



ROSE' BICICLETTA | 13.5

Cerasuolo d' Abruzzo, Tempus crème de banane,
Louis Roque crème de pêche, Campari, CO2

FROZEN BELLINI | 12

Our seasonal Bellini inspired by the best of
Borough Market, Element 29, homemade sorbet

COFFEE NEGRONI | 12

Whitley Neill Connoisseur Cut, Hundred Fifty LBS
coffee liqueur, Aperol, LBV port

TABLE SNACKS

SPICED NUTS | £3

NOCCELARA OLIVES | £4.5

**TEMPURA MUSSELS,
SAFFRON MAYO** | £5

CHORIZO CROQUETTES, AIOLI | £6

**SALT & PEPPER SQUID,
TARTARE SAUCE** | £7

**SPICED CAULIFLOWER,
AUBERGINE HUMMUS** | £5

SMALL PLATES

SOURDOUGH AND BUTTER | 3

**STEAMED PRAWN AND
SEABASS DUMPLINGS** | 11/16
chilli fennel

ANGEL HAIR PASTA | 14
Devon brown crab, chives

ISLE OF WIGHT TOMATO SALAD | 9
basil cress

DUCK LEG TERRINE | 9
heritage carrots, fine herbs

CHARRED SWEETCORN | 11

radicchio, chicory, jalapeno dressing

SUMMER BEANS | 12

Grilled broccoli, nasturtium

LARGE PLATES

MARINATED HALLOUMI | 9/14
spinach, date and almond

BANKSIDE BURGER | 15
bacon, cheese, hand cut chips

BAKED CORNISH SOLE | 19
capers, green tomato and lovage salad

ROAST WHOLE POUSSIN | 14
Caesar salad

GRILLED RIBEYE STEAK | 21
confit garlic butter

SUPER GRAINS SALAD | 9/14
crunchy kale, carrots, tahini
and peanut dressing

SPICED NUT CRUSTED HAKE | 19
spinach, preserved lemon

SIDES | 4.5

**GREEN BEANS &
TOASTED ALMONDS**

HANDCUT CHIPS

**FENNEL AND ROCKET
SALAD**

**SEAWEED JERSEY ROYAL
POTATOES**

DESSERT | 7.5

DARK CHOCOLATE BROWNIE
vanilla ice cream

PINK CHAMPAGNE JELLY
fresh fruit salad, pineapple sorbet

PEACH CHEESECAKE
chia and hemp seed crumb

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.