



## Hale & Hearty Small Plates

### SHRIMP & AVOCADO SALAD

Shrimp, avocado, mesclun salad & spiced mango dressing / 15.00

### DUCK & BEETROOT SALAD

Tea smoked Magret de Canard, citrus dressing, pickled beetroot, whipped feta cheese / 13.00

### SUPERFOOD SALAD (v)

Kale, red quinoa, pepper, almond flakes, Brussels sprouts & lime mustard dressing / 13.00

### FIVE SPICED CHICKEN WINGS

Buttermilk fried chicken wings, five spice, served with blue cheese sauce / 13.00

### VEGETABLE ANTIPASTI (v)

Goat's cheese stuffed bell peppers, marinated artichoke, cherry tomatoes / 13.00

### SPICY FRENCH FRIES

Cajun spiced fries, Parmesan shavings & truffle oil / 6.00

### PITA & DUO OF DIPS (v)

Whole-wheat pita – roasted pepper houmous & Tzatziki dips / 13.00



## - The Mains -

Wholesome & protein-rich

### GNOCCHI WITH TRUFFLE SALSA (v)

Gnocchi, cheese sauce, Parmesan shavings, black truffle salsa / 18.00

### ROYAL BEEF BURGER

Heritage beef burger, fried egg, red Cheddar cheese, freshly sliced tomato served with fries & salad / 18.00

### MALABAR PRAWN CURRY

Tiger prawns poached in spiced coconut & tamarind sauce served with steamed rice & poppadom / 20.00

### THAI CHICKEN CURRY

Cubed chicken thighs, thai red curry sauce, lemongrass rice, prawn crackers / 18.00

*Veg option available (v)*

### OVEN BAKED SALMON

Baked fillet of salmon, pumpkin mash, grilled asparagus, olive & tomato salsa / 22.00

### CLASSIC MARGHERITA (v)

Thin crust pizza, oregano infused tomato sauce, grated Mozzarella & fresh basil / 16.00

*Spruce it up with salami /+3.00*



## Seasonal Desserts

### CHOCOLATE ORANGE TART

Baked tart filled with orange infused chocolate / 9.00

### GULAB JAMUN CHEESECAKE

Chef's Signature cheesecake made with Indian sweet Gulab Jamun / 9.00

### FRESH FRUIT SALAD

Sliced seasonal fruits / 9.00

(v) Suitable for vegetarians

 Health-conscious options

Before placing your order, please let us know if you have any food allergies or special dietary requirements

A 12.5% discretionary service charge will be added to your bill.

## Champagne & Sparkling

	125ml	Bottle
Laurent-Perrier La Cuvée	14.00	80.00
Laurent-Perrier Rosé	16.00	95.00
Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri	8.50	38.00

## Wines

(vg) *vegan* | (o) *organic*

ROSE	175ml	250ml	Bottle
Côtes de Provence, Château Gairoird Rosé, 2017 (o)	9.00	12.00	35.00
Joseph Mellot Destinéa Pinot Noir Rosé (vg)	10.00	13.00	38.00
Portillo Malbec Rosé, Uco Valley, Mendoza (vg)	10.50	14.00	42.00
El Coto Rioja Rosado 🍷🍷	9.00	11.00	32.00
Château Val Joanis Cuvée Joséphine Rosé, Lubéron (vg)	13.00	15.00	45.00
Côtes-du-Rhone Rosé Belleruche, M. Chaputier 🍷🍷	11.00	14.00	41.00
WHITE			
Chablis Louis Moreau 2015 (vg)	11.00	13.50	40.00
La Val Orballo Albariño Rias Baixas (vg) 🍷🍷	9.50	11.50	34.00
Kendal Jackson Chardonnay	11.00	14.50	43.00
Bischöfliche Riesling (vg)	11.00	15.00	44.00
Dourthe No.1 Sauvignon Blanc Bordeaux (vg)	12.00	15.00	45.00
RED			
Fat Bastard Pinot Noir Thierry & Guy, France 🍷🍷	9.00	10.50	31.00
Veramonte Carmenère, Colchagua Valley (o)	9.00	11.50	33.00
Hunuc Organic Malbec (o)	11.00	13.50	45.00
Chianti Conti Serristori D.O.C.G., Italy 2015	10.00	12.00	35.00

## Mocktails, Super Juices & Smoothies

*Increase your energy and mood with our curated selection of delicious, nutrition-packed blends*

### DETOX

Black carrot, pomegranate high fibre juice / 6.00

### ENERGY

Organic apple, elderberry super juice / 6.00

### VITAMIN

Kale, ginger and celery super smoothie / 6.00

### RECOVERY

Kiwi, spinach, cucumber and lime super smoothie / 6.00

### DE-STRESS 🍷🍷

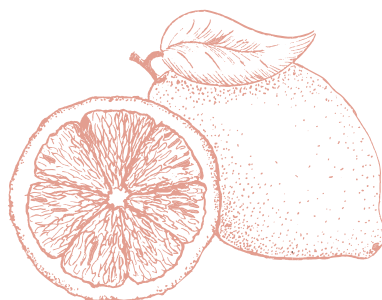
Beetroot extract, choco-honey water and ginger ale / 5.00

### BOOST 🍷🍷

Matcha water, green apple and soda / 5.00

### GLOW 🍷🍷

Chai tea of India, passionfruit, Royal Flush Kombucha / 5.00



## Beers & Ciders

DRAUGHT BEERS	½ Pint	Pint
Freedom "St. James' Court" Lager (o) 🍷🍷	3.50	7.00
Freedom "St. James' Court IPA (o) 🍷🍷	3.50	7.00

### BOTTLED BEERS

Peroni | Kingfisher | Portobello Pilsner | Portobello Pale Ale | Guinness / 6.00  
Becks Blue - Alcohol Free / 5.00

### CIDERS

Cornish Gold Cider / 6.50



## Real Kombucha

### SMOKE HOUSE (black tea)

Rich, smokey flavour with apple and caramel undertones / 5.00

### ROYAL FLUSH (Darjeeling)

Notes of rhubarb, white peach and almonds / 5.00

### DRY DRAGON (green tea)

Light and fruity with notes of grapefruit and lemon / 5.00

## Classic Cocktails

*Old but Gold*

### DRY MARTINI 🍷🍷

Martini cocktail  
Gin or Vodka, Dry Vermouth, twist or olive / 13.50

### OLD FASHIONED

Bourbon, sugar & bitters / 14.00

### MANHATTAN

Bourbon, Sweet Vermouth & bitters / 14.00

### TOM COLLINS 🍷🍷

Gin, lemon, sugar & soda / 13.50

🍷🍷 2 for 1 Happy Hour Drinks (4-6pm daily)  
Offer excludes wine sold by the bottle.

# The Collection You Will Love

Treasure for an investigative mind



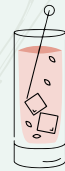
## NO BOTHER

Gin, honey, peach, citrus juice,  
Chartreuse / 14.50



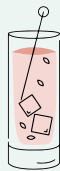
## 221B

Bourbon, Vermouth blend,  
Bénédictine D.O.M., Cointreau / 14.50



## STAYIN' ALIVE

Jamaican rum, Cuban rum, anise,  
mint, Matcha & basil syrup, apple  
juice & lime / 15.50



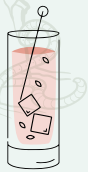
## GOLD NUGGET

Vodka, St-Germain, ale, apple and  
raspberry shrub, Suze / 15.00



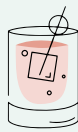
## MINI-GIANT

Gin infused olive leaves, fino  
sherry, bitters, Dry Vermouth,  
sea water / 16.00



## LIGHTHOUSE

Scotch, peat, Oolong tea, Noilly Prat  
& soda / 14.50



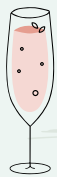
## FRIDAY

Vodka, coconut water, spiced lime  
cordial / 15.00



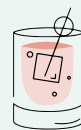
## FOREVER YOUNG

Tequila, espresso, coffee liqueur,  
Amaretto, vanilla, hazelnut / 15.00



## OH ROMEO

Gin, Campari, orange,  
elderflower cordial, berry  
liqueur, Champagne / 16.00



## SNITCH ME

Gin, lychee, green apple syrup,  
lemon, egg white & soda / 14.50