

BREAKFAST

Served 7am - 3pm

FULL ENGLISH BREAKFAST £10
Premium pork sausage, dry-cured bacon,
black pudding, tomato, mushroom, baked beans,
potato hash and your choice of eggs

VEGETARIAN ENGLISH BREAKFAST £10
Vegetarian sausage, beetroot black pudding,
tomato, mushroom, baked beans,
potato hash and your choice of eggs

BREAKFAST SANDWICH £7.95
Premium pork sausage, dry-cured bacon,
baked beans, black pudding and fried egg
between toasted sourdough

AVOCADO & POACHED EGGS £7.95
Classic zesty smashed avocado and
poached eggs on toasted sourdough

AVOCADO & SOURDOUGH £7.95
Smashed avocado, lime, tomato and pumpkin
seeds on toasted sourdough

SMOKED SALMON & SCRAMBLED EGGS £8.95
Scrambled eggs with slices of cured smoked salmon

EGGS BENEDICT £7.75
Poached eggs, ham and hollandaise sauce
on a toasted English muffin

EGGS FLORENTINE £6.45
Poached eggs, spinach and hollandaise sauce
on a toasted English muffin

EGGS ROYALE £9.50
Poached eggs, smoked salmon and hollandaise sauce
on a toasted English muffin

OMELETTE ARNOLD BENNETT £8.50
As Arnold himself intended: Glazed,
poached and smoked haddock three-egg omelette

BAKED EGGS & CHORIZO £7.50
Eggs baked with chorizo and roasted cherry tomatoes

ROASTED VEGETABLE FRITTATA £7.50
Eggs baked with roasted vegetables

AFTERNOON TEA

Served 12pm - 6pm

FULL AFTERNOON TEA £19
A selection of scones, clotted cream, strawberry jam, savouries,
sandwiches and pastries. Served with a choice of teas or coffees

CHAMPAGNE AFTERNOON TEA £26
A selection of scones, clotted cream, strawberry jam, savouries,
sandwiches and pastries. Served with a choice of teas or
coffees and a glass of Champagne

STARTERS

CHICKEN CAESAR SALAD £8.50
Crispy gem lettuce, chicken, croutons, soft boiled eggs,
Caesar dressing and anchovies

TWICE-BAKED CHEESE SOUFFLÉ £8.95
Three cheese soufflé with
sautéed spinach and truffle cream

PRAWN & CRAYFISH COCKTAIL £8.75
Prawn & crayfish cocktail with cherry tomatoes
and Marie Rose sauce

SALAD CAPRESE £8.75
Creamy buffalo burrata, heritage tomatoes
and basil with balsamic vinegar

AVOCADO & SOURDOUGH £7.95
Smashed avocado, lime, tomato and
pumpkin seeds on toasted sourdough

POTTED SALMON £8.50
Butter-poached salmon and green leaf salad

CHARLES MACLEOD
BLACK PUDDING £8.50
Grilled black pudding and soft poached egg
with a wholegrain mustard sauce

PAN-FRIED SCALLOPS £12.95
Seared scallops, pancetta, cabbage and
Granny Smith apple

PASTA & VEGETARIAN

SUPERFOOD SALAD £14.95
Couscous, pomegranate, toasted nuts,
raw vegetables and soft herbs

SEAFOOD LINGUINE £18.50
Fresh seafood linguine with
cherry vine tomatoes and chilli

TRUFFLE MACARONI £13.50
Baked macaroni cheese topped with shaved truffle

VEGETARIAN BURGER £13.50
Grilled field mushroom, beetroot black pudding,
glazed Cheddar, onion rings and tomato relish
with French fries

BAKED BUTTERNUT SQUASH £12.95
Served with chickpeas,
roasted tomato and chicory

HALF ROASTED CAULIFLOWER £11.95
Lightly-spiced cauliflower,
toasted almonds and parsley

PLAT DU JOUR £11.50

Served 11am - 10pm

Monday
POTATO & BEEF HASH
WITH SOFT POACHED EGG

Tuesday
HERB-CRUSTED CHICKEN WITH
TRUFFLED MUSHROOMS

Wednesday
CRISPY PORK BELLY
WITH APPLE & SAGE COMPOTE

Thursday
CLASSIC BRAISED BEEF
BOURGUIGNON WITH HERB MASH

Friday
FISH CAKES WITH CRAB BISQUE

Saturday
CONFIT CORN-FED CHICKEN LEG
WITH CABBAGE AND PANCETTA

FISH & SEAFOOD

FISH PIE £16.95
Homemade fish pie with soft boiled egg,
bacon and a cider sauce

HALIBUT £23.95
Pan-fried fillet of halibut,
cauliflower purée and endive

GRILLED HAKE £17.95
Grilled fillet of hake with chorizo,
cannellini cassoulet and crispy squid

MOULES-FRITES £12.50
Moules with a traditional marinère sauce
and French fries

BEER BATTERED FISH £14.95
Classic beer battered fish served with
marrowfat peas and chunky chips

SOUP

CRAB BISQUE £8.25
Crab bisque with sourdough croutons
and sauce rouille

FRENCH ONION SOUP £7.95
Classic French onion soup
with a Gruyère croute

CURED & SMOKED

BEEF TARTARE £9.95
Chopped beef, capers, shallots and parsley

SMOKED HAM HOCK FRITTERS £7.75
Crispy-coated smoked ham hock fritters
with piccalilli purée and watercress

SMOKED SALMON £10.50
Smoked salmon, lemon, capers and shallots

MEAT

7oz BAVETTE STEAK-FRITES £12.95
Classic, thin-cut bavette steak (best cooked rare)
served with French fries

GRILLED RUMP STEAK £20
British rump of beef with roasted cherry tomatoes,
grilled flat mushroom and French fries

HEREFORD AGED RIB-EYE STEAK £24
Aged British rib-eye steak with roasted cherry tomatoes,
grilled flat mushroom and French fries

BRASSERIE BURGER £15.50
Ground British beef topped with Cheddar, onion rings
and bacon relish in a brioche bun with French fries

RUMP OF LAMB £19.95
Roasted rump of lamb with citrus crushed potatoes,
smoked tomato and basil

CHICKEN KIEV £18.50
Crispy-coated free-range chicken breast with a
confit garlic butter, mashed potatoes and fine beans

SANDWICHES

Served 11am - 10pm

CROQUE MONSIEUR £9.50
Classic toasted sourdough,
melted cheese and ham

CROQUE MADAME £9.95
Melted cheese and roast ham
in toasted sourdough topped
with a fried egg

REUBEN £10.50
Hot pastrami, melted Gruyère
and sauerkraut in
toasted sourdough

CLUB £10.50
Roast chicken, cured bacon,
egg mayonnaise, tomato and lettuce
in toasted bread

VEGETARIAN CLUB £10.50
Grilled halloumi, avocado,
egg mayonnaise, tomato and lettuce
in toasted bread

SPICED KING PRAWN £11.50
Harissa-spiced king prawns and sautéed
spinach on sourdough bruschetta

Served on white or granary bread

EGG MAYONNAISE £7.95
Classic egg mayonnaise
and watercress

SMOKED SALMON £9.95
Smoked salmon, cucumber
and cream cheese

PRAWNS MARIE ROSE £9.95
Prawns in a Marie Rose sauce
with crisp baby gem lettuce

HONEY ROAST HAM £8.95
Honey roast horseshoe ham
and tomato relish

CORONATION CHICKEN £8.95
Coronation chicken with
coriander and lime

DESSERTS

STICKY TOFFEE PUDDING £6.95
Traditional sticky toffee pudding with butterscotch sauce
and salted caramel ice cream

CHOCOLAT LIÉGEOIS £7
Chocolate ice cream, chocolate shavings,
whipped cream and hot chocolate sauce

RUM-POACHED PINEAPPLE £7.50
Rum-poached pineapple with coconut sorbet and coriander

ORANGE, CRANBERRY & COINTREAU TRIFLE £7.50
Classic trifle with orange, cranberry and Cointreau

CRÈME BRÛLÉE £6.95
Classic set vanilla custard with a caramelised crust

APPLE CRUMBLE £7
Cinnamon stewed apples and fresh vanilla custard

PAXTON & WHITFIELD CHEESE BOARD
A selection of British cheeses with artisan biscuits and chutney
Small plate £6 • Large plate £10

SORBETS & ICE CREAMS £4

SIDE DISHES £3.50

Brown butter mash
New potatoes

French fries
Triple-cooked chips

Cabbage & bacon
Cauliflower cheese

Honey-glazed carrots
Peppered fine beans

Sautéed spinach
Green salad

SAUCES £2.50

Green peppercorn
Béarnaise
Red wine jus

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, ITALY 11.5%	6.20	33
PROSECCO CARPENÈ MALVOLTI, 1868 EXTRA DRY, ITALY		39
GORING BRUT, SUSSEX, WISTON ESTATE, ENGLAND		60
CHAMPAGNE COLLET, BRUT, FRANCE 12.5%	10.75	56
CHAMPAGNE COLLET, ROSÉ DRY, FRANCE 12.5%	12.75	62
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FRANCE 12%	14.75	68
CHAMPAGNE VEUVE CLICQUOT, BRUT, FRANCE		78
CHAMPAGNE BOLLINGER, SPECIAL CUVÉE, FRANCE		81
CHAMPAGNE POL ROGER, BRUT RÉSERVE, FRANCE		83
CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, FRANCE		86
CHAMPAGNE LAURENT PERRIER, GRAND SIECLE CUVÉE, FRANCE		195
DOM PERIGNON, MOËT ET CHANDON, FRANCE		215

WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS. 12%	6.25	8	24
PINOT GRIGIO, BERTON VINEYARD, AUSTRALIA 12.5%	6.75	8.75	25
PICPOUL DE PINET, TOURNEE DU SUD, FRANCE 12.5%	7	9.75	27.50
CHARDONNAY NATURALYS, GÉRARD BERTRAND, FR. 13%	8	10.20	31
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 12.5%	8.50	10.50	33
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, ITALY 12.5%	9.25	12	34
TREBBIANO EMILIA ROMAGNA, NOVITÀ, ITALY			21
SAUVIGNON BLANC, VELLAS, CHILE			24.50
CHENIN BLANC, SWARTLAND WINERY, SOUTH AFRICA			25
GRUNER VELTLINER, WEINGUT RABL, LOWER AUSTRIA			31
BACCHUS, NEW HALL, ENGLAND			33.50
ALBARINO CORAL DO MAR, PAZO DO MAR, SPAIN			33.50
VIIGNIER '1753', CHÂTEAU DE CAMPUGET, FRANCE			36.50
VERMENTINO DI SARDINIA ALA BLANCO, ITALY			37
RIESLING, DOPFF AU MOULIN, ALSACE, FRANCE			37.50
CHARDONNAY HEN & CHICKEN, WESTERN AUSTRALIA			41
PINOT GRIGIO 'VILLA CANLUNGO' COLLIO, ITALY			41
SANCERRE, DOMAINE GÉRARD MILLET, FRANCE			46
CHABLIS, DOMAINE GRAND ROCHE, FRANCE			46
CHÂTEAU DE CHAMILLY, MONTAGNY 1ER CRU, FRANCE			46
PINOT GRIS ROCKBURN, NEW ZEALAND			50
POUILLY FUISSÉ, DOMAINE FERRAND, FRANCE			53
MEURSAULT 'LE LIMOZIN' DOM. RENÉ MONNIER, FRANCE			76
PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS, CHÂTEAU DE CÎTEAUX, FRANCE			116

DESSERT WINE

	100ml	½ Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FRANCE 15.5%	7	29
ORANGE MUSCAT ESSENSIA QUADY, USA		31.50
SAUTERNES CASTELNAU DE SUDUIRAUT, FRANCE		36
GODFREY'S CREEK NOBLE RIESLING, SAINT CLAIR, NZ.		39

RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA 13.5%	6.25	7.75	24
MERLOT RESERVA VIÑA ECHEVERRIA, CHILE 13.5%	6.75	8.75	25
RIOJA CRIANZA, HUGONELL, RIOJA, SPAIN 13.5%	7	9.75	27.50
MALBEC PAULA, DOÑA PAULA, ARGENTINA 13.5%	8	10.20	31
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FRANCE 13.5%	8.50	10.50	33
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, ITALY 13.5%	9.25	12	34
SANGIOVESE RUBICONE, EMILIA ROMAGNA, ITALY			21
SHIRAZ FOUNDSTONE, BERTON VINEYARD, AUSTRALIA			26.50
MONTEPULCIANO D'ABRUZZO 'FEUDI D'ALBE', BOVE, ITALY			30
AGIORGITIKO 'NOTIOS RED', GAIA WINES, GREECE			33.50
BORDEAUX SUPERIEUR, CHÂTEAU LESTRILLE, FRANCE			34
TERROIR SAINT CHINIAN, GÉRARD BERTRAND, FRANCE			35
CHÂTEAU GRAND PRÉ, FLEURIE, FRANCE			38.50
PINOT NOIR MARLBOROUGH, SAINT CLAIR, NEW ZEALAND			40.50
MALBEC, APPLE DOESN'T FALL FAR FROM THE TREE, ARGENTINA			40.50
CROZES HERMITAGE INSPIRATION, DOMAINE DE LA VILLE, FRANCE			40.50
CHIANTI CLASSICO SAN JACOPO, CASTELLO VICCHIAMAGGIO, ITALY			40.50
NERO D'AVOLA DARK PRINCE, FOX GORDON, SOUTH AUSTRALIA			42.50
CABERNET SAUVIGNON MERLOT, ARS MACULA, TANDEM, SPAIN			45.50
CHÂTEAU CISSAC, HAUT MEDOC, FRANCE			46
PINOTAGE, GROOT CONSTANTIA, SOUTH AFRICA			46
CABERNET SAUVIGNON 'R' COLLECTION, RAYMOND VINEYARDS, USA			46
GRENACHE MATARO SHIRAZ 'JOSHUA', TEUSNER WINES, AUSTRALIA			48.50
ST. EMILION GRAND CRU, CHÂTEAU BOUTISSE, FRANCE			49
ROSSO DI MONTALCINO CAMPO AI SASSI, FRESCOBALDI, ITALY			50
PINOT NOIR PENINSULA, PARINGA ESTATE MORNINGTON, AUSTRALIA			51
CHÂTEAUNEUF-DU-PAPE, CHÂTEAU FORTIA TRADITION RED, FRANCE			66
CABERNET SAUVIGNON, LARRY CHERUBINO, MARGARET RIVER, AUS.			75.50
GEVREY-CHAMBERTIN, CREUX BROUILLARD, DOMAINE PIERRE NAIGEON, FRANCE			76
BAROLO 'TORTONIANO', MICHELE CHIARLO, ITALY			81
CHÂTEAU DU DOMAINE DE L'EGLISE, POMEROL, FRANCE			110
CHÂTEAU PICHON BARON, 2ÈME CRU CLASSÉ, PAUILLAC, FRANCE			260
BONNES MARES GRAND CRU, DOMAINE PIERRE NAIGEON, BURGUNDY, FRANCE			300

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT. 12%	6.25	7.40	24
GRIS BLANC, GÉRARD BERTRAND, FRANCE 13%	7	9.20	27.50
'ROSÉ 'CUVÉE HENRI FABRE', CÔTES DE PROVENCE, CHÂTEAU DE L'AUMÉRADE, FRANCE			36
BEYAZ KALECIK KARASI, KAYRA, TURKEY			37
ROSÉ, CONSTANTIA, GROOT CONSTANTIA, SOUTH AFRICA			42

All wines are also available in 125ml measures

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All prices are GBP. A discretionary 10% service charge will be added to your bill - 100% of all service charge will go to our team members.