



NIBBLES

Wild Garlic Focaccia (PB) – 8
Balsamic, Oil

Lime & Paprika Corn Ribs (V,GF) – 8
Southern Sauce

Spring Arancini (V) – 10
Pea & Mint Emulsion

Oysters (GF) – 4 / Served Each
Watermelon Granita

SMALL PLATES

Asparagus Noisette (V,GF) – 18
Confit Egg Yolk, Truffle Pecorino

Heritage Artichoke (V,GF) – 12
Roasted, Puréed, Crisp
Pecan Dukkha

Silken Cashew Pâté (PB) – 12
Cognac, Fruit Compote, Grilled Sourdough

Rabbit Ballotine (GF) – 16
Apricot Chutney, Stuffed Morel Mushroom

Tiger Prawns (GF) – 22
Chilli & Garlic Oil, Lemon

Beef Cheek (GF) – 22
Truffled Celeriac Purée, Jus, Wild Garlic

LARGE PLATES

Open Steak Sandwich – 18
Caramelised Onion, Honey Mustard Yoghurt,
Applewood Cheddar

Pork Belly – 22
Rhubarb Compote, Charred Snake Beans,
Pork Quaver

Lamb Skewers – 28
Minted Chimichurri, Spiced Whipped Feta,
Glass Bread

Seafood Pici – 24
Guanciale, Egg Yolk, Parmesan

Skate Wing – 24
Crispy Potato, Soft Egg, Onion

Panang Curry (PB) – 22
Jasmine Rice, Coriander

Add Chicken / Tiger Prawns - 6

Miso-Glazed Cauliflower (PB) – 16
Spring Herbs, Puffed Rice, Nettle Purée,
Pomegranate

SIDES

Fries (V) – 6

Parmesan Fries – 7

Ponzu Cabbage (PB) – 7
Miso Cream, Pecan Dukkha

Rice (PB,GF) – 6

Snake Beans (PB,GF) – 7
Shallots, Toasted Almonds

Garden Salad (PB,GF) – 7
Jersey Royals (V,GF) – 7
Mint Chimichurri

GRILL

GA Wagyu & Brisket Burger – 19
Brioche Bun, Tomato, Lollo Biondi, Smoky Cucumber,
Red Leicester, GA Sauce

Korean Chicken Burger – 19
Kimchi Slaw, Nashi Pear, Korean Mayo, Sourdough Bun

Lamb & Coriander Burger – 17
Brioche Bun, Brie, Almond Mayonnaise

Butterflied Sea Bass (GF) – 29
Citrus Noisette, Warm Herb Salad

200g Hereford Fillet (GF) – 39
Confit Garlic, Crushed Potato

300g Hereford Ribeye (GF) – 49
Confit Garlic, Crushed Potato

Quarter Roasted Chicken (GF) – 32
Confit Garlic, Crushed Potato

Sauces: Café De Paris Butter (GF) or Peppercorn (GF) – 7

SALADS

Burrata (GF) – 19
Apricot, Prosciutto, Datterini Tomato, Balsamic
Dressing

Emerald (GF,V) – 16
Peas, Mange Tout, Avocado, Lollo Biondi, Goddess
Dressing

Radicchio (V,PB) – 16
Blackberries, Red Endive, Tomato, Piquillo Pepper

Add Chicken / Tiger Prawns - 6

DESSERTS

Cheese Platter – 18
Selection Of 5: Keen's Cheddar, Bath Soft,
Ragstone, Comté, Bleu des Causses
Pear Jelly, Grilled Sourdough

Chocolate Pillow (V) – 10
Feuilletine, Cointreau,
Sour Cream

**Pear & Earl Grey
Mille-Feuille (V) – 10**

Banoffee Mousse – 10
Salted Caramel Ice Cream

**Amalfi Lemon
Cheesecake – 10**
Burnt Honey Ice Cream

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.



Champagne & Sparkling

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
ROSÉ GOLD SPARKLING WINE BOTTEGA Veneto, Italy	11	55
CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIRE BRUT Champagne, France	12	65
CHAMPAGNE TAITTINGER BRUT Epernay, France	15	90
CHAMPAGNE TAITTINGER BRUT ROSÉ Epernay, France		119
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT Champagne, France		120
CHAMPAGNE LAURENT PERRIER BRUT ROSÉ Champagne, France		169
DOM PERIGNON, VINTAGE Champagne, France		310

White Wine

	12.5CL	17.5CL	BTL
PAYS D'OC BLANC, VILLA ST JEAN Languedoc-Roussillon, France	8	9	29
VINHO VERDE QUINTA DE SAN JOANNE Amarante, Portugal			35
PICPOUL DE PINET AOP DOMAINE DE MIRANDE Languedoc, France	9	11	38
PINOT GRIGIO TREFILI Lombardia, Italy	9	11	39
CHARDONNAY VIOGNIER MOULIN DE GASSAC Herault, France	9	11	40
GAVI DI TASSAROLO LA FORNACE Piedmont, Italy	10	12	42
RIESLING SANDGROVE Eden Valley, Australia			45
RUEDA VERDEJO MARTINSANCHO Old Castile, Spain			47
TE WHARE RA SAUVIGNON BLANC Marlborough, New Zealand	12	14	51
PETIT CHABLIS, DOMAINE GERARD TREMBLAY Burgundy, France	13	15	55
SANCERRE DOMAINE HENRI BOURGEOIS Loire Valley, France			65
BOURGOGNE BLANC, SYLVAIN BZIKOT Burgundy, France			72



Rosé Wine

	12.5CL	17.5CL	BTL
LE TUFFEAU Languedoc, France	9	11	39
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER Provence, France	11	13	47

Red Wine

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN Languedoc-Roussillon, France	8	9	29
PINOT NOIR MOULIN DE GASSAC Languedoc, France	10	12	38
SAMURAI SHIRAZ, FREE RUN JUICE South Australia, Australia			38
QUINTA DA VEGIA SOLO FRANCO São, Portugal			39
MONTEPULCIANO D’ABRUZZO, FRENTANO Abruzzo, Italy			42
CABERNET SAUVIGNON, METIC Colchagua Valley, Santa Cruz, Chile			43
COTES DU RHONE 'MATHILDE' Rhône, France			45
BORDEAUX SUPERIEUR VIEILLES VIGNES, LE MAINE MARTIN Bordeaux, France	11	13	46
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	11	13	47
PRIMITIVO, ANTICA ENOTRIA Puglia, Italy	13	15	56
MALBEC FINCA SOPHENIA Mendoza, Argentina	13	15	58
PINOT NOIR REDMOORS, DAVENPORT WINERY Kent, United Kingdom	13	15	68
CHATEAU SAINT-AHON HAUT MEDOC CRU BOURGEOIS Bordeaux, France			79

Dessert Wine

		BTL
	75ML (50CL)	
MONBAZILLAC, DOMAINE DE L'ANCIENNE CURE Colombier, France	7	36
DOW’S PORT LBV, Dauro, Portugal	9	69

Soft Drinks & Juices

KINGSDOWN WATER (33CL) Still Sparkling	3.5
KINGSDOWN WATER (75CL) Still Sparkling	5
COCA COLA (33CL)	5
DIET COKE (33CL)	5
COKE ZERO (33CL)	5
APPLETISER (27.5CL)	4.5
PAGO JUICE (20CL) Orange Cloudy Apple Mango Pineapple	4
FEVER TREE TONIC WATER (20CL) Indian Tonic Light Tonic Mediterranean Tonic	4
FEVER TREE GINGER ALE (20CL)	4
FEVER TREE GINGER BEER (20CL)	4
RED BULL (25CL)	5

Hot Drinks

ESPRESSO	4
DOUBLE ESPRESSO	4.5
MACCHIATO	4.5
AMERICANO	4.5
LATTE	5
CAPPUCCINO	5
HOT CHOCOLATE	5
POT OF DAMMANN TEA INFUSIONS	6
<i>English Breakfast Earl Grey Darjeeling L'Oriental Chamomile Nuit d'Eté Peppermint</i>	
NON-DAIRY MILK AVAILABLE ON REQUEST	