

K A L A

3 COURSES £45 | 2 COURSES £37

SNACKS	<p>Gordal olives + £4 { <i>Fino Sherry</i> }</p> <p>Cadiz boquerones + £6 { <i>Fino Sherry</i> }</p> <p>very nice olive oil, limo chilli flakes</p>
STARTERS	<p>ChalkStream trout pastrami-style { <i>Grüner Veltliner</i> }</p> <p>sour cream, dill and pickled green beans</p> <p>Chicken liver pâté { <i>Sauternes</i> }</p> <p>farmhouse chutney, wholemeal sourdough toast</p> <p>Gazpacho { <i>Miraval Rosé</i> }</p> <p>smoked bacon and toasted nori, roast garlic and parsley toast</p> <p>Burrata { <i>Sauvignon Blanc</i> }</p> <p>pickled kohlrabi and blackened spring onion dressing, fennel seed and chilli crackers</p> <p>Pig's head croquettes { <i>Riesling</i> }</p> <p>salt-baked pineapple, salsa verde, crispy filo with limo chilli</p> <p>Crispy spiced carrot cakes { <i>Rioja Blanco</i> }</p> <p>pickled shallots, salted green chilli and sesame cream</p>
MAINS	<p>Braised featherblade of beef { <i>Palazzo della Torre</i> }</p> <p>wild mushroom ketchup, truffle and parmesan chips, red wine sauce</p> <p>Roasted summer squash { <i>Beaujolais</i> }</p> <p>coconut and red lentil dahl, broad bean and green tomato pickle, bhaji</p> <p>Butter-roasted pavé of lamb + £6 { <i>Pinot Noir</i> }</p> <p>saffron soubise sauce, red pepper biber salçasi, torched cucumber, anchovy tempura</p> <p>Cod fillet { <i>Grüner Veltliner</i> }</p> <p>salad of summer courgettes, taramasalata, toasted walnuts, smoked apple and dill dressing</p> <p>Crispy-fried courgettes { <i>Bourgogne Blanc</i> }</p> <p>lemon thyme and garlic butter, Old Winchester cheese, hazelnuts, heritage tomatoes and basil</p> <p>Specials</p> <p>Please ask a member of the team about our specials</p>
FOR TWO	<p>35-day-aged sirloin of beef + £17 per person { <i>Tempranillo</i> }</p> <p>heritage tomato salad with shallot and mustard seed dressing, wild mushroom ketchup, truffle and parmesan chips</p>
SIDES	<p>Truffle and parmesan chips + £5.5</p> <p>Heritage tomato salad shallot and mustard seed dressing + £6</p> <p>Hispi cabbage dressed in lemon and very nice olive oil, pickled grapes and shallots + £4.5</p> <p>Invisible chips + £4</p> <p><small>Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.</small></p>
SWEETS	<p>Vanilla crème brûlée { <i>Sauternes</i> }</p> <p>Strawberry pavlova { <i>Champagne Socialite</i> }</p> <p>melon and mint sorbet</p> <p>Chocolate 'Oblivion' { <i>Pedro Ximénez</i> }</p> <p>mint choc-chip ice cream, dark chocolate sauce</p> <p>Floating island { <i>Gewürztraminer</i> }</p> <p>rum custard, peanut brittle, caramelised banana and lime</p> <p>Sticky toffee pudding { <i>Tawny Port</i> }</p> <p>butterscotch sauce and vanilla ice cream</p> <p>Bath Soft cheese +£2 { <i>White Port</i> }</p> <p>poppy seed lavash, beetroot and almond Eingemakhts</p>

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	
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WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	6	23
Friulano / Garganega Cantina di Custoza, Veneto, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Classic Series, Casablanca, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain	6.5	9.5	37
Grüner Veltliner Loimer, Kamptal, Austria	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59
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RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	6	23
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Carignan Baron de Badassière, Côtes de Thau, France	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Gamay Dominique Morel, Beaujolais, France	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59
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ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS		
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5	
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	12	
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11	
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10	
Espresso Martini Finlandia vodka, Kahlúa, espresso	10	
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NON-ALCOHOLIC		
Strawberry Lemonade Strawberry shrub, soda	3.5	
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5	
James's Giant Peach Green tea, peach syrup, lemon	4	
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4	
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BEERS	330ML	
Ayingler Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5	
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5	
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5	
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6	
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5	
Guest beer Ask a team member for details		
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CIDER	500ML	
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5	
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SHERRY	75ML	
Fino 'Inocente', Valdespino	6	
Pedro Ximénez 'El Candado', Valdespino	6.5	
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PORT	75ML	
Dry White Port, Ferreira	4.5	
LBV Port, Sandeman	5	
10-Year-Old Tawny Port, Sandeman	6	
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SWEET	75ML	375ML
Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile	5.5	26
Sauternes Château Laville, Bordeaux, France	8	40