



Starters

Squid w/ lime aioli	6.00
Charcuterie platter	7.00
Market salad (v)	4.00/8.00
Soup of the day (v)	4.50
Beetroot and goat cheese bon bon (v)	5.00
'Hot smoked' salmon salad	5.50
Brisket croquette, tartare sauce	7.00

Sides

Chips	3.50
Seasonal veg	3.50
Crushed potatoes	3.50
Truffle chips	4.00
Olives	3.50
Market salad (v)	4.00/8.00
Mixed leaf salad (v)	3.50

Mains

Lamb burger, red onion jam, halloumi, chips	11.50
*try it with a bottle of San Millan Crianza, Rioja	
Courgette beignet, aubergine caviar, pepper salsa, basil oil	12.50
*try it with glass of Capillo de Barro Malbec	
Hake, potato rosti, cider cream, lardons	12.50
*try it with a glass of El Cante Albariño, Rías Baixas	
Flat iron steak, chipotle butter, chips, rocket	14.00
*try it with a glass of Oltre Passo Primitivo, IGT Salento	
Quinoa with winter ratatouille (V) (add feta)	10.50/11.50
*try it with Malandrino Pinot Grigio, Veneto or Côtes du Rhône, Remy Ferbras	
Chicken supreme, spring onion mash, tarragon cream	12.50
*Try it with Montagny, Grand Vin De Bourgogne, Buxy	

To finish (go on, you deserve it)

Red wine poached pear w/hazelnuts	4.50	Coffee & kahlua crème brulee	4.50
Dark chocolate cheesecake, cherry compote	4.50	3 cheese plate	8.00
House-made ice cream			
2 scoops	4.00	3 scoops	4.50

£1 for Bottomless bottle of filtered & chilled still or sparkling water? Yes please!!

All foods may contain traces of nuts and other allergens; please advise your waiter of any allergies before ordering and ask to see the allergen information.

A discretionary 12.5% will be added to your bill. This goes directly to the staff in Made.