

We serve seasonal sharing plates & cocktails, with the best produce and respect for our planet in mind. We recommend 2 to 3 plates per person.

Plates to share. – Served from 4pm – 10.15pm*

Crapaudine Beetroot & Sour Cherry, Soup, horseradish & goat's cheese mousse & crispy lovage - 11.00

Mauve Aubergine, Marinated in chardonnay vinegar & shawarma spices, hummus, za'atar, Greek yogurt, crispy chickpeas - 13.00

Ricotta Gnocchi, spiced Squash puree, pumpkin seeds, sage & brown butter - 14.00

Line-caught Mackerel. Mi-cuit & brined, spicy tomato salsa, crispy noodles, - 13.50

Line-caught Turbot, Pan fried, baby turnips, sea lettuce, smoked hay & miso sauce, onion, smoked paprika - 21.00

Wild Mushrooms, Seasonal mix of mushrooms, tarragon, Chef Emi's glaze, croutons & Pecorino Romano - 16.00

Essex Saddleback Pork, Neck, pan-fried, burnt seasonal apple puree, sage, mint & dill salad - 21.00

Guinea Fowl, Half bird, roasted, Alfonso Mango & peri-peri - 18.00

Not your usual Steak, Ex-dairy Cow, 45-day dry aged sirloin, 200g, medium rare, café de Paris butter - 25.00

Sides.

Castelfranco Chicory, mixed radishes, pear vinaigrette & dukkah - 5.50

Brussel sprouts, whipped smoked Tofu, Nuoc Cham - 6.00

Pink Fir potatoes, dill & lemon crème fraîche - 6.50

Snacks.

Croquettes. Ex-dairy beef brisket & truffle mayo - 6.50

Crisps. Jerusalem artichoke crisps & truffle butter - 7.50

Skewer. Marinated prawn & hoisin sauce - 5.50

Tempura. Asparagus & Cougette, soy mayo - 8.00

Olives. Nocellara - 4.00

Nuts. Truffle & Pecorino nuts - 4.00

Martinis. – £13

Brown butter Martini

Belvedere Heritage 176, butter, Linie aquavit & Martini bianco

Olive oil Martini

Sipsmith London Dry gin, Honest Toil olive oil, Oranz wine & Cocchi Americano

Plymouth Navy Martini

Plymouth Navy Strength gin, jasmine silver needle tea, Dolin dry

Drinks. Served from 4pm – 11.30pm*

Margarita Milk Punch. - 12.50

Ocho Blanco Tequila, Sheep's milk, Cointreau, orange flower water & lime

Pomelo Lagerita. - 12.00

Volcan Reposado Tequila, cordial, lager & salt

Bergamot Gimlet. - 13.00

Plymouth Navy strength gin, cordial & Audemus bergamot gin liqueur

Publiq's Mulled Wine. - 12.00

Merlot, spirit blend, winter spices & fresh citrus. Served hot.

Plum Americano. - 9.50

Berto sweet vermouth, Sipello aperitif, Umeshu & soda

Cedro Negroni. - 12.00

Plymouth gin, house bitter & rosso vermouth blend

Black Cardamom Old Fashioned. - 13.00

Makers Mark bourbon, rye, bitters

Orange & Ginger Lemonade. (non alc) - 6.00

House citrus cordial & Fever-Tree ginger ale

Fregola Lemonade. (non alc) - 6.00

Grape cordial & Fever-Tree soda water

Small batch.

Pear Spritz. - 13.00

Sommerset apple brandy, pear cordial & prosecco

Lingonberry & Shiso Sour. - 13.50

Nuet aquavit, lingonberry, shiso, Lysholm Linie aquavit, lime & foam



Wines.

Sparkling.

	125ml	Bottle
Prosecco Lampo, Borgoluce, D.O.C. Treviso, Italy, N.V.	9.00	44.00
"Roc'Ambulle" Pet Nat, Negrette, Chateau le Roc, Fronton, France, 2021	10.00	56.00
Telmont Réserve Brut Champagne, Vallée de la Marne, France, N.V.	14.00	72.00

White.

Chenin Blanc, Simonsig, Stellenbosch, South Africa, 2021	8.00	42.00
Chardonnay Ben Haines, Yarra Valley, Australia, 2021	10.00	54.00
Godello "Brezo", Gregory Perez, Spain, 2021	9.00	48.00
Veltinske Zelene » Grüner Veltliner, Ota Sevcik, Czech Republic, 2020	11.00	58.00

Rosé.

Volubilia Gris, Morocco, 2020	8.00	42.00
"Natur Ryšák On leaves", Gewürztraminer & Blaufränkisch, Petr Koráb, Cz. Republic, 2021	11.00	60.00

Red.

Bourgogne Pinot Noir A.O.C., Cuvée les Deux Papis, Alex Gambal. France, 2014	11.00	58.00
Modry Portugal, Jaroslav Osicka, South Moravia, Czech Republic, 2020	9.50	56.00
Cinsault, Le Paradou, Mormoiron, France, 2020	8.00	42.00
Zinfandel, Foxglove, Paso Robles, California, USA, 2019	9.00	48.00

Beers.

Meantime London Lager, 4.5% (330ml) - 6.00
 Macintosh Ales, London, Pale Ale, 4.6% (500ml) - 7.60
 Curious Brewery Cider, Kent, 5.2% (330ml) - 6.50

Soft drinks.

JARR raspberry kombucha. - 6.50
 Soft drinks (Coca Cola & Fever Tree). - 3.50

To finish.

Cheese Platter. - 11.00
 Hard & soft, smoked salt, heather honey, seasonal garnish

Alfonso Mango & Coconut. - 10.00
 Puree & dry, mango panna cotta, roasted coconut flakes

Chocolate Tart. - 12.00
 Homemade, served with a blood orange gel

Orange & Turmeric. - 12.00
 Polenta cake, passionfruit, served with mascarpone

Brunch

From January, we will be serving brunch on Saturday and Sundays from 11am - 3pm.

Great small plates, for brunch, bottomless etc. Ask our team for details!

To drink.

Publiq. Espresso Martini. - 13.00
 Seasonal espresso blend, spiced with tonka bean

White Cargo - 13.00
 Yoghurt Edwards Potato vodka, hazelnut, chocolate

MUZ vermouth, Partida Creus, Spain - 13% - 70ml - 11.00

Amaro Nonino, Italy - 35% - 50ml - 9.00

Hot drinks.

Espresso - 3.00

Double Espresso - 3.50

Cappuccino, Latte, etc. - 4.00

Tea - 4.00

Our seasonal menu uses the produce from great producers, who look after their land and our collective future, with flavour at the heart of what they do. Among them: Natoora, Txuleta, Primeur, Alex the Truffle man, Ren's Pantry, Flint Wines, Basket Press Wines, Caves des Pyrenes, Enotria & Coe.