WRECK

Dairy Free

Lunch: 3 COURSES £40 | 2 COURSES £33
Dinner: 3 COURSES £57 | 2 COURSES £48

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt + £6

Trealy farm salami + £6.5

Air-dried ham + £7.5

Piquillo peppers + £4.5

Gordal olives + £6

Smoked almonds + £4

STARTERS

Risotto nero *{ Picpoul de Pinet }*
lightly-cured cod, lemon, gremolata and chilli

Crispy fried pork croquettes *{ Grenache Cinsault Rosé }*
XO sauce, pickled cucumber salad

Miso-glazed mackerel fillet *{ Côtes de Provence }*
soy-marinated kohlrabi, crispy salt-and-pepper noodles

Yellow pepper gazpacho *{ Fino Dry Sherry }*
smoked pancetta, baby cucumber

Isle of Wight tomatoes *{ Prosecco }*
panzanella-style, gordal olives and piquillo peppers, rosemary croutons

MAINS

Sticky-glazed Jacob's ladder *{ Merlot }*
jalapeño mayonnaise, Koffmann French fries, bone marrow jus

Beetroot tarte tartin *{ Pinot Noir }*
endive dressed in beetroot vinaigrette, hazelnut and chive

Roasted pork ribeye *{ Grenache Syrah }*
salsa matcha, shredded cabbage salad

Masala-spiced cod loin *{ Pecorino }*
chip-shop curried mussels, saag aloo fritter

10 oz. 28-day-aged ribeye of beef + £10 *{ Malbec }*
truffled chips, long-stem broccoli, peppercorn sauce

FOR TWO

Roasted Chateaubriand for two to share + £15 per person *{ Montepulciano*
long-stem broccoli dressed in tarragon mustard, Koffmann French fries, red wine sauce

SIDES

Truffled chips + £6

Koffmann French fries + £6

Long-stem broccoli dressed in tarragon mustard + £7

Salad of hispi cabbage, pickled shallot and grape + £6

Invisible chips + £4 *0% fat. 100% charity donation to Hospitality Action*
Directly support hospitality workers experiencing financial hardship, mental health struggles or long-term illnesses. Thanks for chipping in.

DESSERTS

Coconut rice pudding *{ Sauternes }*
Alphonso mango, pistachio crumb

Lychee granita *{ Sauternes }*
summer berry compôte

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill. Hospitality Action: Registered Charity No.1101083.

FIZZ

	GLS	BTL
Prosecco Ceradello Brut (Organic), Italy	8	36
Crémant de Limoux Rosé Domaine J.Laurens La Rose No.7, France	9.5	49
Henners Brut NV East Sussex, England		60
Champagne Serveaux Pur Meunier Brut, France	14	75

WHITE

	125ML	175ML	BTL
Colombard/Ugni Blanc Cuvée Jean-Paul Sec, France	5	7	28
Chenin Blanc False Bay Slow, South Africa	5.5	7.5	29
Pecorino Il Vello, Terre d'Abruzzo, Italy	6	8	31
Viognier Kleine Oranjerie 'Flora and Fauna', South Africa	6.5	8.5	33
Picpoul de Pinet Carte Noire, France	7	9	34
Chardonnay Novas Gran Reserva (Organic), Chile	7.5	9.5	36
Sauvignon Blanc Heaphy, New Zealand	8.5	10.5	40
Petit Chablis Domaine de la Motte, France			48
Albariño Granbazán Etiqueta Ambar, Rias Baixas, Spain			55
Sancerre Silex Domaine Michel Girard, Loire, France			65

RED

	125ML	175ML	BTL
Tempranillo/Garnacha El Canto del Cierzo Tinto, Spain	5	7	28
Nero d'Avola Il Meridione, Sicily, Italy	5.5	7.5	29
Pinot Noir Les Volets, France	6.5	8.5	33
Merlot Adobe Reserva Organic, Chile	7.5	9.5	36
Malbec Bodega Urqo Los Durmientes, Argentina	8	10	38
Grenache Syrah Coterie by Wildeberg, South Africa	8.5	10.5	40
Montepulciano Contesa, Abruzzo, Italy	9	11	42
Rioja Reserva Ontañón Antologia, Spain			49
Amarone della Valpolicella Montresor Satinato, Italy			67
Margaux Château Tayac, Bordeaux, France			80

PINKISH

	125ML	175ML	BTL
Grenache Cinsault Rosé Pasquiers, France	6	8	29
Côtes de Provence Rosé Domaine de la Vieille Tour (Organic), France	8.5	10.5	40

COCKTAILS

Seasonal Seel St. Spritz House-infused gin, prosecco	13
Champs-Élysées Strawberry-infused gin, St Germain, Champagne	14
About Thyme Hendricks, thyme, lemon	13
Wreckspresso Martini Tonka bean-infused vodka, Pedro Ximénez, espresso	12.5
Perfect Lady Tanqueray, peach, sugar	13
Sherbet Lemon Limoncello, Cointreau, vanilla	13
Ruby Tuesday Chilli tequila, grapefruit, agave	12

NON-ALCOHOLIC

You to Me Are Everleaf Everleaf Marine, vanilla, pineapple	10
Strawberry Fields Everleaf Mountain, strawberry, elderflower	10
Spiced Apples Everleaf Forest, ginger, apple	10

BEER & CIDER

	330ML
Siren/Elite Bistro, Ladysmith 330ML 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pils 330ML 4.8% Pilsner Style Lager. Gluten free	6
Siren, Broken Dream 330ML 6.5% Breakfast Stout. Chocolate, coffee, granola	6.5
Siren, Soundwave 330ML 5.6% IPA. Mango, citrus, pine	6.5
Siren, Soundwave 0.5% 440ML 0.5% Alcohol Free IPA. Fresh citrus, mango and stone fruit	6
Lucky Saint Lager 330ML 0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish	6
Lucky Saint IPA 330ML 0.5% Alcohol Free Hazy IPA. Tropical and stone fruits	6
Aspalls Suffolk Cider 330ML 5.5% Medium dry and crisp	6.5

BEFORE / AFTER DINNER

	75ML
Reserve Ruby Port Krohn, Douro, Portugal	6
Fino Dry Sherry Fernando de Castilla, Jerez, Spain	6
10-Year-Old Tawny Port Krohn, Douro, Portugal	7
Pedro Ximénez Fernando de Castilla, Jerez, Spain	8
Tündérmese Late Harvest Kardos, Tokaj, Hungary	7
Sauternes Maison Ginestet, Bordeaux, France	10