

Castelvetrano green olives (v) 4

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



STARTERS

Roasted celeriac and parsley soup, croutons (v) 8

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

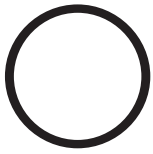
Crispy-fried softshell crab salad, chilli jam 14.5

Grilled king prawn cocktail, avocado, vodka and crab Marie Rose sauce 14/21

Warm duck salad, mushroom paté, blood orange, 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, truffle mascarpone mash, curly kale, Morteau sausage, porcini gravy 21

Roasted cod, Jerusalem artichokes, wilted spinach, shallot and lemon butter sauce 23.5

Seared scallops, cannellini beans, slow-cooked pancetta, pickled endive, saffron emulsion 25.5

Pan fried sea bass, cauliflower purée, potato gnocchi, cavolo nero, confit garlic, lemon dressing 24.5

Pancetta-wrapped pork fillet, smoked crackling crumble, warm lentil and treviso salad, apple sauce 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

Cured lamb rump, marinated artichoke, pea purée 25

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

SIDES Each 5.5

Rocket, fennel and Parmesan salad

Tenderstem broccoli (ve)

Chips (ve)

Mashed sweet potatoes (v)

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, 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 licuorice 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 17.5

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
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, 200ml 3.25

FRESHLY PRESSED JUICE 4

Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato

LUSCOMBE ORGANIC SODA, 270ml 4.25

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.

** Macmillan Cancer Support, registered charity in England and Wales (261017), Scotland (SC039907) and the Isle of Man (604)

*contains nuts **contains milk