



## Aperitif

Gin & Tonic of the Week - £6.80  
Seedlip & Tonic - £5.00  
Passionfruit bellini - £6.80  
Negroni - £8.50  
Bloody Mary - £7.50  
Vesper Martini - £8.50

## Nibbles

Bread £1.00 per person

## Starters

Wild mushroom & truffle veloute, crispy Tunworth, poached hens egg, parmesan £8.95  
(Bolney Bubbly, £7.20/flute)

Heirloom heritage tomato, burrata, aubergine, green olive tapenade £8.95  
(Pinot Grigio, Castel Firmian, Mezzacorona 2016 £6.40/175ml)

Venison carpaccio, lobster, truffle mayo, turnip, pumpernickel £13.95  
(Brouilly, Chateau de la Perriere £7.50/175ml)

Jumbo quail breast, poached plum, raspberry vinegar jus £10.95  
(Riberal Roble 2014 £6.80/175ml)

Tuna tataki, Nashi pear, hazelnut crumb, miso mayonnaise £13.95  
(Calafuria Rose, Puglia £8.00/175ml)

## Mains

Fillet of hake, spinach, mussels, chorizo, saffron potato, coconut & lemongrass broth £22.95  
(Menetou Salon, Cotes de Morogues, 2015 £36.90/750ml)

Fillet of cod, artichoke, spinach, girolle, cockle & parsley butter £23.95  
(Sauvignon Blanc, Mt Holdsworth, 2017 £29.50/750ml)

Roasted baby cauliflower, grilled halloumi, celeriac, salsify, Gran Moravia £17.95  
(Saint Marc unoaked Chardonnay, 2016 reserve £25.50/750ml)

Braised Shoulder of Venison, loin, salsify, red cabbage, pommes puree £25.95  
(Chassagne-Montrachet Rouge, Les Chenes, Philippe Colin £49.95/750ml)

Roast duck breast, parsnip, quince, kale, heritage carrot £21.95  
(Sabazio, Rosso di Montepulciano, La Braccasca, 2017 £32.50/750ml)

28 days aged beef fillet, mushroom, spinach, house chips or pommes dauphinoise £33.95  
(Zinfandel, Sebastiani, 2014 £30.95/750ml)

Sauces: Green peppercorn, Mushroom, Blue cheese & truffle £1.50, Béarnaise £2.00

## Sides - £4.00

House chips | Pommes Dauphinoise | Buttered Kale | Cardamom glazed carrots |  
Braised red cabbage | House salad | Sweet potato fries (£4.45)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise