

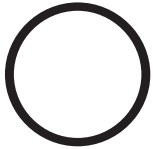
Castelvetrano green olives (v) 4
 Freshly baked sourdough bread, Brue Valley butter (v) 3.5
 Charcoal-grilled flatbread, tzatziki, muhammara (v) 8



STARTERS

Roasted celeriac and parsley soup, croutons (v) 8
 Burrata, grape and endive salad, golden raisin and balsamic dressing, Sardinian crispbread (v) 12
 Grilled mackerel, skordalia, horseradish, beetroot and celery salad 13
 Crispy fried squid, nam jim and Thai basil slaw, chilli jam, goma dressing 14.5

Grilled king prawn cocktail, avocado, vodka and crab Marie Rose sauce 14/21
 Warm duck salad, mushroom paté, orange, grain mustard dressing 13.5
 Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese 14
 Juniper and black pepper beef carpaccio, balsamic roasted beetroot, horseradish, Parmesan, rocket 14



SALADS

Falafel, red pepper and feta salad, spiced pomegranate dressing (v) 8/12
 Sichuan-spiced soya bean and cucumber salad, heritage tomatoes, spiced granola, tofu cream (ve) 11

Roasted salmon, smoked tomato, grilled courgette, black olive tapenade, lemon goat's curd 18.5
 Chicken Caesar salad 19

MAINS

Bucatini pasta, wild garlic and basil cream, portobello mushrooms, roasted hazelnuts, spinach (v) 18.5
 Lemon and thyme corn fed chicken breast, truffle mascarpone mash, curly kale, Morteau sausage, porcini gravy 21
 Roasted cod, Jerusalem artichokes, wilted spinach, shallot and lemon butter sauce 23.5
 Seared scallops, cannellini beans, slow-cooked pancetta, pickled endive, saffron emulsion 26
 Pan fried sea bass, cauliflower purée, potato gnocchi, cavolo nero, confit garlic, lemon dressing 24.5
 Pancetta-wrapped pork fillet, smoked crackling crumble, warm lentil and treviso salad, apple sauce 23.5

FROM THE GRILL

Whole sea bream 19
 Veal T-bone steak, smoked anchovies, lemon and sage butter 26.5
 250g dry-aged sirloin steak 28
 200g dry-aged fillet steak 30
 700g (min weight) dry-aged côte de bœuf for two 65
 Roasted lamb rump, marinated artichoke, fresh garden peas, mint, gravy 26
 Please choose a sauce: tarragon mustard, green peppercorn, tartare or gravy

SIDES Each 5.5

Rocket, fennel and Parmesan salad	Tenderstem broccoli (ve)
Chips (ve)	Mashed sweet potatoes (v)
	Roasted new potatoes (v)

SPARKLING AND CHAMPAGNE 125ml

Harvey Nichols, English Sparkling Brut, England, NV	12
OXO Champagne, Brut, NV	13.5
Harvey Nichols Champagne, Brut Rosé, France, NV	15
Moët & Chandon, Brut Impérial, Champagne, NV	16
Moët & Chandon, Ice Impérial, Champagne, NV Served over ice	16
Moët & Chandon, Brut, Rosé, Champagne, NV	19
Krug, Grand Cuvée, 166 Edition, Champagne, NV	35

OXO COCKTAILS

PENICILLIN	13
Copper Dog Whiskey, lemon, honey, ginger, Laphroaig 10 Year Old	
RUM'N ROCK STEADY	13
Plantation Dark Rum, coconut water, pineapple, fresh lime juice, falernum*, pimento bitters, Wray & Nephew Overproof Rum	
MOJITO	13
Plantation 3 Stars Rum, lime, mint, sugar, soda	
VANILLA CHOCOLATE MALT	13
Vanilla vodka, almond milk*, Mozart Dry Chocolate Spirit, vanilla sugar, malted milk	
RASPBERRY GIN DAISY	14
ROKU Gin, Green Chartreuse, raspberry ripple, lemon, soda	
AT THE DRIVE-INN	14
Jim Beam Double Oak Whiskey, maple syrup, chocolate bitters, popcorn essence	
GOTHIC MANHATTAN	14
Maker's Mark 46 Whiskey, Antica Formula Vermouth, Jerry Thomas Bitters, black liquorice rinse	
PINK MARGARITA	14.5
Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit, lime juice	
BEAUTY AND THE BEAST	15
Don Julio Blanco Tequila, pineapple juice, passion fruit syrup, fresh strawberries, basil	
8TH FLOOR SMASH	15
Ketel One Vodka, OXO Brut Champagne, Grand Marnier Liqueur, strawberries	
DUE SOUTH	17.5
Ketel One Vodka, OXO Brut Champagne, St-Germain Liqueur, egg white, raspberry syrup, lemon	
PORNSTAR MARTINI	17
Crystal Head Vodka, OXO Brut Champagne, passion fruit, vanilla syrup, lime juice	

CRAFT BEERS, LAGER AND CIDER

Crate, OXO Session IPA, England, 3.8%, 330ml	6
Maison Sassy Cidre Rosé, France, 3%, 330ml	7
Peroni Nastro Azzurro, Italy, 5.1%, 330ml	6
Peroni Nastro Azzurro Gluten Free, Italy, 5.1%, 330ml	6
Paolozzi Helles Lager, Scotland, 5.2%, 330ml	6.5
Hammerton Islington Steam Lager, England, 4.7%, 330ml	7
Schneider weisse, Germany. 5.2% 500ml	8
Hiver, England, 5.0%, 330ml	6
Peroni Libera, Italy, 0.0%, 330ml	4.5
Timothy Taylor's Landlord, Yorkshire, England 4.1%. 500ml	7

JUICE, SOFT DRINKS AND MINERALS

HARVEY NICHOLS STILL OR SPARKLING WATER,	3/5.5
330ml/750ml	
LONDON ESSENCE TONIC,	200ml 3.25
FRESHLY PRESSED JUICE	4
Orange, ruby grapefruit, cloudy apple, cranberry, pineapple, tomato	
LUSCOMBE ORGANIC SODA,	270ml 4.25
Raspberry lemonade, ginger beer, wild elderflower bubbly	

NON-ALCOHOLIC COCKTAILS

HIBISCUS MIMOSA	6
Pink grapefruit, hibiscus cordial, lime juice, Fever-Tree Lemon Tonic	
ORIENTAL CHILL	7
Lychees, lime juice, coconut syrup*, organic ginger beer	
SEEDS OF CHANGE	7
Raspberries, pomegranate, guava juice, lime juice	

** A discretionary £1 from the sale of this drink will be donated to Macmillan Cancer Support.

** Macmillan Cancer Support, registered charity in England and Wales (261017), Scotland (SC039907) and the Isle of Man (604)