

## NIBBLES & BOARDS

v	Slow Bread Co. bread & dairy butter	3.00	ve gf	Stuffed vine leaves with harissa hummus	4.00
ve gf	Marinated Kalamata olives	3.00	v gf	Pickled chilli peppers with ricotta	4.50
ve	Babaganoush & grilled flatbread	4.50		Smoked salmon blinis with dill cream cheese	4.50
<b>Charcuterie &amp; cheese board:</b> Free-range Norfolk charcuteries from Marsh Pig & fine British cheeses					22.00
<b>Fish board:</b> Crayfish cocktail, scallop ceviche, smoked salmon blini, mackerel pâté, lobster bisque					26.00
v	<b>Mezze board:</b> Sweet potato falafel, stuffed vine leaves, Kalamata olives, grilled flatbread, ricotta stuffed chillies, babaganoush & harissa hummus				18.00

## STARTERS

ve gf	Sweet potato cannelloni of date, pistachio & cassava couscous, salsa verde	7.00
v gf	Rosary Ash goats' cheese, candied beets, toasted pine nuts, balsamic	7.50
gf	Yuzu scallop ceviche, toasted almond & avocado	9.00
gf	Chicken terrine, orange, chicory, summer herbs	8.00
gf	Confit sea trout, potato mousse & caper vinaigrette	9.50
gf	Venison tartare, blackberry ketchup, parsnip crisp	10.00

## MAINS

ve gf	Pepper roulade, tomato, olive, chicory, romanescos, virgin mary sauce, powdered olive oil	14.50
v gf	Kolrhabi tagliatelle, shaved truffle, parmesan* cream, herb pesto	15.00
gf	Pan-fried seabass, minted purple potato, asparagus, carrot puree	17.00
gf	Dover Sole, capers, beurre noisette, Jersey Royals	25.00
gf	Seared duck breast, grilled polenta, sheeps' cheese & raspberry vinaigrette	16.50
gf	Lamb two ways, scallop, broad beans & anchovy mayonnaise	18.50
	Burger & fries, with aioli, mature Cheddar, pickles, & raw slaw [ add bacon + 1.50 ] [ add blue cheese + 1.50 ]	14.00

## STEAKS

gf	Rare breed Dexter, dry aged at least 28 days	
	11oz rib-eye	24.00
	7oz fillet steak	27.00
	Salsa verde or Port & bone marrow jus and your preferred choice of side dish	

## SALADS & SIDES

	3.50	
ve gf	Spiced edemame beans	v Fries
ve gf	Leaf salad	v gf Roast pumpkin
ve	Raw slaw	v gf Purple sprouting broccoli

## AFTERS

v English strawberries, basil sorbet, vanilla Chantilly, white chocolate 7.50

v Millionaire's chocolate cheesecake & salted caramel 7.00

v gf Rose panna cotta, elderflower granita, lavender shortbread 7.50

v Assorted macaroons x4 7.00

v gf x2 Scoops of ice-cream 4.00

A selection of fine British cheeses served with chutney & biscuits 9.00 / 15.00  
[ + 4.50 glass of Dowes LBV Port ]

## LIQUID DESSERTS

**The Andes Olé** 9.50

*Fair quinoa vodka, Koko Kanu, agave, kaffir leaves, lime. Short, tenacious & exotic, with a touch of Bolivia's finest.*

**Chelsea 1 – 0 Manhattan** 10.00

*No.3 Gin, Antica Formula, Bold aperitif, maraschino cherry. A Manhattan twist with a Chelsea feel.*

**Brothers & Kings** 9.00

*King's Ginger, Frangelico, lime, Peychaud's, rosemary. Short, sweet and aromatic.*

## DESSERT WINES

Chateau du Levant Sauternes 6.00 [100ml] 18.00 [375ml]

Dows LBV Port 4.50 [100ml]

Pedro Ximinez 7.00 [100ml] 35.00 [500ml]

## POTS OF TEA

2.50

Breakfast Tea, Darjeeling, Green, Jasmine,

Earl Grey, Russian Caravan, Mixed Berries, Rooibos,

Orange Tea with Orange Peel, Rosehip, Peppermint

Herb, Chamomile Flowers, Fresh Mint

## DIGESTIVES

50ml

**Hennessey XO** 22.00 22.00

*Cognac "Date, Sultana, Cocoa"*

Jura Superstition • Islay 8.70

"Smoke, toast & honey"

Diplomatico Reserva Exclusiva Rum • Venezuela 9.40

"Chocolate, orange & vanilla"

Balvenie Carribean Cask • Speyside 9.70

"Vanilla, mango & passion fruit"

Ron Zacapa Rum • Guatamala 11.20

"Apricot, cocoa & wood"

Cafè Corretto 7.00

Single espresso served alongside a shot of the Nonino sisters' outstanding Grappa Tradizione.

For a full spirits list see our drinks menu

## COFFEE

Americano 2.20

Latte 2.70

Flat White 2.60

Cappuccino 2.60

Espresso Single 2.00

Espresso Double 2.40

Macchiato 2.40

Hot Milk *or* White Chocolate 2.60

Frangelico Hot Chocolate 6.50

## SUMMER IN SW3

**Wimbledon** is here! To celebrate the most prestigious lawn tennis competition on the circuit, we will be showing all the major games on our bar side big screen. If that's not enough, we've created our own little slice of SW19 in our sun drenched garden terrace. The grass really is greener. As the sun shines, why not enjoy one of our exclusive hampers, packed full of quintessential British delicacies and your choice of bubbles. Only during Wimbledon. Available all day.

We're not finished there. As July rolls into August, the Scandinavian fishing season gets everyone in the mood for fresh shell fish and a healthy amount of schnapps to wash it all down. We're hosting the **Crayfish Party** this year on Wednesday 9<sup>th</sup> August and it promises to be enormous amounts of fun, a snip at £55 all in! Book today with a member of staff or enquire through our events team: [events@thephe.com](mailto:events@thephe.com)