

SUMMER MENU

À LA CARTE

STARTERS

Salmon Tartare Smoked Salmon Tartare, Radish, Anchoïade and Fresh Herbs	13
Bresaola & Rocket Bresaola, Rocket, Sourdough and a vibrant Pomegranate Dressing	12
Prawns & Gem Lettuce Juicy Prawns, grilled Gem Lettuce, topped with Black Garlic and Leek Vinaigrette	11 Ash
Duck Caesar Salad A rich twist on the classic with Confit Duck and creamy Caesar Dressi	ng 13
Burrata & Raspberry Gazpacho (V) Creamy Burrata served in a Raspberry Gazpacho with spicy Green Pe	12 eas
French Beans & Aubergine (VE)	11

HOLBORN

Tender French Beans with Smoked Aubergine and Ajo Blanco



Prices are shown in £GBP.

Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences.

(V) Vegetarian. (VE) Vegan. (GF) Gluten Free. An optional service charge of 13% will be added to your bill.

À LA CARTE

MAIN COURSES

Grilled Sirloin Succulent Sirloin Steak with oven baked Baby Potatoes and a bold Romesco Sauce	30
Lamb Rump & Courgette Tender Lamb Rump paired with Courgette prepared alla Scapece	29
Grilled Octopus Grilled Octopus with Bull's Heart Tomato and aromatic Dill Oil	28
Poached Cod & Clams Delicate poached Cod, San Sebastián style, with fresh Clams	26
Artichokes & Peppers (VE) Artichokes and sweet Piquillo Peppers, finished with a zesty Ravigote Sauce	20
Lentil Stew (VE) Hearty warm Lentil Stew with Beetroot and a vibrant Salsa Verde	20
Grilled Chicken Thigh Marinated and grilled Chicken Thigh served with Swiss Chard and Balsamic Glaze	26

SIDES

Chunky Fries Thick Fries, served with Ketchup and Mayonnaise

Steamed Tenderstem Broccoli

Steamed Tenderstem Broccoli, finished with Extra Virgin Olive Oil and Maldon Sea Salt 5

6

5

Baby Potatoes

Baby Potatoes, tossed with Parsley, Extra Virgin Olive Oil and Maldon Sea Salt

Mixed Salad Baby Leaves, Cherry Tomatoes, Cucumber and Red Onion

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BAR MENU

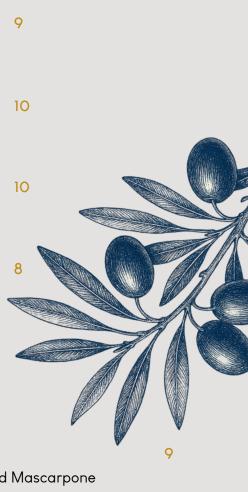
Bread & Olives Pitta Bread served with house-marinated Olives

Fried Halloumi (V) Crispy Halloumi drizzled with Honey and Pomegranate, finished with Fresh Parsley

Mezze Selection (V) Hummus, smoky Baba Ghanoush and creamy Tzatziki served with Pitta Bread

Fried Baby Squid Lightly fried Baby Squid served with a Mustard and Sweet Chili Mayo

Padrón Peppers (VE) Blistered Padrón Peppers with Maldon Sea Salt



9

9

9

8

6

DESSERTS

Tiramisu Classic Italian Tiramisu with layers of coffee-soaked Ladyfingers and Mascarpone

Pannacotta & Blackberry Light and fluffy Pannacotta with a tangy Blackberry Sauce

Blueberry Crème Brûlée Silky Custard with Blueberry infusion and a crisp caramelized top

Chocolate & Orange Tart (VE) Rich Chocolate and Orange Vegan Tart topped with Vegan Chantilly Cream

Mandarin Sorbet

Refreshing Mandarin Sorbet with a bright citrus finish

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