



sunday

House Martini 6/12 Bloody Mary 12 Langham Classic Cuvée 14 Celeryade (0%) 10

nosh

Chaat Tartlet 3

Prawn Toast 4

Squid "Tako Yaki" Doughnut 5

Brioche and Lime Pickle Butter 6

Cured Sea Bream, Kalamansi Ponzu, Green Apple 16

Roasted Apricot, Achaar, Whipped Feta, Almonds 12

New Season's Marinated Courgette, Coal Smoked Aubergine, Boquerones, Ewes Curd 14

"Sai Oua" Faggots, Pickled Kohlrabi, Lime Leaf Emulsion 26

Green Chilli Paneer, Palak Purée, Pickled Red Onions, Sev 24

Roasted Halibut, Malaysian Fish Head Curry, Okra, Aubergine 42

Moen's Spring Lamb, Pea and Coconut, Dill Yoghurt 38

Chaat Masala New Potatoes 7

sunday roast-ish

Roast Pork Tomahawk, Glazed Pork Belly (serves 2) 80

Served with sweetcorn cheodo, masala carrots & cabbage, chaat potatoes

pud

Strawberry and Buttermilk Choux 12

Banana Pudding 10

Ice Cream 5 per scoop

chocolate/coconut/strawberry sorbet

A selection of British Cheeses 12

*Our kitchen is not allergen free, please inform us of any allergies
House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*



cocktails

House Vermouth 9

Caperitif, Swartland, South Africa

House Martini 12

Tanqueray No 10, House-Made Lime Extract, Noilly Prat

MAAI Colada 14

Milk Washed Pineapple Rum Punch, Coconut Foam

Plums and Cherries 12

Umeshu, Cherry Heering, Carpano Antica, Lime, Soda

Celeryade 11

Tanqueray No 10, Celery, Celery Bitters, Lemon, Soda

Elderflower Margarita 12

Cimarron Reposado, St Germain, Lemon

Salted Melon Daquiri 12

Melonade, Blanco Rum, Lime, Sea Salt

Ruby Slipper 14

Clarified Strawberry, Vanilla Vodka, Aperol, Mezcal

Buttered Popcorn Old Fashioned 14

Buttered Popcorn infused Bourbon, Angostura, Demerara Syrup

beer

Guinness (Pint) 8

Victoria Malaga Lager (Schooner) 6

Northern Monk Little Faith IPA (Schooner) 6

no / low

Celeryade 0% 10

Tanqueray Zero, Celery, Celery Bitters, Lemon, Soda

Ginger Spritzer 11

Mother Root, Smiling Wolf Aperitivo, Soda

Lucky Saint 0.5% (300ml) 6

Guinness Draught 0.0% (440ml) 7

wines by the glass

Served as 125ml pours

sparkling

NV Langham 'Culver' Classic Cuvée, Dorset 14

NV 'John' Sparkling Sake, KEIGETSU, Kōchi Prefecture, Japan 20

white

2024 Jurançon Sec, Domaine Laguilhon, France 10

2024 Loureiro Escolha, Quinta de Azevedo, Minho, Portugal 12

2023 'Plexus' Barossa Marsanne/Roussanne/Viognier, John Duval, South Australia 14

2020 Riesling, Domaine Rolly Gassmann, Alsace, France 14

2024 Rías Baixas Albariño, Lagar de Pintos, Galicia, Spain 15

2023 Chablis, Domaine de L'Enclos, Burgundy, France 15

2022 White Wolf KC2 Chardonnay, Kent 22

rosé

2025 Xinomavro, Kir-Yianni, Macedonia, Greece 11

red

2022 'Torre del Falasco' Valpolicella Superiore, Veneto, Italy 11

2024 Ribeira Sacra Mencía, Adegas Algueira, Galicia, Spain 12

2024 Langhe Nebbiolo, Corino Giovanni di Corino Giuliano, Piemonte, Italy 14

2021 Gimblett Gravels Syrah, Trinity Hill, Hawkes Bay, New Zealand 15

2019 Grenache Noir, Momento, Western Cape, South Africa 16

*Our kitchen is not allergen free, please inform us of any allergies
House filtered still and sparkling water is served at a charge of £1.50 per person
A discretionary 13% service charge will be added to your bill*