

## SIGNATURE COCKTAILS

**Gin Paloma** 15  
Arbikie Nadar Gin, Pink Grapefruit, Ginger Syrup, Lemon Juice, Soda

**Matcha Gin Sour** 15  
No. 3 London Dry Gin, Matcha, Lemon Juice, Sugar Syrup

## NIBBLES

**Padron Peppers (V)** 8  
Smoked Maldon salt and light soy (S, SD, G)

**Teriyaki Chicken** 10  
Wasabi mayo, spring onion (E, F, G, S, SD, N)

**Chorizo Croquettes** 8  
Truffle mayo (Ce, G, E, M, SD)

## STARTERS

**Cauliflower Wings (PB)** 13  
Spicy Korean sauce, sesame seeds, chives and crispy shallots (G, Mu, Se, S, SD)

**Tomato Gazpacho (PB)** 13  
Basil, cucumber and brioche croutons (G, M, SD)

**Olives Bruschetta** 15  
Caramelised onion, parma ham, mozzarella, rocket, balsamic glaze (G, M, SD)

**Beef Tataki** 15  
Japanese marinade, truffle sauce, fresh rocket, parsnip chips (Ce, Mu, Se, S, SD)

**Crispy Squid** 14  
Lime mayo and micro coriander (E, G, Mo)

## SALADS

**Frisée and Mango Salad (PB)** 11/18  
Vegan feta, green beans, toasted walnuts and soy dressing (N, S, SD)

**Caesar Salad** 11/18  
Aged parmesan, marinated anchovies, brioche croutons, Caesar dressing (G, E, F, L, M)

**Fennel and Orange Salad (PB)** 11/18  
Fennel, orange, golden raisins, baby spinach leaves and evo citrus dressing (Mu, SD)

**Add Grilled Salmon (F), Chicken or Halloumi (M)** 7

## LUNCH MENU

### MAINS

**Pan-Fried Seabream** 30  
Crispy potatoes, roasted tomatoes and prosecco sauce (M, SD, F)

**Beetroot Gnocchi (V)** 22  
Parmesan cream, beetroot crisps, micro basil, herb oil (G, M)

**Hans' Fish and Chips** 22  
Cod fillet, minted crushed peas, triple-cooked chips and tartare sauce (G, E, F, SD)

**Beetroot Burger (PB)** 21  
Pistachio pesto, gem lettuce, tomato, caramelised onions, vegan mayo, fries or triple-cooked chips (G, Mu, S, SD, N)

**Chicken Cavolo Nero** 23  
Roasted baby carrots, sauteed cavolo nero, sweetcorn, carrot puree, chicken jus (Ce, G, M, SD)

### GRILL

**Grilled Octopus** 27  
Butter beans, chorizo, black olives, parsley, smoked paprika, lemon dressing (Ce, F, Mo, SD, M)

**The Iconic Burger** 24  
Aged beef, tomato relish, lettuce, caramelised onions, tomato Applewood cheddar, crispy bacon, fries or triple-cooked chips (Ce, G, M, SD)

**Ribeye 28-Day Dry Aged** 35  
Roasted tomatoes, fries or triple-cooked chips (Ce, Mu, SD)

**Grilled Courgette (V)** 22  
Tzatziki yoghurt, hazelnut and olive crumble, herb oil, crispy mint (M, N, E)

**Chicken Burger** 23  
Chicken breast, tomato relish, lettuce, onion, bacon, smoked cheddar, chipotle mayo, fries or triple-cooked chips (Ce, E, G, M, Mu, S, SD)

### SAUCES

**Beef Jus (Ce, SD)** 4  
Chicken Jus (Ce, G, M, SD)  
Peppercorn (Lu, M, Mu, SD)  
Blue Cheese (M)

### A JOURNEY WITH FOOD

"Mixing Italian heart with British soul, our dishes are all about fresh local flavours. In my kitchen, we keep it simple but delicious – where every plate tells a tasty tale from the Mediterranean coast to the heart of Chelsea."

ANTONIO ANIELLO

## SIDES

**Parmesan & Truffle Fries (V)** 8  
Truffle oil, aged parmesan (M, SD)

**Fries or Triple-Cooked Chips (PB) (G)** 7

**Tenderstem Broccoli (PB)** 7  
Olive oil and pine nuts (M, SD, N)

**Green Salad (PB)** 7  
Dressing (Ce, Mu, SD)

**Sweet Potato Fries (PB) (G)** 7

## INVISIBLE CHIPS

### 0% fat 100% charity

Purchase a portion of invisible chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign speak to a member of the team today.

THANK YOU FOR YOUR SUPPORT

## PUDDINGS

**Mango and Passion Fruit Cheesecake (PB)** 10  
Summer berries and raspberry coulis

**Vegan Caramel Pannacotta (PB)** 10  
Coconut and chocolate chip ice-cream

**Custard and Cherry Tart** 12  
Cherry sorbet (G, E, M)

**British Cheeseboard** 18  
Selection of cheese, jam, crackers and grapes (Ce, G, M, Se, S, SD)

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

(PB) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill