

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

Whipped goat's cheese, marinated artichokes, roasted beetroot, heritage tomatoes, piano bread (v) 10/18

Grilled Cornish mackerel, red pepper and watercress salad, smoked mackerel emulsion 13

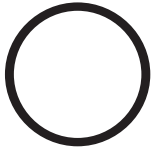
Crispy-fried softshell crab salad, chilli jam 14.5

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

Roasted salmon, grilled asparagus, heritage potato slaw, salsa salmoriglio 18

### MAINS

Bucatini pasta, wild garlic and basil cream, torn burrata, roasted hazelnuts, spinach (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 choy, 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**

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

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

**NON-ALCOHOLIC COCKTAILS**

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

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