



LUNCH

A WEE DRINK TO START

Dolček Vita (Ramsbury gin, Aperol, Walnut Bitters)	13.5
Negroni (gin, campari, vermouth)	14
R.Barnier Champagne (NV) 14	Ramsbury G&T 14
Nico lager 330ml (4.8%) 5.5	Fresh lemonade 5.5

WHILE YOU WAIT

'Those' cauliflower cheese croquettes	8
'That' focaccia with rosemary & sea salt	5
Padron peppers, miso glaze	5
We offer unlimited still & sparkling filtered water for £1pp as part of our ongoing commitment to sustainability	

STARTERS

Puglia stracciatella courgette, smoked almond & mint	13.5
Papaya salad with pineapple cashews, chilli & lime (vg)	10
Tuna tataki avocado, mango & chilli salsa	14.5
Bloody Mary steak tartare egg yolk, crispy onions	12.5
Smoked salmon mousse pickled cucumber, toast	10
Grilled artichoke hearts (vg) fine beans & mustard dressing	10
'1986' merguez sausages flat bread, labneh, pomegranate, za'atar	11.5

MAINS

'That' shrimp burger sriracha mayo, fries (make yours truffle fries +2.5)	22.5
Grilled fillet of sea bream garlic aioli, orange, spring greens	28
Linguine with Devonshire crab butter sauce spring onion, chilli & lemon	27.5
Sesame crusted chicken schnitzel spicy Asian slaw, pickled cucumber, teriyaki	22.5
28 day dry aged ribeye chimichurri bone marrow butter, fries, salad	45
"Four Boys" lockdown burger big daddy sauce, American cheese, pickles, fries	18.5
Chicken forestiere morels & sauté potatoes	24
Blistered miso aubergine (vg) little gem lettuce & green bean salad	19.5

SIDES

Skinny fries	5
Truffle fries	7.5
Sprouting broccoli	6
Spicy Asian slaw	6
Mixed Salad	6

MONDAY TO FRIDAY

12PM TO 2.30PM / 5PM TO 6.30PM

To celebrate the institution that Sonny's was we have decided to bring back some of the classic 1986 dishes offering 3 courses for just £19.86.

STARTERS

Ham hock terrine, piccalilli
Smoked salmon mousse, pickled cucumber

MAINS

Merguez sausages, cous cous, labneh
Smoked haddock fishcake, beurre blanc

DESSERTS

Profiteroles, chocolate sauce
Vanilla ice cream, salted caramel

1986 FOR £19.86 - 3 COURSES

PEOPLE MAKE HOME

If you'd like a raw insight into the world of hospitality, then do give us a follow. (Pretty sure our account will get suspended one of these days...)

insta: @peoplemakehome

