



Aperitif

Gin & Tonic of the Week - £5.80

Rhubarb & ginger fizz - £8.50

Negroni - £7.00

Bloody Mary - £7.50

Vesper Martini - £7.50

Sunday lunch

3 Courses £26.95

2 Courses £22.95

Starters

Crab & chili bon bon, lobster & cognac bisque
(Pinot Noir, Hush Heath £6.85/175ml)

Smoked haddock fishcake, curried tartare, fried egg
(Sauvignon de Touraine 2014, Domaine Renaudie £6.90/175ml)

Jumbo quail breast, confit leg, bubble & squeak
(Petit Paul, Syrah Grenache £4.95/175ml)

Heirloom heritage tomato, labneh, aubergine, green olive tapenade
(Skye's English Chardonnay, Hush Heath £5.70/175ml)

Caramelised goats cheese salad, aubergine ketchup, hazelnut dressing
(Cinsault Grenache rose £5.10/175ml)

Mains

Roast rump of beef, all the trimmings
(Hordade do Rocim, Alicante Bouschet 2014 £37.50/750ml)

Roast shoulder of pork, all the trimmings
(Vouvray La Vigne des Sablons, 2014 £32.95/750ml)

Roast chicken suprême, all the trimmings
(Chateau Leoube Provence Rose, 2014 £35.00/750ml)

Fillet of cod, saffron potato, chorizo, prawn & curry broth
(Sauvignon de Touraine, 2014 £26.90/750ml)

Wild mushroom tart fine, duck egg, cep purée, nutmeg
(Morgon, 2014, Pavillon Des Perrets £30.40/750ml)

Desserts

Dark chocolate pot, pistachio ice cream
(Ron Barcelo, Dominican Republic Rum - £5.75/35ml)

Hibiscus & rosehip panna cotta, honeycomb, plum sorbet
(Chambord "black raspberry liqueur" £4.00/35ml)

Lemon verbena posset, blood orange sorbet
(Prosecco NV Extra Dry, Porte Leone £5.50/125ml)

Apple tart tatin, vanilla ice cream
(Akashi tai, plum infused saké £5.80/50ml)

Cheese board, crackers, chutney (£3.00 supplement)
(29 Grapes Porto £4.75/50ml)

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