

Starters

TUNA TARTARE **DF**
Avocado, pickled ginger, wasabi
mayo, mirco cress / 13.00

FIG & PARMA HAM SALAD
GF DF / 13.00

SOUP OF THE DAY
Please ask your server / 10.00

HEIRLOOM TOMATOES **V GF**
Burrata, asian pesto, roasted
pine nuts / 12.00

FIVE BEANSPROUT SALAD **V VG GF**
Blueberries, sunflower seeds,
kumquat salad, lime mustard
vinaigrette / 12.00

MINI SAMOSA CHAAT **V**
Onion, tomato & coriander
salsa, duo of chutney – tamarind
& mint, crispy vermicelli / 11.00

ANTIPASTI PLATTER **GF**
with smoked salmon / 12.00
(**V** vegetarian option available)

- The Mains -

KADAI PANEER **V GF**
Paneer and bell peppers with freshly
ground Indian spices / 20.00

ALOO GOBHI **V GF**
Potato and cauliflower cooked in
onion & tomato masala / 20.00

YELLOW DAL TADKA
Yellow lentils tempered with cumin,
garlic & fresh coriander / 16.00

MALABAR PRAWN CURRY **GF**
King prawns cooked in
spiced coconut sauce / 20.00

YORKSHIRE BEEF FILLET
Baby vegetables, cherry vine
tomatoes, red wine sauce / 23.00

CHICKEN TIKKA MASALA **GF**
Boneless chicken cooked in a
tandoor, served in a subtly spiced
tomato cream sauce / 20.00

CORN FED CHICKEN
Baby corn, tenderstem
broccoli, jus / 21.00

PAN FRIED SALMON FILLET **GF**
Crushed pumpkin, grilled asparagus,
olive & tomato salsa / 22.00

MEDITERRANEAN LAMB CHOPS
Asparagus & lime
couscous salad / 23.00

CLASSIC MARGERITA / 18.00
Add: chicken tikka | salami |
bell peppers | olives | mushrooms |
sundried tomato | +2.00 each

CHILLI GARLIC PRAWN LINGUINE
Fresh cherry tomatoes & olives
/ 18.00 (**V** vegetarian option available)

ROYAL HERITAGE BEEF BURGER
Fried egg, Red Cheddar, fresh
tomato, sweet potato chips and
house salad / 18.00

GRILLED HAM & CHEESE SANDWICH
Multi-grain bread, sweet potato
chips and house salad / 16.00

Small Plates

GOAT'S CHEESE STUFFED
BABY BELL PEPPERS **V GF** / 6.00

SMOKED SALMON CROSTINI / 6.00

PEPPER HOUMOUS WITH
GRILLED PITA **V** / 6.00

CHICKEN FAJITA BAO
BUN WITH GUACAMOLE / 6.00

BURRATA CHAAT / 6.00

CRISPY SOFT SHELL CRAB
WITH MINTED MAYO / 6.00

Sides

(5.00 each)

House salad

Truffle spiced fries

Seasonal grilled vegetables

Plain/ Methi/ Palak paratha

Steamed rice

Papadums with chutney

Seasonal Desserts

LEMONGRASS & LIME CRÈME BRÛLÉE
9.00

PISTACHIO DARK
CHOCOLATE MOUSSE
9.00

FRESH FRUIT PLATTER
9.00

V Suitable for vegetarians **VG** Vegan-friendly **GF** Gluten-Free **DF** Dairy-Free

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 Brut La Cuvée	15.00	90.00
Laurent-Perrier Rosé	18.00	105.00
Prosecco DOC Special Cuvée Millesimato	9.50	45.00

WINES

(vg) vegan | (o) organic

ROSÉ

	175ml	250ml	Bottle
Côtes de Provence, Château Gairoird Rosé (o) 🍷🍷	10.00	13.00	38.00

WHITE

Chablis Louis Moreau (vg)	12.00	16.00	47.00
Pinot Grigio Della Luna Terrazza, Trentino-Alto Adige	10.00	12.00	35.00
La Val Orballo Albariño Rias Baixas (vg)	10.00	12.00	35.00
Kendall-Jackson Vintner's Reserve Chardonnay	13.00	16.50	49.00
Bischöfliche Riesling (vg) 🍷🍷	11.00	15.00	44.00
Dourthe No.1 Sauvignon Blanc Bordeaux (vg)	12.00	15.00	45.00

RED

Veramonte Carmenère, Colchagua Valley (o) 🍷🍷	9.50	12.00	34.00
Fat Bastard Pinot Noir Thierry & Guy, France	10.00	12.00	36.00
Chianti Conti Serristori DOCG, Italy	10.50	12.50	37.00
Bodegas Ontañón Rioja Crianza, Spain	10.50	12.50	37.00
Hunuc Organic Malbec (o)	11.00	13.50	40.00
Tenuta Vitalonga Elcione Merlot, Umbria, Italy	13.50	17.50	51.00

MOCKTAILS, SUPER JUICES & SMOOTHIES

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

DETOX

Lime, cucumber, New London
Light Non-Alcoholic spirit / 6.50

RE-ENERGIZE

Tropical pineapple cold press
juice, coconut, ginger / 6.50

DE-STRESS 🍷🍷

Beetroot extract, choco-honey
water and ginger ale / 6.50

BOOST 🍷🍷

Matcha water, green apple and
soda / 6.50

GLOW

Chai tea of India, passionfruit,
Royal Flush Kombucha / 6.50



BEERS & CIDERS

DRAUGHT BEERS	½ Pint	Pint
Freedom "St. James' Court" Lager (o) 🍷🍷	3.75	7.50
Freedom "St. James' Court IPA (o) 🍷🍷	3.75	7.50

BOTTLED BEERS (330ml)

Peroni | Kingfisher | Portobello
Pilsner | Portobello Pale Ale |
Guinness / 6.50

Lucky Saint - Alcohol Free / 6.50

CIDERS (500ml)

Cornish Gold Cider / 7.50



REAL KOMBUCHA

ROYAL FLUSH (Darjeeling)

Notes of rhubarb, white peach and
almonds / 6.50

DRY DRAGON (green tea)

Light and fruity with notes of
grapefruit and lemon / 6.50

CLASSIC COCKTAILS

Old but Gold

DRY MARTINI 🍷🍷

Martini cocktail
Gin or Vodka, Dry Vermouth,
twist or olive / 14.00

OLD FASHIONED 🍷🍷

Bourbon, sugar & bitters / 15.00

MANHATTAN 🍷🍷

Bourbon, Sweet Vermouth
& bitters / 15.00

TOM COLLINS 🍷🍷

Gin, lemon, sugar & soda / 14.00

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

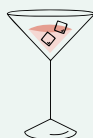
- The Collection You Will Love -

Treasure for an investigative mind



NO BOTHER

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



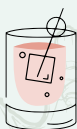
221B

Bulleit Bourbon, Vermouth
blend, Bénédictine D.O.M.,
Cointreau / 16.00



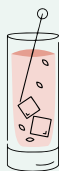
STAYIN' ALIVE

Bermuda rum, Pampero Especial,
anise, mint, Matcha & basil syrup,
apple juice & lime / 15.50



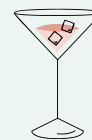
RUSTY

Johnnie Walker Black Label,
Drambuie, Absinthe &
smoked bitters / 15.50



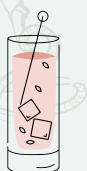
GOLD NUGGET

Grey Goose, St-Germain, ale,
apple and raspberry
shrub, Suze / 15.50



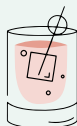
MINI-GIANT

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



LIGHTHOUSE

Talisker 10, peat, Oolong tea,
Noilly Prat & soda / 16.00



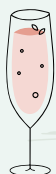
FRIDAY

Ketel One, coconut water,
spiced lime cordial / 15.00



FOREVER YOUNG

Casamigos Tequila Blanco,
coffee, Amaretto, vanilla,
Frangelico, Vanilla / 16.00



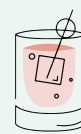
OH ROMEO

Tanqueray, Essentiae Rosolio, aperitif
bitter, orange, Champagne / 16.50



SPEAK UP

Ketel One Citroen, elderflower,
berries & Prosecco / 15.50



SNITCH ME

Tanqueray 10, lychee, green apple,
lemon, egg white & soda / 15.00