

CHARDONNAY 2017, JULIEN SCHAL,  
Mountain Vineyards, South Africa  
47.00



PINOT NOIR 2017,  
Chateau laborde, Burgundy,  
France  
45.00

FIG & IBERICO HAM PIZZETTA 9.95    BROCCOLI & BURRATA PIZZETTA 8.95

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GAZPACHO 7.50 WITH CRAB 11.95

WILD SEABASS CARPACCIO, LEMON, CHILLI & BASIL 8.95

WOODFIRED OCTOPUS, BRAISED CHICKPEAS, PAPRIKA, CHILLI & LEMON 10.95

WHOLE GLOBE ARTICHOKE WITH VINAIGRETTE OR MELTED BUTTER 7.95

WATERMELON, GREEN BEAN, ALMOND & RICOTTA SALAD 6.95

ORANEY SCALLOPS & CHIVE BUTTER 14.00

CHICKEN & IBERICO HAM TERRINE, PICKLED CARROTS & ONIONS, PUGLIESE TOAST 8.50

MIXED TAPAS PLATE TO SHARE 17.95

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PEAS, COURGETTE & SAFFRON RISOTTO 15.95

BURRATA WITH HERITAGE TOMATO, BASIL, RED ONION & CHICORY SALAD 16.50

GEE'S CHARGRILLED CHEESEBURGER (PRIME CHUCK & SHIN), TOMATO SALSA & CHIPS 16.95

AUBERGINE PARMIGIANA, GEM LETTUCE & CHICORY 15.95

WHOLE RAINBOW TROUT, WOOD FIRED FENNEL, CAPERS & SALSA VERDE 21.95

1/2 WOOD FIRED GUINEA FOWL, RAINBOW CARROTS, KALE & ROMESCO 19.50

LINGUINE WITH SALMON, BROWN SHRIMPS, CRAB\*, CHILLI, FENNEL, DILL 20.95

45 DAY DRY-AGED 10 OZ ABERDEEN ANGUS RIBEYE STEAK 31.95

chips, roasted shallots, tarragon butter or red peppercorn sauce

SIDES 3.95

CHIPS - CHICORY, GEM LETTUCE & ROCKET SALAD - BUTTERED POTATOES - WOOD FIRED COURGETTES -  
ROASTED TENDERSTEM BROCCOLI, ONION & GARLIC - TOMATO & BLACK OLIVE SALAD

Our chefs will make every effort to accommodate any special requests

\*Our crab is fresh, handpicked and British - It may contain a small amount of shell

A discretionary service charge of 12.5% will be added to your bill.

If you have any allergies or intolerances, please inform a member of staff.