



PEOPLE

• BRASSERIE & BAR •

ALL DAY MENU



SMALL PLATES

APERITIFS

LAURENT PERRIER BRUT ^{125ml}	£14.5
LAURENT PERRIER ROSE ^{125ml}	£13.5
PEOPLE SPRITZ	£10.5
ESPRESSO MARTINI	£12

HOUSE BREAD & FARMHOUSE BUTTER	£4
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BOSCALIO OLIVES <i>with a sun-blush tapenade and pane guttiau</i>	£5
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PADRON PEPPERS <i>with smoked salt and a roast pepper harissa dip (vg)</i>	£5.5
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ARANCINI <i>with sun-blush tomatoes and feta (v)</i>	£7.5
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SOUP OF THE DAY <i>served with crispy sourdough (vg)</i>	£6.5
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CRISPY TEMPURA KING PRAWNS <i>finished with a salt & pepper seasoning and served with a homemade sweet chilli dip</i>	£9.95
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SPICED LAMB MEATBALLS ^{حلال} <i>toasted sourdough, fresh mint yoghurt</i>	£8.55
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BURRATA <i>heritage tomatoes, baby basil, sea salt flakes (v, gf)</i>	£11.5
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TENDER STEM BROCCOLI FRITTERS <i>with fresh chilli, soy and spring onions, black onion seeds & garlic herb mayonnaise (v, cbvg)</i>	£7.5
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BEEF TARTARE ^{حلال} <i>beef fillet lightly salted and cured, pickled mushrooms, crisply shallot rings and capers, gherkins, spring onions and herbs, topped with an egg yolk</i>	£12.5
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CALAMARI <i>with fried zucchini and a roasted garlic & lemon aioli (v)</i>	£9.75
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PEOPLES CAESAR ^{حلال} <i>with grilled chicken, cos & gem lettuce, homemade caesar dressing, fresh anchovies, parmesan croutons</i>	£11.5
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CHICKEN LIVER PÂTÉ ^{حلال} <i>spiced pear chutney and toasted artisan sourdough</i>	£7.35
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MUSSELS IN A CREAM SAUCE <i>served with shallots and sourdough bread</i>	£9.5
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SCOTTISH OYSTERS <i>served with pickled shallots and a horseradish cocktail sauce OR tempura style with an Asian dip</i>	£3 EACH
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BAKED SCALLOPS <i>baked in garlic butter with smoked pancetta and chorizo finished with a parmesan and herb crust</i>	£11.45
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BEEF FILLET CARPACCIO ^{حلال} <i>with rocket, parmesan shavings, caper flowers and Japanese truffle mayo</i>	£11.5
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FISHCAKES <i>mix of fish with aioli dip</i>	£9.5
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JOSPER GRILLED

All our beef is British, sourced by an award winning butcher and dry aged for a minimum of 56 days, garnished with a Portobello mushroom, grilled tomato and watercress

FILLET	227G ^{حلال}	£29.5	DOUBLE BEEF BURGER ^{حلال}	£14.5
RIBEYE	300G ^{حلال}	£27.5	<i>our beef patty on a toasted brioche bun, caramelised onion jam, beef tomato, English mustard and pickles, sea salted fries</i>	
SIRLOIN	285G ^{حلال}	£28.5	PLANT BASED NAKED BURGER	£14
TOMMAHAWK	850G ^{حلال}	£70	<i>gem leaf, caramelised onion jam, tomato, English mustard and pickles, sea salted fries</i>	

SAUCES: blue cheese, peppercorn, Diane or mushroom £2.5

CN - CONTAINS NUTS | CBV - CAN BE VEGAN | CBGF - CAN BE GLUTEN FREE | V - VEGETARIAN
VG - VEGAN | GF - GLUTEN FREE | ^{حلال} HALAL

All eggs are free range. Our salmon is Scottish. Our meat is locally sourced and 56 day dry aged. Whilst the utmost care and consideration is taken to ensure there is no cross contamination, there are traces of nuts, wheat, eggs and milk in our kitchen. For more information, please speak with a manager. We are a local business that supports other local businesses and charities. 9% optional service charge applied.

BIG PLATES

PAN FRIED SEA BASS FILLET <i>pan fried anglesey farmed sea bass fillet, parsley and lemon</i>	£15.5	MUSSELS IN A CREAM SAUCE <i>served with shallots and sourdough bread</i>	£14.5
TEMPURA BATTERED COD LOIN <i>served with marrowfat peas, triple cooked chips and tartare sauce</i>	£14.5	GRILLED SCOTTISH SALMON <i>topped with garlic and herb crust, watercress and creamed spinach</i>	£15.5
PAN FRIED ANGLESEY CHICKEN BREAST <small>حلال</small> <i>with creamy pesto gnocchi & rocket</i>	£15.5	MUSHROOM RISOTTO <i>wild mushroom risotto topped with parmesan shavings (v, vg)</i>	£14
MALAYAN CHICKEN CURRY <small>حلال</small> <i>with jasmine rice & toasted flat bread</i>	£17.5		

SIDES - ALL £4 EACH

TRIPLE COOKED CHIPS (V, VG)	ROASTED BABY VEGETABLES (V, VG)
SEA SALTED FRIES (V, VG)	SEASONAL VEGETABLES (V, VG)
DAUPHINOISE POTATOES	HERITAGE TOMATO & RED ONION SALAD (V, VG)
CREAMED SPINACH (V)	MASHED POTATOES

PASTA

LOBSTER RAVIOLI <i>with cherry vine tomatoes, saffron and white wine sauce</i>	£18.5
LOBSTER AND CRAYFISH TAGLIONI <i>with vine tomatoes, garden peas and a touch of cream</i>	£19.5
FARFELLE PASTA WITH SMOKED SALMON <i>smoked salmon in dill cream sauce with a touch of tomato</i>	£16.5
PENNE NORMA <i>fresh aubergine with fried onion, tomato sauce and parsley (v, vg)</i>	£13.5
SPAGHETTI AL BASILICO <i>spaghetti pasta with homemade pesto and toasted pine nuts (vg, cn)</i>	£15.5
SPINACH RAVIOLI <i>egg ravioli with ricotta and spinach in a butter and sage sauce (v)</i>	£15.5
PAPPARDELLE MEATBALLS <small>حلال</small> <i>with roasted cherry vine tomatoes and fresh basil</i>	£14.5

PIZZA

MARGHARTIA <i>mozzarella, tomato and basil (v)</i>	£9
CHICKEN <small>حلال</small> <i>mozzarella, tomato, chicken, red onion and peppers</i>	£10.5
SPICY SALAMI <i>mozzarella, tomato, spicy salami, red onion and fresh chilli</i>	£10.5
VEGETABLE <i>white pizza base with mozzarella, courgettes, tomatoes, peppers and spinach (v)</i>	£10
TRUFFLE <i>white pizza base with mushrooms, mozzarella and truffle (v)</i>	£12
PIZZA FRITTA <i>filled with mozzarella cheese</i>	£7.95
ADD spinach / mushrooms	£1.50
ham	£2.50

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DESSERTS - £6.5 EACH

VANILLA CHEESECAKE

made with fresh vanilla pods, topped with berry compote

CHOCOLATE FONDANT

warm chocolate fondant with homemade vanilla ice cream

MADAGASCAN VANILLA PANNA COTTA

homemade cream and vanilla infusion, slowly cooked, topped with winter berry compote

ICE CREAM OR SORBET

homemade ice cream or sorbet - please ask your server for the choice of flavours

TRADITIONAL ENGLISH STICKY TOFFEE PUDDING

with a salted caramel sauce, honeycomb pieces & vanilla ice-cream or clotted cream

PROFITEROLES

buns of choux pastry filled with chantilly cream and topped with a rich chocolate sauce

CRÈME BRÛLÉE

homemade french custard, fresh raspberries with a caramelised sugar top, served with homemade biscuit

CHEESEBOARD

selection of cheeses, served with fruit and celery

£9.45

SUNDAY ROAST MENU

FROM 12PM, UNTIL THEY'RE GONE

All with roasted chunky root vegetables, cauliflower cheese, tender stem broccoli, carrot and swede, duck fat & rosemary roasties, Yorkshire pudding and bottomless gravy (non vegan)

CHICKEN SUPREME

حلال

JOSPER GRILLED CHESHIRE GRASS FED STRIPLOIN

حلال

VEGAN WELLINGTON

served with chunky root vegetables, zahtar roasted cauliflower, tender stem broccoli, kale and rosemary roasted potatoes, with vegan gravy (vg)

TRADITIONAL ENGLISH STICKY TOFFEE PUDDING

with a salted caramel sauce, honeycomb pieces & vanilla ice-cream or clotted cream

CHOCOLATE FONDANT

warm chocolate fondant with homemade vanilla ice cream

ICE CREAM OR SORBET

homemade ice cream or sorbet - please ask your server for the choice of flavours

ONE COURSE £15.5 TWO COURSES: £19.5

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WINE LIST



WHITE WINE

Small Large Bottle
SOÑADORA ORGANIC 1/2 £24.25
AIRÉN/VERDEJO

Spain

A crisp, fresh blend of Verdejo and Airén with aromas of apples and pears.

MORANDÉ PIONERO 1/2 £5 £6.5 £25
CHARDONNAY RESERVA

Valle Central, Chile

This cool-climate Chardonnay has a bright, citrusy aroma with pear and green apple fruit.

TERRE DEL NOCE 1/2 £5.25 £7 £26
PINOT GRIGIO DELLE DOLOMITI

Dolomiti, Italy

Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.

RKATSITELI, TBILVINO 1/2 £29

Kakheti, Georgia

Opening with bright aromas of orchard fruit and white flowers, the palate goes on to reveal elegant flavours of yellow plums and melons.

FEATHERDROP £6 £8.25 £30
SAUVIGNON BLANC

Marlborough, New Zealand

Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum.

WHITE RABBIT RIESLING £31.5

Rhein, Germany

Redolent of cut grass, herbs with notes of white blossom and tropical fruit.

FINÇA LA COLONIA COLECCIÓN 1/2 £30
GRÜNER VELTLINER, NORTON

Mendoza, Argentina

Grapefruit and peach flavours are followed by floral notes and that distinctive white pepper spice.

PULENTA ESTATE XIV PINOT GRIS 1/2 £32.5

Mendoza, Argentina

Fresh peaches, apricots and delicate white flowers dominate on the nose.

SERRA DA ESTRELA ALBARIÑO 1/2 £35.5

Galicia, Spain

Displaying typical Albariño character and aromatic richness, this surprisingly intense wine shows hints of pear, apricot and ripe exotic fruits.

MATHILDA VIOGNER £36.45
MARSANNE, Tournon

Victoria, Australia

Fresh and crisp, with an abundance of ripe stone fruit flavours.

CHABLIS, DOMAINE 1/2 £52.45
JEAN-MARC BROCARD

Burgundy, France

The nose is precise, pure and mineral, with additional notes of citrus.

ROSE WINE

Small Large Bottle
POGGIO ALTO £5 £6.5 £25
PINOT GRIGIO ROSÉ 1/2

Veneto, Italy

With a delicate pale pink colour and an elegant nose of acacia flowers.

M DE MINUTY CÔTES £7.5 £9.5 £40.75
DE PROVENCE ROSÉ

Provence, France

A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh, yet well-rounded palate.

CH. MINUTY 281 CÔTES £96.5
DE PROVENCE ROSÉ

Provence, France

The most serious and structured of Château Minuty's bottlings, with intense peach and melon fruit flavours perfectly complemented by saline on the mid-palate.

SPARKLING WINE

Small Large Bottle
CA' DEL CONSOLE £7 £30
PROSECCO EXTRA DRY

Veneto, Italy

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.

CA' DEL CONSOLE £8.5 £32.5
PROSECCO ROSÉ

Veneto, Italy

CHAMPAGNE

Bottle
LAURENT-PERRIER LA CUVÉE 1/2 £80

Champagne France

VEUVE CLICQUOT YELLOW LABEL BRUT £85

Champagne France

LAURENT-PERRIER ROSÉ 1/2 £130

Champagne France

DOM PÉRIGNON 2010 £320

Champagne France

1/2 | VEGAN

RED WINE

Small Large Bottle
SOÑADORA ORGANIC ^{1/2}
TEMPRANILLO/GARNACHA £24

La Mancha, Spain

Soft, easy-going blend of Tempranillo and Garnacha is loaded with dark berry fruit that has a subtle, spicy twist on the finish.

FRONT ROW SHIRAZ
MOURVÈDRE/VIIGNIER £5.25 £6.75 £26

Swartland, South Africa

This medium-bodied Rhône-inspired red is smooth and ripe, with juicy red berry flavours complimented by a hint of spice.

PUNTA DE VACAS ^{1/2}
MALBEC, NORTON £5.5 £7 £27

Mendoza, Argentina

A typical Malbec, with a perfumed bright and floral nose of violets and bramble fruit.

CASTEL FIRMIAN ^{1/2}
MERLOT, MEZZACORONA £6 £8 £30

Trentino-Alto Adige, Italy

Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured palate.

MONTIPAGANO ORGANIC ^{1/2}
MONTEPULCIANO D'ABRUZZO,
UMANI RONCHI £30.25

Abruzzo, Italy

Plentiful fresh red berries lead onto pleasing herbal flavours and subtle notes of spice from the oak.

CLOOF VERY SEXY SHIRAZ ^{1/2} £32.25

Coastal Region, South Africa

Exceptionally well balanced Shiraz that combines freshness with weight, aroma with concentration, and rich blackberry fruit with a spicy, mineral lift. Powerful & characterful.

LA LA LAND PINOT NOIR £33.25

Victoria, Australia

Fresh and juicy up front with cherry notes and a hint of rosemary.

PROMESA RIOJA CRIANZA ^{1/2} £33.5

Rioja, Spain

A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours.

Bottle
CORRALILLO ORGANIC ^{1/2}
SYRAH, MATETIC £41

Aconcagua, Chile

An intensely aromatic wine, showing vibrant violet perfume with classic peppery notes and wafts of milk chocolate.

HUSSONET GRAN RESERVA CABERNET ^{1/2}
SAUVIGNON, HARAS DE PIRQUE £41

Maipo Central, Chile

Intense, elegant nose with notes of mint, spices and liquorice, leading into ripe flavours of black fruits: blackberry, plum and cassis.

JOEL GOTT ZINFANDEL £43

California, USA

This expressive Zinfandel has aromas of roasted plum and blackberry jam with hints of sweet spices.

OLD VINE CARIGNAN, ^{1/2}
CHÂTEAU KSARA £45

Bekaa Valley, Lebanon

An intense expression of Carignan, combining ripe red and black fruits, wild herbs and black pepper spice.

VALLEY FLOOR SHIRAZ, LANGMEIL ^{1/2} £48.25

South Australia, Australia

The rich, voluptuous texture on the palate is lifted by spice and a fresh fruit character that deftly belies the wine's concentration.

CHÂTEAU MUSAR RED £75

Bekaa Valley, Lebanon

A distinctive and sumptuous, full-flavoured, deep brick-red coloured wine, with succulent depth.

RISERVA COSTASERA AMARONE ^{1/2}
CLASSICO, MASI £91

Veneto, Italy

Plums and baked cherries on the nose with hints of bay leaf. Magnificently rich and soft on the palate with rich cherry and blueberry flavours and some sweet spice.

^{1/2} | VEGAN

