

ELEMEN7S

COOKED WITH THE ELEMENTS OF FIRE & WOOD, SERVED WITH LOVE

ROBATA

FIRED ON WOOD COALS

GRILLED BAVETTE STEAK 16

with Chimmicurri

GRILLED HISPI CABBAGE 12

Basted in a Garlic and miso emulsion

LAMB RUMP 15

with salsa verde

SKEWERS

OYSTER MUSHROOM 9

Basted in Miso Soy glaze with Crispy onion

MARGEZ SAUSAGE 9

Lamb sausages served with a Chimichurri

KING PRAWN 9

Basted in chilli butter

SMALL PLATES

HAM & MANCHAGO CROUQUETTA 9

served with a walnut ketchup

CORN RIBS 9

Tossed in a Siracha and Kombu seasoning

BURRATTA 12

Grilled peach, fried sage & basil oil

SEABASS CEVICHE 13

Cucumber & jalapeno granita with an hint of citrus

HERITAGE TOMATO SALAD 7

with garlic flower & basil dressing

CRISPY BABY POTATOES 7

tossed in Garlic butter.

DESSERT

COFFEE PANNA COTTA 8

Coffee panna cotta made with ALT coffee grinds,
served with a speculums biscuit crumb

SEVEN ELEMEN7S EXPERIENCE MENU

£35 pp min 2 people sharing

PADRON PEPPERS

GRILLED FLAT BREAD & GARLIC BUTTER

JAMON & MANCHAGO CROUQUETTA

MARGUEZ SAUSAGE

SEABASS CIVECHE

GRILLED BAVETTE STEAK

CRISPY BABY POTATOES

COFFEE PANNA COTTA

4 course wine pairing £35 pp

SNACKS

GORDAL OLIVES 5.5

MARCONA ALMONDS 5.5

ROSEMARY FOCCACIA 6

**GRILLED FLAT BREAD
WITH GARLIC** 6.5

PADRON PEPPERS 7

CHARCUTERIE

HEARTGROVE COPPA 7

BEEF BRESAOLA 7

BLACK TRUFFLE SALAMI 7

SLOE & GARLIC VENISON SALAMI 7

**CHARCUTERIE PLATTER
FOR 2/4** 15/25

CHEESE

**SERVED WITH ASSORTED CRACKERS &
QUINCE PRESERVE**

STILTON 7

AGED MANCHAGO 7

BARON BIGOD 7

**CHEESE PLATTER FOR
2/4** 12/20

PLEASE LET US KNOW IF YOU HAVE ANY FOOD
ALLERGIES

DISCRETIONARY 12.5% SERVICE CHARGE

ELEMEN7S

WHITE WINE

MALASSAGNE PICPOUL DE PINET

France/ Fresh citrus and lemongrass notes with a tangy juicy palate/ M.10 L.12.5 B.34

SANS CHAGRIN VIOGNIER

France/ Dry, aromatic with notes of peach, apricot and honey suckle/ M.8 L.10.5 B.30

GRUBER RÖSCHITZ GRÜNER VELTLINER

Austria/ Organic dry, yellow plum, citrus and white pepper notes/ B.36

CASTELNUOVO PINOT GRIGIO

Italy/ Full of pear, green apple & lemon notes / M.7.5 L.9.5 B.28

Q&M, ALVARINHO VINHAS VELHAS

Portugal/ Dry white with notes of ripe nectarines, russet pear, melon, straw and a hint of jasmine / M.11.5 L.14.5 B.42

NOBLE HILL CHENIN BLANC SUR LIE

South Africa/ Racy acidity with ripe apple, lemon & grapefruit / M.10 L.13. B.38

DE GRAS RESERVA CHARDONNAY

Chile/ Gently oaked Chardonnay with ripe peach aromas / M.8.5. L.11. B.32

TIRAKI SAUVIGNON BLANC

New Zealand/ An explosion of guava, passionfruit & vibrant mouthfeel. / B.40

GILBERT EDEN VALLEY SINGLE VINEYARD RIESLING

Australia/ Bone dry, packed with grapefruit & lime. with floral and mineral notes / B.50

RED WINE

AMASTUOLA PRIMITIVO

Italy/ Full of soft raisin, cinnamon & cherry flavours / M.10 L.13 B.38

LA PINÈDE CÔTES-DU-RHÔNE ROUGE

France/ Gently spiced raspberry and herb flavours / M.8.5 L.11 B.32

AUSTRAL RIOJA CRIANZA

Spain/ Spicy red with baked mulberry fruits and hints of mocha / B.34

EFROSINI NICHTOPOULI RED

Greece/ Medium bodied, bursting with cherry & red fruits / M.10.5 L.13.5 B.40

DOMAINE COLLOTTE BOURGOGNE ROUGE

France/ Juicy raspberry & damson notes with soft tannin / B.50

BODEGAS CARELLI 34 MALBEC

Argentina/ Succulent red full of gently spiced blueberry fruit / M.8 L.10 B.30

PENLEY ESTATE PHOENIX CABERNET SAUVIGNON

Australia/ Full yet elegant with plump, pure dark berry notes. / B.42

CORTE DELLE CALLI PROSECCO

G.10 B.38

BERNARD-MASSARD CUVÉE DE L'ECUSSON BRUT

Crémant sparkling wine blending Pinot Blanc, Chardonnay & Riesling / G.12. B.48

A.BERGÈRE ORIGINE BRUT

Fresh yet ripe, with poised notes of peach and biscuit / G.15 B.85

ROSÉ WINE

CASTELNUOVO PINOT GRIGIO BLUSH

Italy/ Light pale pink with hints of white peach & watermelon / M 7.5 L.9.5 B 28

SANS CHAGRIN CINSULT ROSÉ

France/ Light pink, wild strawberry & white peach dry finish / M 8 L.10.5 B 30

PUR AZUR CÔTES-DE-PROVENCE ROSÉ

France/ Aromas of apricot, wild strawberry, sea air, grapefruit and white flowers / M 10.5 L.13.5 B 40

AIME X CÔTES-DE-PROVENCE ROSÉ

France/ organic, salmon pink Rose. Bone dry citrus and stone fruit notes mingle with lively acidity, / M.11.5 L.14.5 B.42

MIRABEAU PURE CÔTES-DE-PROVENCE ROSÉ

France/ Vibrant with red berry flavours, citrus notes, and a slight, refreshing salinity. / B. 45

ORANGE WINE

DUGLADZE RANINA KAKHURI ORANGE

Georgia/ Full bodied, with gently intense peach and dried apricot flavours B.30

A.BERGÈRE BLANC DE BLANCS SOLERA BRUT

B.95

VEUVE CLICQUOT BRUT NV

B.100

BILLECART-SALMON BRUT ROSÉ

B.150

VEUVE CLICQUOT LA GRANDE DAME

B.320