

## STARTERS

- Roquefort cheese straws** 5
- Gruyère & ham croquettes** 6
- Parsnip soup, truffle oil** 6 *pb*
- Burrata Pugliese, green olive tapenade, crostini** 8 *v*
- Dill cured salmon, cucumber** 10
- Prawn cocktail, Marie Rose** 9
- Calamari fritti, caper aioli** 9
- Steak tartare** 12/17 *mains with frites*

## BRUNCH

- Croissant/ Pain au chocolat / Danish** 4 *v*
- Coconut yoghurt, mixed berries, honey** 6 *v*
- Seasonal fruit plate** 6 *pb*
- Buttermilk pancakes, berries, maple syrup** 8 *v*
- Three egg omelette, fines herbs, toast** 8 *v*
- Avocado on toast, poached eggs, chilli** 10 *v*
- Eggs Florentine *v* | Benedict | Royale** 11/12/13
- Veggie breakfast** eggs any style, avocado, feta, crispy potatoes, mushroom, kale, tomato, baked beans, toast 11 *v*
- Full English** eggs any style, bacon, sausage, black pudding, tomato, mushroom, baked beans, toast 12
- Smoked salmon & scrambled eggs, toast** 12

## SUNDAY ROAST 12-6PM

- Corn fed chicken, chipolatas, bread sauce** 19
- Hereford rib of beef, Yorkshire pudding, jus, horseradish** 21
- all served with duck fat potatoes, seasonal vegetables, & cauliflower gratin*

## MAINS

- Croque Monsieur | Madame, frites** 10/11
- Heritage beetroot, Sainte Maure, chicory** 11 *v*
- Chicken, bacon, avocado, baby gem, parmesan** 13
- Breaded pork chop, winter cabbage, apple chutney** 21
- Lemon sole, belle meunière** 19
- Moules mariniere, frites** 15
- Monico cheeseburger, bacon, fries** 16
- Butternut squash ravioli, beurre noisette, sage** 14 *v*
- Fish & chips, tartare sauce** 16
- Spaghetti carbonara, guanciale** 16

## SIDES

- Frites *pb* | Mixed green salad *pb* | Spinach *pb* | Mash *v* | Tenderstem broccoli, chili *pb* | Haricots verts, confit shallots *pb***
- Truffle frites** 6.75 *pb*

## COCKTAILS

*all at 10.5***Monico Martini**Sipsmith Gin, Mancino Bianco,  
Benedictine, Orange & mandarin bitters**Peche De Peche**Bombay Sapphire, peach liquor,  
lime juice & Peychauds bitters**Picante De La Casa**Reposado tequila, Agave nectar,  
lime, red chilli, coriander**Soho Mule**Finlandia vodka, house ginger  
syrup, lime**Averna Sour**Bacardi, Averna, lemon juice,  
Angostura bitters**Monico 75**Bombay Sapphire, Grappa,  
lemon, sage, champagne**Penicillin**Dewers 12 whisky, lemon,  
honey, house ginger syrup,

## GIN

*Perfect Serve with Fentimens Tonic, All at 10.95***Whitley Neil**Blackberries,  
Lime juice, Mint**Botanist**

Basil, Lemon

**Sipsmith VJOP**Red Chillies,  
Corriander

## SEEDLIP

*Distilled non-alcoholic spirit - All at 6***Giardino D'estate**Seedlip Garden 108, Elderflower,  
cucumber, mint, lime**Casa Pequeua**Seedlip Spice, agave nectar, lime juice,  
red chilli, coriander

## WINES

## WHITE

	Glass	Carafe	Bottle
<b>Ugni Blanc</b> , Griffin, Languedoc 18	6	16	24
<b>Marsanne / Vermentino</b> , Joie de Vigne, Languedoc 18			25
<b>Fiano</b> , Banda Nera, Codici, Puglia 18			26
<b>Chardonnay</b> , Les Templiers, Languedoc 18	7	19	28
<b>Grillo</b> , Feudo Arancio, Sicily 18			29
<b>Viognier</b> , Le Versant, Languedoc 18			30
<b>Pinot Grigio 'Dolomiti'</b> , Terre del Noce 18	8	22	32
<b>Picpoul de Pinet</b> , Les Cazalets, Languedoc 18	8.5	24	34
<b>Vermentino 'Primo Bianco'</b> , Mesa, Sardinia 18			35
<b>Sauvignon Blanc</b> , Mezzacorona, Trentino 18	9	26	37
<b>Muscadet Sur Lie</b> , Carte d'Or Sauvion, Loire 18			37
<b>Gavi di Gavi</b> , 'La Meirana' Broglia, Piemonte 18	11	29	44
<b>Pouilly Fume</b> , Domaine de Bel Air, Loire 17			55

## SPARKLING

	125ml	Bottle
<b>Prosecco Treviso DOC</b> , Luna Argenta, Brut NV	8	39
<b>Collet</b> , Brut NV	11	56
<b>Ruinart</b> , Brut NV		78
<b>Ruinart Rose</b> , Brut NV		115

## RED

	Glass	Carafe	Bottle
<b>Grenache</b> , Griffin, Languedoc 17	6	16	24
<b>Merlot</b> , Essere, Veneto 17			26
<b>Primitivo</b> , Visconti della Rocca, Puglia 18	7	19	28
<b>Barbera</b> , Ricossa Vistamonti, Piemonte 17			29
<b>Corbieres</b> , Chateau Serres St Lucie, Roussillon 17			30
<b>Nero d'Avola</b> , Feudo Arancio, Sicily 17	8	22	32
<b>Pinot Noir</b> , Le Versant, Languedoc 18	8	22	33
<b>Montepulciano d'Abruzzo 'Barrique'</b> , Itynera, Abruzzo 17	8.5	24	35
<b>Chianti</b> , Mediceo, Tuscany 16			35
<b>Cotes du Rhone</b> , Samorens, Ferraton pere et fils 17	9	26	36
<b>Brouilly</b> , Chateau de la Perriere, Beaujolais 16			40
<b>Amarone della Valpolicella</b> , Alpha Zeta, Veneto 16			70
<b>Chateauneuf-du-Pape</b> , Beurenard, Rhone 16			85

## ROSE

	Glass	Carafe	Bottle
<b>Grenache</b> , Griffin, Languedoc 18	6	16	24
<b>Pinot Grigio</b> , Ponte Pietra, Veneto 18			29
<b>Lady A</b> , Provence IGP 18	10	28	40

## BEER

DRAUGHT	1/2	Pint	BOTTLES
<b>Amstel</b>	2.8	4.8	<b>Soho Lager</b> 5
<b>Birra Moretti</b>	3	5	<b>Taunton Cider 50cl</b> 6
<b>Camden Pale Ale</b>	3	5	<b>Nanny State Non Alcoholic</b> 4.5
			<b>Peroni Gluten Free</b> 4.5

## SOFTS

<b>Homemade Ginger Beer</b>	3	<b>Grapefruit Juice</b>	3
<b>Homemade Iced Tea</b>	3	<b>Coke/Diet/Coke Zero</b>	3
<b>Homemade Lemonade</b>	3	<b>San Pellegrino Aranciata Rossa</b>	3
<b>Fresh Orange</b>	3	<b>Bottleshot cold brew coffee</b>	3.5

*Glass 175ml / Carafe 500 ml - 125ml available on request. Vintages may vary depending on availability.  
There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT.*