

COCKTAILS

all at 9

Old Pal
Sazerac Rye,
Punt E Mess, Campari

Bee's Knees
Tanqueray, Lemon,
Honey, Orange

Too Soon
Tanqueray, Cynar,
Lemon, Sugar

Bitter Sweet
Altos Plata, Amaro Averna,
Lemon, Maple Syrup

STARTERS

Soup of the Day (please ask your server)	7
Truffle Fried Duck Egg, Jersey Royal Salad	10
Cornish Crab, Bisque Scones*	12.5
Seared Cornish Sardines on Toast,	9.75
Burrata, Heritage Tomato	12.5
Steak Tartare	10
Cider Steamed Mussels	10.5

MAINS

Bavette Steak Salad, Walnut and Blue Cheese	16.5
Tempura Stuffed Courgette	17
Pan Roasted Channel Sea Bass, Courgette	20.5
Confit Gressingham Duck Leg, Green Beans	17
Black Olive Crusted Cauliflower, Watercress Pesto (£1 is donated to The h. Club Foundation)	17.5
Poached Sea Trout, Shellfish Confit Potato	21.5
Corn Fed Norfolk Chicken Breast, Cornbread	20
Pan Roasted Salt Marsh Lamb Rump, Artichoke	24
Fish and Chips	17
Rose County Rump, Chips, Bearnaise/ Rose County Sirloin, Chips, Bearnaise	19/25
Tagliatelle, Charred Sprouting Broccoli	17

SIDES

all at 4.5

Mash Potato	Spinach	Side Salad	Tenderstem Broccoli
Fries/Chips/Sweet Potato Fries	Carrots and Beans		Butter Braised Hispi Cabbage

*Our Head Chef recommends a glass of Nyetimber Classic Cuvée with this dish.
Our staff have a full allergy breakdown of every dish. Please ask if you require to see this.

A discretionary 12.5% service charge will be added to your bill
All prices are inclusive of VAT at the current standard rate.

SPARKLING WINE

	GLS	BTL		BTL
Nyetimber NV, Classic Cuvée	13	60	Ruinart Rosé NV	110
Nyetimber NV, Rosé	16	75	Ruinart Blanc de Blanc NV	115
Nyetimber 09, Blanc de Blanc		72	Perrier-Jouët Belle Epoque 2008	195
Perrier-Jouët Grand Brut NV	15	71	Perrier-Jouët Belle Epoque Rosé 2006	295
Perrier-Jouët Blason Rosé NV	22	105	Krug Grande Cuvee	295
Perrier-Jouët Blanc de Blanc		130	Dom Perignon 2009	275
Laurent-Perrier Rosé		110	Dom Perignon Vintage Rosé 2000	450

WHITE

	GLS	C	BTL
Cortese, Tuffolo, Piemonte, IT	6.5	17	25
Vinho Verde, Conde Villar, PT			28
Viognier, Ceps du Sud, Languedoc,FR			29
Picpoul de Pinet, Els Pyreneus, FR	7.25	20	30
Côtes Du Rhône Blanc, Alaine Juame, FR	8.25	23.5	35
Albarino, Domingo Martin, SP			39
Sauvignon Blanc, Spy Valley, NZ	10	29	42
Pinot Grigio, 'Dolomiti' Lageder, IT	10	29	42
Chardonnay, Catena Appellation, AR			42
Gavi Di Gavi, Morgassi Superiore, IT			43
Petit Chablis, La Chablisienne, FR	10.75	30	44
Unfiltered Riesling Rheinhesse, Peth Wetz	10.85	31	45
Bhilar Plots Blanco Rioja Alvesa, SP	13		48
Viognier, 'Riverpoint' Millton, Gisborne, NZ			48
Sancerre Les Grands Champs, FR	14		50
Soave Classico Superiore, Le Rive Viticola Suavia, 2013 IT	18		72
Chablis 1er Cru Fourchaume Domaine Vrignaud, Burgundy, 2015, FR	22		85
Pouilly Fuisse La Croix, Burgundy, 2013, FR	23		89
Puligny Montrachet, Racines Croisées Henri Pion, Burgundy, 2014, FR	26		105

RED

	GLS	C	BTL
Negroamaro, Statua, Puglia, IT	6.5	17	24
Gran Hacienda' Cabernet Franc, CH	6.75	18	28
Montepulciano d'Abruzzo 2015, IT			28
Merlot, Saint Etalon, Languedoc, FR	7	19	29
Garnacha, Rioja, Lagrimas,SP	7	19	29
Pinotage, Stellenrust, SA	8.25	22	32
Primitivo, Masseria Borgo, IT			35
Malbec, Esquinas de Argento, AR	9	25	36
Côtes Du Rhône, Saint Cosme, FR			38
Gnarly Head, Pinot Noir, USA	9.5	27	39.5
St Émilion, Château La Croix, Bordeaux, FR	10	28	40
Shiraz, Battle of Bosworth, AUS			44
Cabernet Sauvignon, Journey's End, SA			46
Rioja Reserva 2011, Vivanco, SP	12		50
Chianti Classico, Castellare, IT	14		55
Château Tour Pibran Pauillac, Bordeaux, 2011, FR	19		70
Château Duluc, St. Julien, Bordeaux. 2010, FR	19.5		72
Malbec, Catena Alta, 2012 AR	18.5		74
Gevrey Chambetin 2012, Domaine Taupenot - Merme, FR	27.5		110
Barolo, Vietti, Castiglione, 2013, IT	30		115

ROSE

Pinot Grigio Blush, La Maglia Rosa, IT	Rioja Rosado, Vivanco, SP	Cote de Provence, Azure Mirabeau, FR
6.5 17 24	7.5 19 28	42