

DRINKS & NIBBLES

9.9 / 55
Carte Noir, Champagne
 Jean-Paul Deville,
 Champagne, France

10.5
Espresso Martini
 Ketel One Vodka, Mr BlacksCoffee
 Liqueur, House Espresso, Gomme

12.5
Elderflower 75
 White Port, St Germain
 Elderflower, Citric, Champagne

4
Sourdough Bread (v)
 Whipped butter

4
Sicilian Olives (vv)
 Espelette Pepper

4
Roasted Almonds (v)(n)
 Maldon Sea Salt

BRUNCH

Pecan and Maple Granola (n) 6.9
 Yoghurt, Ginger Poached Pear

Blueberry & Ricotta Hotcakes (v) 9.5
 Organic maple syrup, caramelised banana,
 whipped vanilla mascarpone

Avocado on Toast (v) 9.9 (available vegan)
 Smashed avocado, poached egg, sourdough,
 grapefruit (+ Smoked salmon 3.75)

SMALL PLATES

Air Dried Ham Croquettes 5.9
 Marinara sauce

Vegetable Tempura (vv) 6.9
 Agave, chilli, Ponzu mayo

Popcorn Shrimp 10.5
 Spicy Japanese Mayo

Tuna Tostadas 11.5
 Crispy blue corn tortilla, avocado ceviche,
 sesame, nori

Stracciatella 10.9
 Fig, Pistachio, Sourdough, Olive Oil

Lamb Dumplings 9.9
 White onion soup, spinach, chilli, soy,
 toasted sesame

Taiwanese Fried Chicken 7.5
 Chilli, herb mayo

Roast Courgette (v) 10.5
 Greek Yoghurt, Coriander Ginger Pesto

Miso Aubergine (vv) 9.5
 Baba ganoush, Pomegranate, Spring Onion

S **French Fries (v)** 4.5
 Parsley, truffle aioli

I **Roasted Sweet Potato (vv)** 5
 Chimmichurri

D **Tenderstem Broccoli (vv)** 5
 Garlic, chilli

BURFORD BROWN
EGGS BENEDICTS

Toasted English Muffins, organic soft poached
 Burford Brown eggs with hollandaise sauce

Eggs Benedict 10.5
 Cumbrian ham, herb oil

Eggs Florentine (v) 9.5
 Baby spinach

Eggs Royale 12.9
 Smoked salmon, keta caviar, dill hollandaise

MAINS

Avocado Caesar Salad 14.8
 Lemon & thyme chicken, avocado, romaine,
 cruton, nori seaweed, quinoa, vegan
 caesar dressing (available vegan without chicken 12.9)

Mussels Puttanesca 13.9
 Spaghetti, Basil, Tomato Sauce

Pan Roast Salmon 16.5
 Cream, Spinach, Peas, and Dill

Fish & Chips 14.5
 Ginger beer tempura cod, minted peas, chilli
 lime salted chips

GRILL

Grilled King Prawns 14.9
 Chilli, Garlic, Parsley

Half Roast Chicken with Harissa Butter 15.5
 Grilled lemon

The Cheeseburger 10.2
 Brioche bun, house burger sauce,
 lettuce, tomato, gherkin, Jack cheese

Steak Frites (n) 18.9
 6oz Minute steak, Café de Paris
 butter, french fries, Béarnaise sauce



SEASONAL SPECIALS

Scarlett Prawns

Iceberg lettuce, Cocktail Sauce
9.9

Truffle Tagliatelle (v)

Mushroom Cream Sauce
8.9

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Roast Turkey Tournedos

Chestnut and cranberry, Creamed Spinach
16

Celeriac & Goats Cheese Pastry (v)

Toasted Chestnuts, Brussels
12.9

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Chocolate Clafoutis

Caramalised Clementines
7.9

Please speak to your server for
information on allergens and ingredients



VEGAN MENU

Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment. Please note as a result that some ingredients are cooked alongside animal products.

BRUNCH

Pecan & Maple Granola (n)(vv) 6.9
Soya Yoghurt, Ginger Poached Pear

Avocado on Toast (vv) 8.5
Freshly smashed avocado, sourdough, grapefruit

NIBBLES

Sicilian Olives (vv) 4
Espelette Pepper

Sour Dough Bread (vv) Olive Oil 4

Vegetable Tempura (vv) 6.9
Agave, chilli, Vegan ponzu mayo

White onion soup (vv) 6.5
Spinach, chilli, soy, toasted sesame, sourdough

MAINS

Avocado Caesar Salad (vv) 12.9
Avocado, romaine, cruton, nori seaweed, quinoa, vegan caesar dressing

Miso Aubergine (vv) 9.5
Baba ganoush, Pomegranate, Spring Onion

Roast Courgette (vv) 10.5
Soya Yoghurt, Coriander Ginger Pesto

S **French Fries** (vv) 4.5
I **Roasted Sweet Potato** (vv) 5
D Chimmichurri
E **Tenderstem Broccoli** (vv) 5
S Garlic, chilli

(vv) vegan (n) nuts

SIENNA

NONE GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

PLEASE SPECIFY GLUTEN FREE WHEN YOU ORDER as some dishes are variations of main menu items

BRUNCH

Pecan & Maple Granola (n) 6.9
Yoghurt, ginger poached pear

(GF) Avocado on Toast (v) 9.9
Freshly smashed avocado, poached egg, grapefruit, gluten free bread

Blueberry & Ricotta Hotcakes (v) 9.5
Organic maple syrup, caramelised banana, whipped vanilla mascarpone

BURFORD BROWN EGGS BENEDICTS

Organic soft poached Burford Brown eggs with hollandaise sauce, served on a toasted gluten free roll.

(GF) Eggs Benedict 10.5
Cumbrian ham, herb oil

(GF) Eggs Florentine (v) 9.5
Baby spinach

(GF) Eggs Royale 12.9
Smoked salmon, keta caviar, dill

NIBBLES

Sicilian Olives (vv) 4
Salted Almonds (v) 4

SMALL PLATES & STARTERS

Grilled Scarlet Prawns 13.9
Chilli, garlic, parsley

Taiwanese Fried Chicken 7.5
Chilli, lime mayo

Tuna Tacos 11.5
Blue corn tortilla, avocado ceviche

MAINS

Avocado Caesar Salad 14.8
Lemon and thyme chicken, avocado, romaine, nori seaweed, quinoa, vegan caesar dressing

(GF) Mussels Puttanesca 13.9
Gluten free spaghetti, basil, tomato sauce

Miso Aubergine (vv) 9.5
Baba ganoush, pomegranate, spring onion

Pan Roast Salmon 16.5
Cream, spinach, peas, dill

Steak Frites (n) 18.9
6oz minute steak, Cafe de Paris butter, fries, bearnaise, watercress

Half Roast Chicken 15.5
Harissa butter, grilled lemon

SIDES

Tenderstem Broccoli (vv) 5
Garlic, chilli

Roasted Sweet Potato (vv) 5
Chimichurri

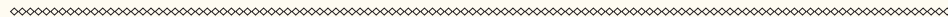
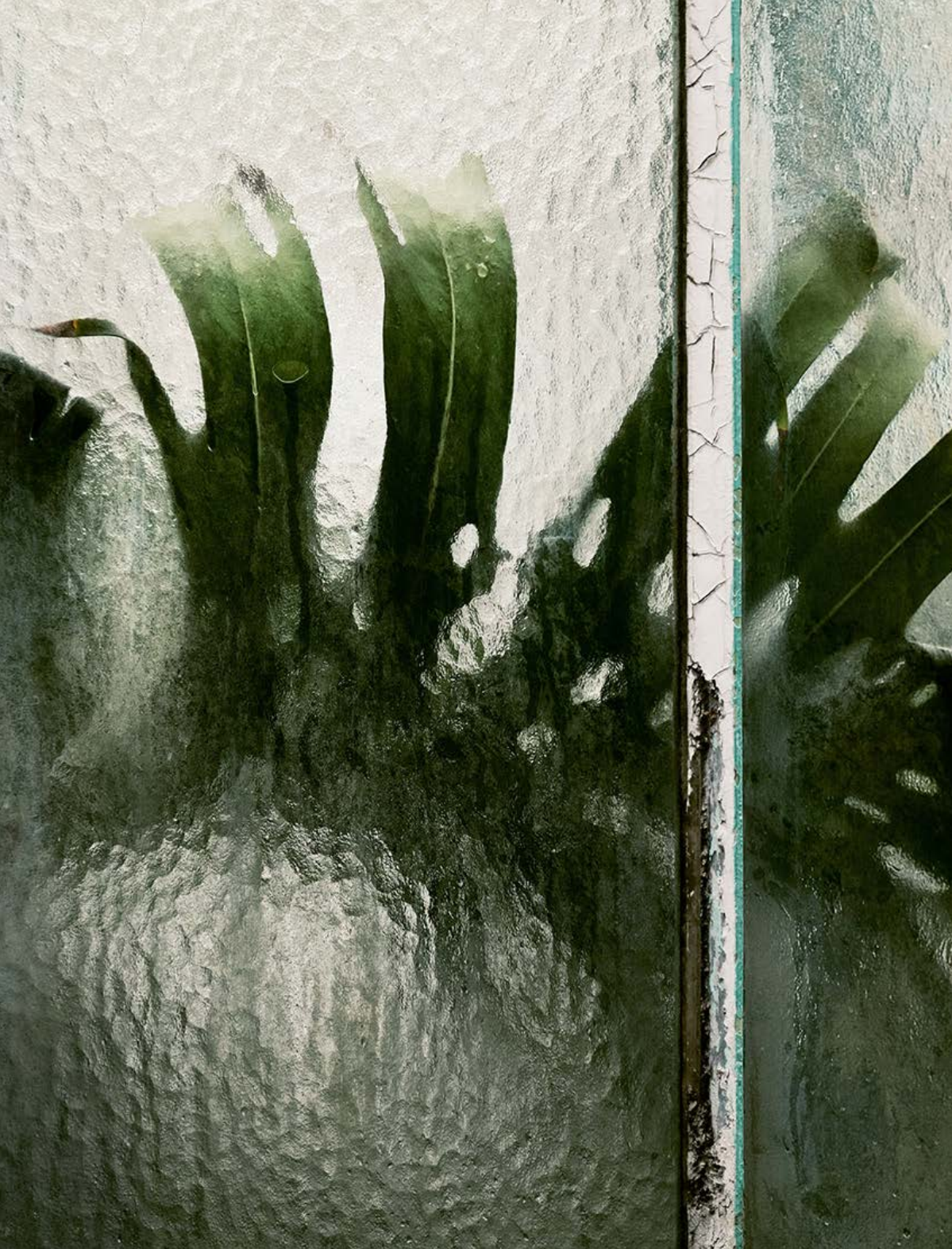
(GF) French Fries (v) 4.5
Parsley, truffle aioli

DESSERTS

Madagascan Vanilla Creme Brulee (v) 6.9
Vanilla ice cream

Fruit Sorbets (vv) 4.5
Sicilian lemon/ Raspberry & sorrel

Please speak to your server for information on allergens and ingredients



B A R M E N U

Cocktails	04
----- Spritz & Sparkling	05
----- Martini	06
----- Highball	07
----- Margarita	08
----- Old Fashioned	09
Wine	10 - 11
Gin & Tonic	12
Spirits	13
Beer	14
Hot Drinks	14
Soft Drinks	14

COCKTAILS
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COCKTAILS
COCKTAILS

**CLASSIC COCKTAILS ,
CELEBRATED LIBATIONS &
OTHER FANCY DRINKS**

Other classic cocktails are available.
Speak to your server if you can't find yours

Please inform your server of any allergy or dietary requirements when ordering.
All prices are inclusive of VAT.
10% discretionary service charge will be added to your bill

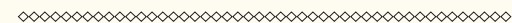
**SPRITZ &
SPARKLING**



Sienna Mimosa
Fabbri Amarena Cherry Syrup,
Fresh Orange Juice, Prosecco
8.9

Limoncello Spritz
Limoncello, Elderflower,
Prosecco, Soda
10

Orchard Spritz
Le Verger Orchard Liqueur,
St Germain Elderflower
Liqueur, Citric, Champagne
12



0% ABV

Verjus Spritz 0%
Seedlip Grove 42, Verjus,
1883 Peach, Soda
7.5

M A R G A R I T A



Classic Margarita

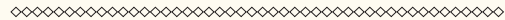
Ocho Blanco Tequila, Cointreau,
Lime, Agave
9.5

Spiced Pear Margarita

Ocho Blanco Tequila, Briottet
Poire William Liqueur, Lime,
House Spiced Syrup, Malbec Float
10

Spicy Margarita

Ocho Blanco Tequila, Jalapeno,
Coriander, Lime, Agave
10



0% ABV

0% Margarita

Lyre's Agave Blanco Spirit,
Lime, Agave
10

O L D F A S H I O N E D



Old Fashioned

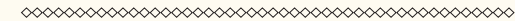
Bulleit 10 Bourbon, Bulleit Rye,
Angostura Bitters
11

White Peach Old Fashioned

Bulleit 10 Bourbon, RinQuinQuin Peach
Aperitif, Peach, Angostura Bitters
10.5

Banana Rum Old Fashioned

Takamaka Rum Zenn, Takamaka Zannannan,
Tempus Fugit Creme de Banane,
Angostura Bitters
10.5



REDUCED ALCOHOL

Not So Old Fashioned

Belsazar Red Vermouth, Tio Pepe Fino
Sherry, Briottet Creme de Cacao,
Angostura Bitters
8

W I N E

RED

175ml Bottle

Montepulciano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	5.9 / 24
Metic Cabernet Sauvignon, Colchagua, Chile	- / 24
Shiraz, Samurai, Free Run Juice - Australia, South Australia	6.5 / 25
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.4 / 26
La Boussole Pinot Noir, France	- / 26
Camille Malbec, Chateau du Cedre - South West France	7.8 / 35
Chianti Podere Gamba, San Ferdinando, Val Di Chianti, Tusc. Italy	- / 35
Cuarenta Malbec, Bodega 40/40, Mendoza, Argentina	- / 43
Epicuria Syrah, Zouina, Morocco	- / 46
Zeni Amerone, Italy	- / 66
Barolo di Serralunga DOCG 2017, Principiano, Piedimonte, Italy	- / 72

ROSE

175ml Bottle

Réserve de Gassac Rosé, Pays de l'Hérault - Languedoc, France	5.8 / 24
3404 Rosado, Bodegas Pirineos - North-Central Spain	- / 26
Whispering Angel - Provence, France	- / 50

ORANGE

Fratelli Felix Campania Bianco, Vigneti Tardis - Campania, Italy	- / 40
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125ml measures also available

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W I N E

WHITE

175ml Bottle

Trebbiano d'Abruzzo "Frentano", Cantina Sociale Frentana - Abruzzo, Italy	5.9 / 24
Samurai Chardonnay, Free Run Juice - South Australia	6.5 / 24
Tempranillo, Gran Cerdo, The Wine Love - Spain, Rioja	7.4 / 26
Gavi di Tassarolo "La Fornace", Piedimonte, Italy	- / 32
Sauvignon Blanc, Ruakana, Marlborough, New Zealand	8.5 / 35
Albariño Abadia de San Campio, Bodegas Terras Gauda - Spain	- / 39
Riesling, Andi Knauss, Germany	- / 40
Chablis, Domaine Gerard Tremblay, Burgundy, France	- / 46
Sancerre Blanc, Domaine Gérard Fiou - Loire, France	- / 52

SPARKLING

125ml Bottle

Prosecco DOC Spumante Bio, Cantina Bernardi - Veneto, Italy	6.6 / 32
Prosecco DOC Spumante Bio Rosato, Cantina Bernardi - Veneto, Italy	40
Carte Noir, Champagne Jean-Paul Deville - Champagne, France	9.9 / 55
Laurent Perrier La Cuvee	70
Laurent Perrier Rose	90
Taittinger Brut	80
Dom Pérignon Brut	210
Perrier Jouet Belle Epoque	220

125ml measures also available

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GIN & TONIC

Sienna G&T

Double Tanqueray London Dry Gin, Fever Tree Tonic,
Grapefruit, Juniper Berries

9.5

GIN

	25ml		25ml
Tanqueray London Dry	4.5	Villa Ascenti Gin	5
Tanqueray Flor De Seville	4.5	Roku	5
Tanqueray Blackcurrant Royale	4.5	Aviation	6
Tanqueray No. Ten	5.5	Gin Mare	6
Sipsmith	6	Monkey 47	6.2
Sipsmith Sloe	5	Death's Door Gin	6.6
Warner Edwards Rhubarb	5.5	Masons	6
Warner Edwards Elderflower	5.5	Hoxton Pink	6
Warner Edwards Raspberry	5.9		
Brockmans Gin	5		
Hendricks	5		

FEVER TREE MIXERS (200ml)

Tonic, Light Tonic, Soda, Ginger Beer, Ginger Ale
(all £1.50 when served with gin)

APERITIFS & DIGESTIFS

VERMOUTH

	50ml
Belsazar Dry	5.5
Belsazar White	5.5
Belsazar Rose	5.5
Belsazar Red	5.5
Dolin Blanc	6
Dolin Rouge	6
Dolin Chamberyzette	6

PORT

Grahams White Port No.5	6
Taylors 10yr	6
Taylors 20yr	9.5

OTHER

	25ml
Cointreu	4
St. Germain Elderflower Liqueur	4
Campari	4
Aperol	4
Luxardo Limoncello	4
Luxardo Amaretto	4
Benedictine	4
Chambord	4
Passoa	4
Fernet Branca	4
Italicus Bergamot Liqueur	4.5
Midori	4.2
Baileys (50ml)	6.5
La Fee Absinthe	5.5

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SPIRITS

VODKA

	25ml
Ketel One	4
Ketel One Citron	4.4
Ketel One Orange	5
Zubrowka Bison Vodka	5
Black Cow	4.5
Nikka Coffey Vodka	5
Ciroc	5
Grey Goose	5.5

TEQUILA

	25ml
El Jimador Blanco	3.5
El Jimador Reposado	3.5
Ocho Blanco	5
Casamigos Blanco	6.5
Casamigos Reposado	6.5
Casamigos Anejo	13
Don Julio Blanco	6
Don Julio Reposado	7
Don Julio 1942	14

MEZCAL

Dangerous Don Espadin	6
Dangerous Don Mandarin	7

RUM

	25ml
Takamaka Rum Blanc	5
Takamaka Rum Zenn	5
Takamaka Zannannan	4.5
Takamaka Koko	4.5
Gosling's Black Seal	4.5
Pampero Blanco	5
El Dorado 15yr	7.8
Wray & Nephew	5
Kraken	4.5
Sailor Jerry	4.5
Diplomatico Exclusiva	6.5
Ron Zacapa Solera 23yr	7
Ron Zacapa XO	12

WHISK(EY)

	25ml
WHISKY	
Bulleit Bourbon	4.5
Bulleit Rye	5
Bulleit 10yr	5.5
Jack Daniel's	4.5
Jack Daniel's Honey	4.8
Gentleman Jack	6.5
Maker's Mark	5
Woodford Reserve	5
Sazerac Rye	6.7

WORLD WHISKEY

Nikka from the Barrel	7.5
Hibiki Japanese Harmony	8.5
Toki	5
Jamesons	4.5
Macallan Double Cask Gold	6.9
Laphroaig 10yr	7.2
Talisker 10yr	6.5
Lagavulin 16yr	8
The Singleton 18yr	8.2

BLENDS

Monkey Shoulder	5
Johnnie Walker Black Label	5
Johnnie Walker Blue Label	15

COGNAC & BRANDY

	25ml
Martel VS	4.5
Hennessy VS	5
Hennessy VSOP	10
Hennessy XO	14
Fanny Fougerat VSOP	6

MIXERS (200ml)

Fever Tree Tonic, Light
Tonic, Soda, Ginger Beer,
Ginger Ale, Coke/ Diet Coke
(all £1.50 with spirits)

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B E E R

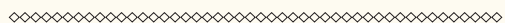
DRAUGHT

Peroni Nastro Azzuro, Italy, 5.1%
Asahi Super Dry, 5.2%

3/ 6
2.6/ 5.2

Peroni Nastro Azzuro, Italy, 330ml, 5.1%
Peroni Nastro Azzuro Gluten Free, Italy, 330ml, 5.1%
Peroni Libera, Italy, 330ml, 0.0%
Asahi Super Dry, 330ml, 5.2%
Beavertown Neck Oil, 330ml (can), 4.3%
Aspalls Cider, 330ml, 5.5%

BOTTLES
4.9
4.9
4.5
4.8
5
5.5



H O T D R I N K S

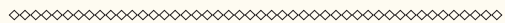
COFFEE

Espresso/ Macchiato 2.5
Cortado 2.7
Flat white 2.9
Latte 3
Mocha 3.2
Cappuccino 3
Americano 2.7
-
Rose Honey Cardamom Latte 5
Hot Chocolate 3.5

TEA

English Breakfast 3.5
Earl Grey 3.5
Chamomile & Mint 3.5
Chun Mee Green 3.5
Cherry Blossom Green 3.5
Blood Orange Rooibos 3.5
Organic Matcha Latte 3.5

(OAT MILK/ SYRUPS +.30P)



M I N E R A L S

Coca Cola 200ml 2.5
Diet Coke 200ml 2.5
Organic Tomato Juice 3
Fresh Orange Juice 3.5
Fresh Apple Juice 3.5
Cranberry Juice 2.8
Pineapple Juice 2.8
Tomato Juice 2.8
Harrogate Still 330ml 2.5
Harrogate Sparkling 330ml 2.5

Fever-Tree Lemonade 3
Fever-Tree Soda Water 3
Fever-Tree Tonic Water 3
Fever-Tree Light Tonic 3
Fever-Tree Ginger Ale 3
Fever-Tree Ginger Beer 3
(all 200ml)

