy, 0.0%, 330ml	4.5

JUICE, SOFT DRINKS AND MINERALS

HARVEY NICHOLS STILL OR SPARKLING WATER,	3/5.5
330ml/750ml	
LONDON ESSENCE TONIC,	3.25
200ml	
FRESHLY PRESSED JUICE	4
Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato	
LUSCOMBE ORGANIC SODA,	4.25
270ml Raspberry lemonade, ginger beer, wild elderflower bubbly	

NON-ALCOHOLIC COCKTAILS

HIBISCUS MIMOSA	6
Pink grapefruit, hibiscus cordial, lime juice, Fever-Tree Lemon Tonic	
ORIENTAL CHILL	7
Lychees, lime juice, coconut syrup*, organic ginger beer	
SEEDS OF CHANGE	7
Raspberries, pomegranate, guava juice, lime juice	

** A discretionary £1 from the sale of this drink will be donated to Macmillan Cancer Support.