



sips

House Martini 6/12 House Vermouth 9 Langham Classic Cuvée 14 Spiced Blackberry Collins 0% 10

nosh

Chaat Tartlet 3

Cuttlefish "Tako Yaki" Doughnut 5

Brioche and Lime Pickle Butter 8

Heritage Carrots, Peanut Masala, Dill Yoghurt 12

Mussel Crumpet, Curry Custard, Chilli, Celery 16

Steak Tartare, Gochujang, Beetroot, Shiso, Rice Crackers 16

Butternut Squash & Green Chutney Ravioli, Cheddar, Pickled Onions 30

Tare Glazed Monkfish, Onion Purée, Confit Carrot, Chicken Skin 34

Moen's Duck, Blackberry and Pistachio, Celeriac, Confit Croquette 38

Cheese and Onion Potatoes 7

pud

Isha's Jaffa Cake, Toasted Almond Ice Cream 12

Thai Tea Ice Cream, Tamarind Apple Doughnut 12

Banana Pudding 10

Port Roasted Figs, Sinoden Hill Goats Cheese, Oat Crumble 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 Martini 6/12

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

Tomato Martini 6/12

Vodka, Tomato and Basil, Noilly Prat

MAAI Tai 15

Flor de Cana No.7, Orgeat, Cointreau, Clarified with Rose Milk

Curry Leaf Gimlet 14

Curry Leaf Infused Opihr Gin, Citric, Simple

Plain Sight 13

Foraged Fig Leaf Syrup, Bisongrass Vodka, Vermouth, Soda

Celeryade 11

Beefeater, Celery, Celery Bitters, Lemon, Soda

Elderflower Margarita 12

Cimarron Reposado, St Germain, Lemon

Hot Lime Pickle Margarita 12

Cimarron Reposado, Lime Pickle, Cointreau, Lime

Salted Melon Daiquiri 12

Melonade, Blanco Rum, Lime, Sea Salt

Plum Pucker 14

Umeshu Plum Wine, Bourbon, Lime, Egg White

Buttered Popcorn Old Fashioned 14

Buttered Popcorn Infused Bourbon, Angostura, Demerara Syrup

Shamhattan 14

Rittenhouse Rye, Black Raspberry Liqueur, Carpano Antica

beer

Guinness (Pint) 8

Victoria Malaga Lager (Schooner) 6

Northern Monk Little Faith IPA (Schooner) 6

Lucky Saint 0.5% (300ml) 5

Guinness 0.0% (440ml) 6

no / low

0% Celeryade 10

Tanqueray Zero, Celery, Celery Bitters, Lemon, Soda

0% Spiced Blackberry Collins 10

Spiced Blackberry Syrup, Tanqueray Zero, Lemon, Soda

0% Ginger Spritzer 11

Mother Root, Smiling Wolf Aperitivo, Soda

wines by the glass *Served as 125ml pours*

sparkling

NV Langham 'Culver' Classic Cuvée, Dorset 14

white

2025 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

2025 Rías Baixas Albariño, Lagar de Pintos, Galicia, Spain 15

2025 Chablis, Domaine de L'Enclos, Burgundy, France 15

2022 White Wolf KC2 Chardonnay, Kent 22

rosé / orange

2025 Xinomavro, Kir-Yianni, Macedonia, Greece 11

2023 Bedoba Orange, Kakheti, Georgia 13

red

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

2024 Ribeira Sacra Mencía, Adega 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

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