



Light bites & starters

Mozzarella, heirloom tomato, balsamic pearls, green oil & basil (v) (gif) 9.00

Ham hock & pea terrine, piccalilli, gherkins & sourdough 8.00

Crispy salt & pepper squid, chilli mayonnaise (gif) 8.00

Roasted beetroot & artichoke salad, broad bean hummus, summer herbs & toasted seeds (pb) (gif) 7.00

Prawn cocktail, Marie Rose sauce (gif) 9.00

Roasts

All served with Yorkshire pudding, red wine gravy, roast potatoes and seasonal vegetables

1/2 chicken bread sauce, stuffing 16.00

28 day aged Sirloin of Beef horseradish 18.00

Rolled Pork Belly, apple cider sauce 16.00

Spinach, cashew and mushroom Wellington mushroom gravy (pb without yorkie) 14.00

Large Plates

Lobster roll 14.00

Cod en papillote & summer vegetables (gif) 16.00

Moules marinere & Chips 14.00

Beef burger, cheese, pickle, tomato, baby gem, brioche bun & chips 14.00

'Moving mountain' burger, coconut Gouda, tomato, baby gem, glazed bun & chips (pb) 14.00

House salad with quinoa, heirloom tomatoes, leaves, peppers, courgette (pb) (gif) 10.00

Add roast beef 7.00

Grilled Canadian Lobster, garlic butter & chips (gif) 45.00

Children's portions are available for main course and are all priced at 50% of the grown up's price

Sides

Cauliflower cheese 5.00

Chunky chips (pb) (gif) 4.00

Heirloom tomato salad (pb) (gif) 5.00

Puddings

Selection of ice creams (gif) & **sorbets** (pb) (gif) 5.00

Baked NY vanilla cheesecake, mixed berry compote & raspberry sorbet (pb) (gif) 7.00

Chocolate brownie & ice cream (gif) 7.00

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

V (vegetarian)

PB (plant based)

GIF (gluten ingredient free)



From our personal cellar

Rose

	<i>bottle</i>
2018 Château Sainte Marguerite Cru Classé 12.5% (organic & vegan)	45.00
2018 Samur La Cabriole 12.5%	30.00
2018 Château Sainte Marguerite Cru Classé MAGNUM 12.5% (organic & vegan)	90.00

Sparkling

NV Camel Valley Pinot Noir Rosé Brut 12.5%	50.00
2015 Chapel Down Three Graces 12.5%	48.00
NV Laurent-Perrier Cuvée Rosé Brut 12%	79.00
2007 Bollinger La Grande Année Brut 12%	150.00
NV Perrier Jouët Grand Brut MAGNUM 12.5%	130.00

Red

2014 Barolo di Serralunga, Fontanafredda 13.5%	60.00
2016 d'Arenberg Stump Jump 14%	27.00
2018 Kooyong Massale Pinot Noir 13.5%	42.00
2012 Château Grand Puy Ducasse Pauillac 13.5%	81.00
2017 Mercurey Rouge Domaine Michel Juillot 13%	51.00
2015 Mount Pleasant Philip Shiraz 13.5%	32.00
2015 Rioja Reserva Ramon Bilbao 14%	38.00
2017 Thelema Estate Cabernet Sauvignon 14.5%	49.00
2018 Trimbach Pinot Noir 13%	55.00

White

2009 Chablis Grand Cru Bourgeois 13%	65.00
2016 Chassagne-Montrachet 1er Cru Clos de Monopole 13.5%	80.00
2019 Château Laulerie Sauvignon/Semillon 13%	23.00
2019 Gavi di Gavi Fontanafredda 12.5%	35.00
2018 Planeta Chardonnay 14%	54.00
2017 Château Ste Michelle Dry Riesling 12.5%	29.00
2016 Thelema Estate Chardonnay 13%	33.00

Dessert Wine & Port

2017 Sauternes Les Garonelles Lucien Lurton et 13.5% (37.5cl)	25.00
La Guita Manzanilla Sherry 15% (37.5 cl)	15.00
Bella Luna Pedro Ximenez Sherry 15% (37.5 cl)	25.00
2013 Quinta do Crasto Port 20% (75 cl)	40.00

Alcohol Free

Torres Naturo Syrah De-alcoholised	20.00
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Please note that wines, vintages and % abv are subject to change according to availability from our suppliers. Where the listed wine is not available, we will substitute for a similar wine.

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