

PLUM + SPILT MILK

À LA CARTE

Mon 11am- 9pm Tue-Fri 11am-10pm
Sat 3pm-10pm / Sun 3pm-9pm

APERITIF COCKTAILS

ROB ROY 12 | STRAIGHT UP NEGRONI 11 | OLD CUBAN 12.50

FIRST COURSES

Wild garlic soup, London feta & toasted almonds 8

Severn & Wye smoked mackerel, pickled rhubarb, watercress 11

Ham hock terrine, Jerusalem artichoke piccalilli,
parsley salad, grilled sourdough 10.50

Spiced cauliflower hummus, Stoke Newington flat bread,
pickled radish & cauliflower, chickpea dukkah 9.50

London burrata, fennel, blood orange, toasted hazelnuts,
maple & citrus dressing 13

Rabbit ravioli, spring vegetable consommé, parsley gremolata 14

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your bill.

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MAINS

Roasted South coast cod, fennel, brown crab risotto,
spinach, lobster oil **26**

Brixham John Dory, curried mussels, sea beet & celeriac **28**

Brixham Market fish, brown butter, shallots,
lemon & samphire **marketprice**

10oz 28-day dry-aged Yorkshire rib-eye, roasted shallot,
béarnaise sauce, hand cut beef dripping chips **34**

Paddock Farm pork outlet, pease pudding, chargrilled
hispi cabbage, cider sauce **24**

Butter-poached free range chicken breast, wild garlic,
crushed Jerusalem artichokes, Madeira jus **23**

Pan-fried potato gnocchi, Jerusalem artichokes, sun-dried tomatoes,
baby spinach & Ticklemore cheese **19**

Miso baked aubergine, Essex quinoa, Asian greens, edamame,
pickled red cabbage, sweet potato, toasted sesame **18**

Native breed Beef Wellington, Madeira jus,
buttered mashed potato & seasonal vegetables **85**

SIDES 4.50

Heritage carrots, orange & coriander | Mashed potato
Hand cut beef dripping chips | Truffled cauliflower cheese
Seasonal greens | Sutton Community Farm mixed leaf salad

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PUDDINGS PAIRED WITH WINE

Plum + Spilt Milk **8.50**

Recioto della Valpolicella, Cor te Giara ▪ 2014 **8.50**

Grüner Veltliner Eiswein, Weingut Rabl ▪ 2011 **15**

Baked pomegranate and chocolate pudding, chocolate sauce **9**

Tokaji As zu 5 Put tonyos, Beres ▪ 2008 **13**

Poached Yorkshire rhubarb & stem ginger crumble,
oat milk custard **8.50**

Grüner Veltliner Eiswein, Weingut Rabl ▪ 2011 **15**

Buttermilk panna cotta, blood orange & Gran Marnier **8.50**

Tokaji As zu 5 Put tonyos, Beres ▪ 2008 **13**

Salted caramel & caramelised pear mousse,
caramel sauce **8.50**

Jean-Christophe Barbe, Chateau Laville ▪ 2015 **11**

Salted caramel truffles **4**

Colston Bassett Stilton, Lincolnshire Poacher & Baron Bigod,
fig chutney, Miller's stoneground wheat crackers **10.50**

Recioto della Valpolicella, Corte Giara ▪ 2014 **8.50**

10-year old Tawny Port, Quinta do Infantado ▪ NV **8**

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SWEET WINES

Recioto della Valpolicella, Corte Giara • 2014 **8.50**

Jean-Christophe Barbe, Chateau Laville • 2015 **11**

Tokaji Aszu 5 Puttonyos, Beres • 2007 **13**

Grüner Veltliner Eiswein, Weingut Rabl • 2011 **15**

DIGESTIVE COCKTAILS

SORBET ALEXANDER **11** | SHERRY COBBLER **11** | AMARETTO APPLE SOUR **10**

HOT DRINKS

Espresso

Single **3.50** | Double **4**

Latte **4.50** Cappuccino **4.50**

Americano **4** Flat white **4.50** Irish coffee **8**

English breakfast | Fresh mint | Peppermint

Green tea | Jasmine | Earl Grey

Chamomile | Lemon Verbena

4.50

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