



# DAYTIME MENU

Available from Tuesday-Saturday between 1-4pm

## SMALL PLATES

Savoury cannoli, crab mousse, whipped ricotta, balsamic pearls, 9

Egg yolk croquette, pulled ham hock, potato rosti, burnt pineapple gel (gf) (df), 9

Confit beef tomato, mozzarella bocconcini, basil (v) (gf), 7

Ratatouille roulade, piperade foam, soubise purée (vg) (gf), 6

Chargrilled octopus, chorizo, salsa verde (gf), 11

Homemade bread, apple and tarragon butter (v), 6

gf= gluten-free df= dairy-free  
vg=vegan v=vegetarian

*Please let a member of staff know if you have any allergies or intolerances when you order.*

*A 10% discretionary service charge will be added to your final bill.*

## CREAM TEAS

### CLASSIC CREAM TEA, 10

Freshly baked saffron & raisin scone served with clotted cream and strawberry jam

Selection of loose leaf teas or coffee

### PROSECCO CREAM TEA, 17

Freshly baked saffron & raisin scone served with clotted cream and strawberry jam

Selection of loose leaf teas or coffee and a glass of Prosecco

*Explore our loose leaf tea selection:  
English Breakfast · Chamomile · Cranberry & Raspberry · Decaf · Green · Earl Grey · Peppermint · Lemon & Ginger*