Grilled Rustic Bread Selection
with whipped butter £6 | 386 kcal

Marinated Mammoth Olives
(vg) £6 | 65 kcal

Cyan.

Roasted Padron Peppers
olive oil & rock salt £6 | 98 kcal

Oysters (2) red wine vinegar
& shallots £6 | 150 kcal

STARTERS

Glazed Pork Belly red cabbage sauerkraut, apple £9.50 | 498 kcal

Mussels white wine, cream sauce, parsley & garlic with warm rustic bread £10 | 478 kcal

Tiger Prawn Cocktail bloody Mary shot, endive, croute £13.50 | 502 kcal

Crispy Kale Stems sweet chilli & pomegranate (vg) £9.50 | 332 kcal

Pea & Mint Soup with courgette & feta beignets (v) £9 | 394 kcal

Grilled King Prawns (3) garlic butter with charred lemon £17 | 399 kcal

Burrata marinated beetroot, pomegranate, walnut & herb salad £9.50 | 562 kcal

CHEF'S FAVOURITES

Battered Haddock & Jenga Chips
pea puree, onion vinegar & tartar sauce £19.50 | 934 kcal

Posh Burger
beef marrow, streaky bacon, Swiss cheese, heritage tomato, relish, roquette & fries £19.50 | 992 kcal

Seafood Linguini
chilli, garlic, lime & coriander £19 | 772 kcal

Roasted Cod
Parma ham, peas, broad beans, fennel & baby potatoes, dill fish cream sauce £24 | 719 kcal

VEGETARIAN / VEGAN MAINS

Butternut Squash & Sage Ravioli baby leeks, rainbow chard & pine nuts (vg) £21 | 612kcal

Wild Mushroom & Leek Risotto charred asparagus, panko, crumbled feta cheese (v) £18 | 588 kcal

Linguini pistachio pesto, grilled Tender stem broccoli and confit tomatoes, ricotta & mint (v) £17 | 672 kcal

FROM THE GRILL

The options below include a choice of both a side and a sauce.

MEAT

Served with cherry vine tomatoes and watercress.

Maple Glazed Slow Cooked Pork Belly
£29 | 682 kcal

28-day aged Locally Sourced Ribeye Steak
250g £34 | 785 kcal

Thyme Roasted Chicken
(breast & leg) £24 | 688 kcal

28-day aged Locally Sourced Sirloin Steak
250g £32 | 785 kcal

Southdown's 3 Bone Rack of Lamb
£34 | 710 kcal

28-day aged Locally Sourced Fillet Steak
227g £38 | 545 kcal

FISH

Served with lemon in muslin and watercress.

Whole Grilled Seabass
with fennel, lemon & dill £29 | 388 kcal

Grilled Lobster
half or whole £32 / £58 355 kcal | 710 kcal
(thermidor sauce add £5)

Whole Grilled Bream
lemon & thyme £25 | 365 kcal

TO SHARE

(includes a choice of 2 sides & 2 sauces)

28-day aged 16oz Chateaubriand Fillet Steak
£75 | 1090 kcal

28-day aged Locally Sourced Axe Handle Ribeye Steak
1kg £90 | 1322 kcal

SIDES £6

Ale battered crispy onion rings 367 kcal (v)

Fries 365 kcal (vg)

Sweet potato fries 401 kcal (vg)

Mac 'n' Cheese black bomber cheddar & crispy onions (v) 512 kcal

Grand salad 132 kcal (vg)

Creamed potatoes 372 kcal (v)

Buttered French beans bacon, shallots 261 kcal

Tender stem broccoli lemon & parsley crumb, toasted almonds 168 kcal (v)

SAUCES £5

Barbecue
(v) 110 kcal

Peppercorn
133 kcal

Red Wine Jus
155 kcal

Chimichurri
167 kcal (vg)

Garlic butter
(v) 95 kcal

Mushroom cream sauce
152kcal

Truffle butter
108 kcal

Honey chipotle
137 kcal

SET MENU

£32 for 2 courses
£40 for 3 courses

STARTERS

Glazed Pork Belly
red cabbage sauerkraut, apple 498 kcal

Tiger Prawn Cocktail
bloody Mary shot, endive, croute. 502 kcal

Crispy Kale Stems
sweet chilli & pomegranate (vg) 332 kcal

Pea & Mint Soup
with courgette and feta beignets (v) 558 kcal

MAINS

Battered Haddock & Jenga Chips pea puree, onion vinegar & tartar sauce 785 kcal

Posh Burger
beef marrow, streaky bacon, Swiss cheese, heritage tomato, relish & roquette & fries 785 kcal

Seafood Linguini
chilli, garlic, lime & coriander 785 kcal

28-day Aged Sirloin Steak
with fries, vine tomatoes & peppercorn sauce 682 kcal

Thyme Roasted Chicken
served with fries, vine tomatoes & mushroom cream sauce
928 kcal

Butternut Squash & Sage Ravioli
baby leeks, rainbow chard & pine nuts (vg) 612kcal

DESSERTS

Mango, Lime & Coconut Pannacotta
passionfruit sauce 761 kcal

Blueberry Bakewell Tart
sugared almonds & Lemon curd gelato 789 kcal

Pear Tatin
apple sorbet, blackberries, sauce (vg) 532 kcal

Selection of Gelato & Sorbets (v) 270 kcal

(v)vegetarian | (vg) vegan

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A discretionary 12.5% service charge will be added to your bill and shared between our team. Adults need around 2000 kcal a day.

Cyan.

WHITE WINE

175ml & Bottles

Balfour Liberty Bacchus, England (vg)
£14.50 | £55

Bolney Estate Pinot Gris, England
£14 | £55

Vidal Sauvignon Blanc, New Zealand
£14 | £45

Trentino L'Aristocratico Pinot Grigio, Italy (vg)
£12 | £42

Petite Ronde Picpoul de Pinet, France (vg)
£10.50 | £38

Rare Vineyards Marsanne-Viognier, France (vg)
£11.50 | £40

Sancerre Joseph Mellot, France (vg) | £57

Stopham Pinot Blanc, England | £54.50

Pulpo Albariño, Spain (vg) | £52

Gavi di Gavi, Enrico Serafino, Italy (vg) | £54

NON – ALCOHOLIC WHITE WINE
Torres Muscat 0.0% Spain (vg) 195 kcal | £24

NON-ALCOHOLIC RED WINE
Torres Syrah 0.0%, Spain (vg) 173 kcal | £24

NON-ALCOHOLIC ROSE WINE
Torres Rosé 0.0%, Spain (vg) 165 kcal | £24

NON-ALCOHOLIC SPARKLING WINE
Codorniu 0% Sparkling, Spain 203 kcal | £29

RED WINE

175ML & Bottles

Bourgogne Pinot Noir Louis Jadot, France (vg)
£15 | £60

Black Craft Shiraz, Australia
£13.50 | £50.50

Terrazas Malbec, Argentina(vg)
£14.50 | £55.50

Feudini Salentini 125 Primitivo del Salento, Italy
£13 | £47

Don Jacobo Crianza, Spain
£11.50 | £41.50

Granfort Merlot, France (vg)
£10.50 | £38.50

Castillo de Mureva Organic Tempranillo, Spain (vg)
£9 | £32.50

Chateau Lamonthe-Cissac Haut Medoc, France
| £55

The Good Luck Bad Luck Club, Australia
| £55.50

Cloudy Bay Pinot Noir, Marlborough, New Zealand
| £97

125ml and 250ml wines available

COCKTAILS

Seasonal

Ginpo Fizz I £17
Portobello Road n.171 gin, Hotel Starlino Rose aperitivo, Briottet Pamplemouse Rose, lemon juice, grapefruit bitters, sugar syrup & Fever Tree Tonic Water.

Chocolate Orange Old Fashion I £17
Woodford Reserve bourbon, orange bitters, choc bitter, crème de cacao dark

Japanese Cherry Sour I £17
Hennessy VS, lime juice, honey, Japanese cherry tea, cherry puree, egg white

Strawberry Ginhatten I £17
Beefeater pink gin, Briottet fraise de bois, honey, Strawberry & Kiwi tea

Jimmy I £17
Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber

Spiced Apple Daquiri I £17
Havana Especial rum, Briottet manzana verde, lime, demerara sugar

Greatest Hits

Tropical Passion I £17
Herradura de Plata tequila, triple sec, Briottet Fruits de la Passion, Giffard Grenadine syrup & orange juice

Cherry Bakewell I £17
Chambord liquor, amaretto, Giffard Cinnamon syrup, cherry bitters, cranberry & lime juice

Grand Iced Tea I £17
Havana Club 3yr rum, cold brew Grand teablend, lemon juice & elderflower cordial. Available in strawberry, peach, passionfruit or Japanese cherry flavour

***Non-alcoholic version available | £9.50**

Classics

Margarita | £16
Olmeca Silver tequila, Cointreau, & fresh lime juice

Manhattan | £16
Woodford Reserve Rye, Hotel Starlino Rosso vermouth & maraschino cherry

Old Fashioned | £16
Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel

Sours | £16
Chivas Regal 12yr whisky, Woodford Reserve bourbon, Amaretto liquor or Pisco, egg white, angostura bitters, sugar syrup & fresh lemon juice

Mojito | £16
Havana 3 rum, fresh lime, sugar syrup and fresh mint

Negroni | £16
Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

ROSÉ WINE

Chateau La Gordonne Côtes de Provence
£14.50 | £57

Bolney Estate Lychgate Rosé, England
£12.50 | £51

Wicked Lady Zinfandel, California, USA (vg)
£8.50 | £32.50

Marchesi Ervani Pinot Grigio Rosé, Italy (vg)
£9 | £32.50

CHAMPAGNE

125ml & Bottles

Pommery Brut Royal, France
£18 | £98

Pommery Brut Rosé, France
£20 | £118

Moët & Chandon Brut Imperial, France (vg)
| £97

Dom Perignon Rosé Vintage, France (vg)
| £495

Louis Roederer Cristal, France (vg)
| £380

Krug Grande Cuvée, France (vg)
| £360

Pommery Blanc de Blancs Apanage Brut, France
| £147

Lauren Perrier Rosé, France
| £181

Pommery Apanage 1874 Brut, France
| £157

Pommery Cuvée Louise Vintage 2005, France
| £350

Veuve Clicquot Yellow Label Brut, France (vg)
| £122

SPARKLING WINE

125ml & Bottles

Baco da Seta Prosecco Spumante Rosé
£8.50 | £46.50

Alberto Nani Organic Prosecco, Italy (vg)
£10.50 | £55

Chandon Spritz, Argentina
| £51

Ridgeview Cavendish, England (vg)
£13.50 | £75

Ridgeview Fitzrovia Rosé, England (vg)
£14.50 | £82

Ridgeview Blanc de Blancs, England (vg)
£17.50 | £100

Ridgeview Oak Reserve, England (vg)
| £140

Balfour Leslies Reserve Rose, Kent, England (vg)
I £95

Chapel Down Classic Brut NV, England
| £65

Bolney Bubbly, England
| £63

DIGESTIFS

Port 70ml

Graham's 10yr
Tawny | £9.50

Sherry 70ml

Tio Pepe Jerez Xeres (ESP)
| £8.50

Harvey's Solera (ESP) | £8.50

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