



Aperitif

Gin & Tonic of the Week - £5.80
Aperol Spritz - £6.80
Negroni - £7.00
Bloody Mary - £7.50
Vesper Martini - £7.50

Nibbles

Bread £1.00 per person

Starters

King prawn & salmon raviolo, lobster & cognac bisque £10.95
(Cinsault Grenache Rosé, 2014 £5.10/175ml)

Heirloom heritage tomato, labneh, aubergine, green olive tapenade £7.95
(Picpoul de Pinet 2014 £6.15/175ml)

Scallop, Devon crab, artichoke, aioli £13.95
(Sauvignon de Touraine 2014, Domaine Renaudie £6.90/175ml)

Jumbo quail breast, confit leg, duxelle of mushroom, fig, quail egg £7.95
(Petit Paul 2014 Syrah Grenache, £4.95/175ml)

Tuna Tataki, nashi pear, seaweed mayo £10.95
(Pinot Noir, Hush Heath, 2015 £6.85/175ml)

Mains

Braised pork belly, cheek, tenderstem, carrot, red cabbage purée £17.95
(Sablet 2012, Domaine de Boissan £34.50/750ml)

Fillet of cod, saffron potato, chorizo, mussel & curry broth £17.95
(Sancerre, Paul Prieur et Fills, 2014 £36.90/750ml)

Duck breast, nectarine, pommes fondant, spring onion, apple & malt purée £19.95
(Vouvray "La Vigne des Sablons", 2014 £32.95/750ml)

Wild mushroom tart fine, duck egg, cep purée, nutmeg £15.95
(Chablis Louis Robin, 2014 £36.90/750ml)

Lamp rump, lamb neck, baba ganoush, pommes Anna, cauliflower purée £23.95
(Herdade do Rocim Alicante Bouschet, 2014 £37.50/750ml)

28 day aged rib eye, eryngii mushroom, shallot, spinach £27.95
(Coffee Pinotage, 2014, Van Zijl £29.95/750ml)

Sides - £3.50

House chips || Dauphinoise | Mixed greens | Cardamom glazed carrots |
Braised red cabbage

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