

Cocktails | All at 9

Complex Negroni

Plymouth Gin, Cynar
Punt E Mes

Light Negroni

Sipsmith Gin, Aperol,
Antica Formula

Bergamot Bellini

Bergamot Purée,
Prosecco, Sugar

Bee's Knees

Tanqueray Gin, Lemon,
Honey, Orange

To Start

Soup of the Day (vg, gf) **7**
(Please ask your server)

Grilled Black Fig Salad (vg, gf) **10**

**Chicken Liver Parfait,
Toasted Nut Granola** **9**

**Smoked Haddock, Poached Hens
Egg, Leek Purée** (gf) **9**

**Burrata, Balsamic
Poached Pear** (v, gf) **12.50**

**Sautéed Squid and
Chorizo Salad** (gf) **10**

Cornish Crab, Bisque Scone **12.50**

**Heritage Beetroot and
Goats Curd Salad** (gf) **9**

Steak Tartare **10**

Cider Steamed Mussels (gf) **10**

Grill

Steaks

(Rose County)

Sirloin (200g) **25**

Fillet (200g) **36**

**Rib Eye on
the Bone (330g)** **42**

Chicken

**Grilled Corn Fed
Chicken Breast** **15**

*All above served with your choice
of sauce: Peppercorn, Béarnaise
or Blue Cheese.*

Grill of the day

(Please ask your waiter)

Fish

**Whole Roasted Sea
Bream, Lemon Capers and
Anchovy Butter** (gf) **17.50**

Pork

**Dingley Dell Pork Cutlet,
Sage and Parmesan
Gremolata** (gf) **17.50**

Mains

**Chicken Schnitzel,
Garlic Green Beans** **17**

**Black Olive Gnocchi,
Roasted Aubergine** (vg) **16**

**Grilled Lamb Leg Steak, Slow
Roasted Tomato** (gf) **20**

**Pan Roasted Sea Bass,
Fennel, Courgette** **20**

**Root Vegetable and
Mushroom Stew** (vg, gf) **15.50**

**Orange Smoked Salmon Fillet,
Savoy Cabbage,
Mustard Sauce** (gf) **18.50**

**Roasted Pepper, Walnut and
Feta Rigatoni** (v) **16.50**

**Confit Duck Leg,
Braised Beans** (gf) **21**

Fish and Chips **17**

Sides

All at **4.50**

Triple Cooked Chips (vg)

Fries (vg)

Sweet Potato Fries (vg)

Mashed Potato (v)

Buttered New Potatoes (v)

Side Salad (vg)

Rocket & Parmesan Salad (v)

Tenderstem Broccoli (vg)

Green Beans & Shallots (v)

Carrots, Peas & Shoots (v)

Spinach (v)

Charred Hispi Cabbage (v)

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.

(vg) Vegan (v) Vegetarian (gf) Gluten Free

Wine

Sparkling

Gls | Btl

Nyetimber NV,
Classic Cuvée
13 | 60

Nyetimber 09,
Blanc de Blanc
- | 72

Nyetimber NV,
Classic Rosé
16 | 75

Perrier-Jouët,
Grand Brut NV
15 | 71

Perrier-Jouët,
Blanson Rosé NV
22 | 105

Perrier-Jouët,
Blanc de Blanc
- | 130

Laurent-Perrier,
Rosé
- | 110

Ruinart,
Blanc de Blanc NV
- | 115

Perrier-Jouët,
Belle Epoque 2008
- | 195

Perrier-Jouët,
Belle Rosé 2006
- | 295

Dom Perignon,
2009
- | 275

Krug Grande,
Cuvee
- | 295

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, 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 Chabliensiene, Burgandy, FR
10.75 | 30 | 44

Riesling (Unfiltered),
Rheinhessen, Peth Wetz, GER
10.85 | 31 | 45

Blanco Rioja Alvesa,
Bhilar Plots, 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 Vrig-
naud, Burgundy, 2015, FR
14 | - | 50

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

Cabernet Franc,
Gran Hacienda, CH
6.75 | 18 | 28

Montepulciano,
d'Abruzzo 2015, IT
- | - | 28

Merlot,
Saint Etalon, Languedoc, FR
7 | 19 | 29

Garnacha,
Navarra, 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

Pinot Noir,
Gnarly Head, USA
9.5 | 27 | 39.5

Château La Croix St Émilion,
Bordeaux, FR
10 | 28 | 40

Shiraz, 'Puritan',
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

Rosé

Gls | C | Btl

Champagne served in 150ml. Wine in 175ml glasses,
125ml glass available on request, carafe served in 500ml.

Pinot Grigio Blush,
La Maglia Rosa, IT
6.5 | 17 | 24

Rioja Rosado,
Vivanco, SP
7.5 | 19 | 28

Côtes de Provence,
Azure Mirabeau, FR
- | - | 42