



LATE NIGHT MENU



BITES

BBQ-SPICED CRISPY PIG EARS

7

SMOKED EEL CROQUETTES

seaweed mayonnaise
4 / each

CRISPY POLENTA (v)

Parmesan & truffle
4 / each

FRIED BOCCONCINI MOZZARELLA (v)

sage mayonnaise
13

"THE WINGS"

celery relish, black garlic sticky spicy sauce
15

CRISPY BABY SQUID

fermented black chilli mayonnaise, lime
7

PORK & APPLE CORN DOG

chipotle mayonnaise
6

HOUSE BREAD, SPICED BUTTER & SEA SALT (v)

7

CAULIFLOWER AND RED ONION PAKORA (v)

coconut yoghurt, lime
8

BACON WRAPPED DATES

linguiça, Manchego, mustard
4 / each

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade brioche
14

FILLERS

'THE BIG QUACK'

duck patty, Swiss cheese, sweet pickle sauce, brioche bun
13
+crispy duck confit 3

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar
13

PURPLE ARTICHOKE GRILLED SANDWICH (v)

mature Cheddar, sweet confit onions, ranch, Kalamata olives
10

"FRANCESINHA" SANDWICH

streaky bacon, salted beef, linguica sausage, Gruyère,
duck egg, beer sauce
18

DUCK & WAFFLE

confit duck leg, fried duck egg, mustard maple syrup
20

SALT BEEF GRILLED CHEESE

Gruyère, farmhouse loaf, pickles
14

DUCK 'N' CHEESE

confit duck leg, macaroni, American cheese
14

DUCK KEBAB

confit duck leg, yoghurt, Sriracha, coriander
14

PULLED LAMB

pita bread, charred aubergine, whipped feta cheese
16

SPICED CHANA (v)

pomegranate & parsley salad, cumin poppadum
12



SIDES

ROASTED SQUASH

spiced tomato, yoghurt and hazelnuts
7

COLCANNON (v)

spring onions & parsley
7

FRENCH FRIES

rosemary salt
7

SWEET

LEMON MERINGUE WAFFLE (v)

lemon curd, Italian meringue, lemon sherbet ice cream, dill
12

CHOCOLATE FONDANT (v)

peanut butter ganache, vanilla ice cream, praline crunch
10

CARAMELISED BANANA WAFFLE (v)

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch
13

TORREJAS (v)

maple caramel apples, cinnamon ice cream
(serves two) 14

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.
All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.



Sommelier Favourites

2009 Louis Roederer Brut Cristal, Reims / 385

2009 Dom Pérignon Brut, Reims / 275

All night long... Wine selection from 11:30pm onwards.

CHAMPAGNE

| | | 125ml | 750ml |
|---------------|----------------------------------|-------|-------|
| NV Taittinger | Brut Reserve, Reims | 16 | 93 |
| NV Taittinger | Brut Prestige Rosé, Reims | 20 | 119 |
| NV Taittinger | Brut 'Prelude Grand Crus', Reims | 25 | 149 |

WHITE

| | | 175ml | 400ml | 750ml |
|------------------|---|-------|-------|-------|
| Albert Bichot | Chablis, Burgundy, France, 2017 | 18.5 | 43 | 90 |
| Maison Belenger | IGP Cotes de Gascogne Blanc, Languedoc-Roussillon, France, 2018 | 10 | 22.5 | 42 |
| Kellerei-Cantina | Pinot Bianco, Andrian, Alto Adige, Italy, 2018 | 15.5 | 35 | 65 |
| Cooper's Creek | Sauvignon Blanc, Marlborough, New Zealand, 2018 | 14 | 32 | 59 |

RED

| | | 175ml | 400ml | 750ml |
|-----------------------|---|-------|-------|-------|
| Saint Cosme | Côtes du Rhône, Rhône, France, 2018 | 13.5 | 30.5 | 59 |
| Les cotilles | Pinot Noir, Vin de France, France, 2018 | 12.5 | 28.5 | 50 |
| Altos de Jose`Ignacio | Tannat Reserve, Uruguay, 2017 | 15.5 | 35 | 65 |
| Herdade do Esporao | Pé Tinto, Alentejo, Portugal, 2018 | 9 | 20.5 | 39 |

ROSÉ

| | | 175ml | 400ml | 750ml |
|----------------|-------------------------------|-------|-------|-------|
| Domaine Lafage | Côtes Catalanes, France, 2018 | 12.5 | 29 | 54 |

BRANDIES

| | |
|---|------|
| Baron de Sigognac 20 YO (armagnac), France | 16.5 |
| Barsol Quebranta (pisco), Peru | 10 |
| Camut 6 YO (calvados), France | 15 |
| Clos Martin Folle Blanche (armagnac), France | 17 |
| Courvoisier XO (cognac), France | 25 |
| Hennessy XO (cognac), France | 36 |
| Hennessy Paradis (cognac), France | 120 |
| Nardini Bianco (grappa), Italy | 11.5 |
| Pierre Ferrand Ambre (cognac), France | 10.5 |

EAU-DE-VIE & APERITIF

| | |
|---|------|
| Kamm & Sons, U.K. | 9.5 |
| Kirsch, France | 14.5 |
| Martini Rosso, Italy | 9.5 |
| Martini Bianco, Italy | 9.5 |
| Martini Gran Lusso, Italy | 9.5 |
| Martini Dry, Italy | 9.5 |
| Martini Riserva Speciale Rubino, Italy | 9.5 |
| Martini Riserva Speciale Ambrato, Italy | 9.5 |
| Noilly Prat Ambre, France | 10 |

AFTER DINNER

| | | | |
|---------------------------|------|--------------------------------|-----|
| Averna (amaro), Italy | 9.5 | Fernet-Branca, Italy | 10 |
| Baileys, Ireland | 9.5 | Galliano L'Autentico, Italy | 11 |
| Chartreuse Green, France | 12.5 | Galliano Ristretto, Italy | 10 |
| Chartreuse Yellow, France | 11.5 | Luxardo Limoncello, Italy | 9.5 |
| Disaronno Amaretto, Italy | 9.5 | Mandarine Napoléon XO, Belgium | 41 |
| Drambuie, Scotland | 11 | | |

**wines are subject to availability, all prices include 20% VAT discretionary 13.5% service charge will be added to the bill*

Wine glass 125ml available