

ONE ONE FOUR

À LA CARTE MENU



TODAY WE'RE POURING

SUNSET SPRITZ 12 - CAIPIRINHA 12 - BONE IDYLL DAIQUIRI 12

SNACKS

MARINATED OLIVES 4

HOUSE BREAD 5

JERSEY OYSTERS EACH 4 | HALF A DOZEN 18

STARTERS

BEEF CARPACCIO, CRISPY POTATOES, FRIED CAPERS, ROCKET PESTO 12

BURRATINA, TOMATO GAZPACHO, BASIL OIL, CRUTONS, HAZELNUTS 9

SEA BASS CEVICHE, BEETROOT & ENDIVE SALAD, CHILLI, GRAPEFRUIT VINAIGRETTE 10

GALICIAN GRILLED OCTOPUS, CHORIZO, ROASTED CHICKPEAS, WILD GARLIC EMULSION 14

MAINS

RISOTTO PRIMAVERA, YELLOW & GREEN COURGETTE, BROAD BEANS, GOAT CHEESE FOAM, ASPARAGUS PAN FRIED 22

PAN FRIED SEA TROUT, BUCKWHEAT, SHIITAKE MUSHROOMS, VERMOUTH SAUCE 23

DUCK BREAST, POTATO MILLE FEUILLE, BABY BEETROOTS, GOJI GEL, PEAS PURE, RED WINE JUS 25

RIBEYE OF BEEF, BABY CARROTS, ROASTED ROSCOFF ONION, TENDERSTEAM BROCCOLI, VEAL JUS 30

SIDES

TRUFFLE CAESAR SALAD, QUAIL EGG, PARMESAN, CROUTONS 6

HISPI CABBAGE, TAHINI YOGURT, CONFIT & CHILLI GARLIC 5

TRIPLE COOKED CHIPS 5

PRE DESSERT

DESSERTS

VANILLA EGG CUSTARD BRULEE TART AND SORBET 9

WHIPPED WHITE CHOCOLATE, ENGLISH RED FRUITS & MACADAMIA 9

AFFOGATO SERVED WITH HOUSEMADE VANILLA ICE CREAM AND SAVOIARDI BISCUITS 8 [SPIRIT +6]

SELECTION OF ARTISAN BRITISH CHEESES, TRADITIONAL GARNISHES 16