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 wallnut 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 / M8.5. 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

ROSÉ WINE

CASTELNUOVO PINOT GRIGIO BLUSH
Italy/ Light pale pink with hints of white peach & watermelon / M 7.5 L9.5 B 28

SANS CHAGRIN CINSAULT ROSÉ
France/ Light pink, wild strawberry & white peach dry finish / M 8 L10.5 B 30

PUR AZUR CÔTES-DE-PROVENCE ROSÉ
France/ Aromas of apricot, wild strawberry, sea air, grapefruit and white flowers / M 10.5 L13.5 B 40

AIME X CÔTES-DE-PROVENCE ROSÉ
Francel/ 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

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

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