

K A L A

Dairy Free

3 COURSES £49 | 2 COURSES £43

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt + £5.5

Gordal olives + £4

Fried and salted Valencian almonds + £3

STARTERS

Sticky belly bacon { *Fundamentalista* }
dressed spring leaves with walnuts and apple

Gin-cured sea trout { *Sauvignon Blanc* }
pomelo and endive salad, chive oil

Crispy spiced carrot cakes { *Rosé de Syrah* }
pickled shallots, salted green chilli, sesame cream

Glazed lamb's tongue { *Carmenère* }
salad of new potatoes, charred green pepper dressing, gremolata

MAINS

Confit duck leg { *Fundamentalista* }
ruby beetroot purée, miso-glazed chicory, aged soy and smoked garlic honey sauce

Charred sea bass { *Albariño* }
saffron crushed potatoes, long-stem broccoli, caper and raisin purée

Braised featherblade of beef { *Malbec* }
beetroot ketchup, truffled chips, red wine sauce

Roasted hispi cabbage with salsa macha { *Pinot Noir* }
cucumber, lime and green onion, soft polenta, toasted pecans

FOR TWO

19 oz. 35-day-aged sirloin of beef to share + £8 per person { *Malbec* }
roast carrots, truffled chips, red wine sauce

SIDES

Truffled chips + £5

Long-stem broccoli with extra virgin olive oil and lemon + £5

Charred hispi cabbage with raisin and caper purée, toasted almonds + £6.5

Roast carrots with smoked garlic honey + £5

Invisible chips + £4 *charity donation to Hospitality Action*

0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 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.

DESSERTS

Yorkshire rhubarb and ginger compote with granita { *Semillon* }

Coconut and vanilla rice pudding { *Sauternes* }
rum-poached pineapple, coconut crumble

| FIZZ | GLS | BTL | | |
|---|-------|-------|-----|--|
| Prosecco Ca' di Alte, Italy | 7.5 | 39 | | |
| Charles Heidsieck Brut Reserve Champagne, France | 13 | 75 | | |
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| WHITE | 125ML | 175ML | BTL | |
| Macabeo Molinico Loco, Yecla, Spain | 5 | 7 | 28 | |
| Viura/Verdejo El Coto Rioja Blanco, Rioja, Spain | 5.5 | 7.5 | 30 | |
| Picpoul de Pinet Baron de Badassiere, Languedoc, France | 6.5 | 9 | 36 | |
| Wine of the month Ask a team member for details | - | - | - | |
| Pinot Grigio Ponte del Diavolo, Friuli, Italy | 7 | 10 | 38 | |
| Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand | 8 | 11 | 45 | |
| Grüner Veltliner Kamptal, Loimer, Lower Austria | 8 | 11 | 45 | |
| Albariño Bodega Garzón Reserva, Maldonado, Uruguay | 8.5 | 11.5 | 46 | |
| 'Old Vines White Signature Blend' Mullineux, Swartland, South Africa | - | - | 60 | |
| 2022 Santenay 'Comme-Dessus' Domaine Roger Belland, Burgundy, France | - | - | 90 | |
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| RED | 125ML | 175ML | BTL | |
| Monastrell Molinico Loco, Yecla, Spain | 5 | 7 | 28 | |
| Shiraz 16 Stops, South Australia | 6 | 8 | 33 | |
| Montepulciano Il Faggio, Abruzzo, Italy | 6.5 | 9 | 35 | |
| Wine of the month Ask a team member for details | - | - | - | |
| Carmenère Montes Alpha, Colchagua Valley, Chile | 8 | 11 | 45 | |
| 'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain | 9 | 13 | 50 | |
| Malbec Kaiken Ultra, Mendoza, Argentina | 9 | 13 | 50 | |
| Pinot Noir Greywacke, Marlborough, New Zealand | 11.5 | 16 | 65 | |
| 'Keyneton Euphonium' Henschke, Barossa Valley, South Australia | - | - | 80 | |
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| ROSÉ | 125ML | 175ML | BTL | |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 5 | 7 | 28 | |
| Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France | 5.5 | 7.5 | 30 | |

| COCKTAILS | | | |
|---|--|--|------------|
| Negroni | | | 12 |
| JJ Whitley gin, Campari, Valdespino vermouth | | | |
| Champagne Socialite | | | 13.5 |
| Charles Heidsieck champagne, seasonal syrup | | | |
| Sticky Old Fashioned | | | 12 |
| Woodford Reserve, muscovado sugar, bitters | | | |
| Elderflower Collins | | | 11 |
| JJ Whitley London dry gin, lemon juice, elderflower | | | |
| Espresso Martini | | | 12 |
| Finlandia vodka, Kahlúa, espresso | | | |
| Pineapple and Rum | | | 11 |
| Roasted pineapple soda, Goslings rum, lime | | | |
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| NON-ALCOHOLIC | | | |
| Strawberry Lemonade | | | 4.5 |
| Strawberry shrub, soda | | | |
| White Peach and Jasmine Fizz | | | 4.5 |
| White peach and jasmine, lemon | | | |
| Pomelo Spritz | | | 5 |
| Martini Vibrante, Pomelo and pink peppercorn | | | |
| No G&T | | | 5 |
| Tanqueray 0.0%, London Essence tonic | | | |
| Driver's Negroni | | | 6 |
| Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso | | | |
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| BEERS | | | 330ML |
| Siren/Elite Bistro, Ladysmith | | | 6 |
| 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus | | | |
| Siren, Pastel Pils | | | 6 |
| 4.8% Pilsner style lager. Gluten free | | | |
| Siren, Broken Dream | | | 6.5 |
| 6.5% Breakfast Stout. Chocolate, coffee, granola | | | |
| Siren, Soundwave | | | 6.5 |
| 5.6% IPA. Mango, citrus, pine | | | |
| Lucky Saint Lager | | | 6 |
| 0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish | | | |
| Lucky Saint IPA | | | 6 |
| 0.5% Alcohol free hazy IPA. Tropical and stone fruits | | | |
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| CIDER | | | 330ML |
| Aspalls Suffolk Cider | | | 6.5 |
| 5.5% Medium dry and crisp | | | |
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| SHERRY | | | 75ML |
| Fino 'Inocente', Valdespino | | | 6 |
| Pedro Ximénez 'El Candado', Valdespino | | | 6.5 |
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| SWEET | | | 75ML 375ML |
| Semillon | | | 5.5 26 |
| Botrytis Semillon, Peter Lehmann Masters, South Australia | | | |
| Sauternes | | | 8.5 40 |
| Château Laville, Bordeaux, France | | | |
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| PORT | | | 75ML |
| Ruby Port Sandeman | | | 6 |
| 10-Year-Old Tawny Port Sandeman | | | 7 |