

DINING MENU

STARTERS & SALADS

Tomato Soup (V)	15
Basil Parmesan tuile	
Double Boiled Chicken Broth	15
Bacon Leeks Prunes Farmhouse Bread	
Roasted Beetroot (V)	18
Jerusalem artichoke crisps Ragstone goat's cheese	
Maldon Cured Smoked Balik Salmon	23
Broad beans Horseradish Lemon & chive cream	
Grilled Octopus	24
Potato Celery Taggiasca olives Cherry tomato	
Caesar Salad (V)	20
Grilled chicken Salmon XXL prawns	26 28 33
Superfood Salad (V)	22
Kale Baby spinach Quinoa Avocado	
Grilled chicken Salmon XXL prawns	28 30 35
The Cobb	26
Grilled chicken Stilton Sweetcorn Avocado	

SIDES (V)

Mixed greens	8
Vegetables – Steamed Grilled Sautéed	8
Spinach – Steamed Sautéed	8
Steamed basmati rice	8
Mashed potato	8
Triple cooked chips	8
Skinny fries – Parmesan & herbs	8

PASTA & INTERNATIONAL CLASSICS

Pumpkin Ravioli (V)	23
Grilled pumpkin Sage & Parmesan butter	
Linguine	35
Scottish blue lobster Spicy shellfish sauce	
Spaghetti	25
Clams Bottarga Lemon zest Parsley	
Paccheri	20
Baby plum tomato Basil (V)	
Baby plum tomato N'duja Olives Anchovies	
Bucatini Amatriciana	23
Tomato Pork cheek Bell pepper Pecorino	
Club Sandwich	20
Grilled vegetables Basil pesto (V)	
Chicken Tomato Bacon Egg	
Lobster Avocado Egg	
Scottish Salmon Poached in Olive Oil	32
Hummus Pepper, tomato & caper salsa	
Battered Haddock and Chips	30
Minty mushy peas Tartare sauce	
Tuna Burger	25
Wasabi Pickled ginger Soya mayonnaise	
Pan Seared or Grilled Chicken Breast	28
Caponata Rosemary & sage jus	
32 Day Aged Rib Eye	48
Braised ox cheek Wild mushrooms Shallot purée	
8oz Wagyu Beef Burger	55
Brioche bun Lettuce Tomato Relish	
Pickled onion Truffle mayonnaise	

DESSERTS & CHEESES

Crème Brulée	12
Caramelised vanilla cream	
Bread & Butter Pudding	12
Devonshire clotted cream	
Bourbon Madagascar vanilla ice cream	
Poached Pear	12
Salted caramel ice cream Tonka bean tuile	
Sette Peccati	14
Chocolate sponge Milk chocolate caramel filling	
Chocolate sphere White chocolate espuma and mixed berries Hazelnut and gianduia biscuit	
White chocolate ice cream Gianduia sauce	
Seasonal Fruit Platter	16
Grapefruit and vanilla sorbet	
Selection of Ice Creams & Sorbets	12
Selection of British & Continental Artisan Cheeses	18
Bread Crackers Chutney Grapes	

Please advise your server should you have any special dietary requirements or allergies
Detailed allergen information can be provided upon request
A discretionary 15% service charge will be added to your bill - All prices are inclusive of VAT

WINES

For the full wine list, please ask one of our team members

CHAMPAGNE	125ml	Bottle	WHITE	175ml	Bottle	RED	175ml	Bottle
Brut								
R de Ruinart Brut N.V. Champagne France	£20	£115	Pinot Grigio 2018 St. Michael-Eppan Trentino Alto Adige Italy	£14	£56	Chianti Classico 2016 Casale Dello Sparviero Tuscany Italy	£15	£60
Ruinart Blanc de Blancs N.V. Champagne France		£160	Petit Chablis 2018 Domaine du Chardonnay Burgundy France	£17	£68	Bourgogne Pinot Noir 2017 J.M. Pillot Burgundy France	£16	£64
Bollinger « Special Cuvée » N.V. Champagne France		£142	Sauvignon Blanc 2018 Cloudy Bay Marlborough New Zealand	£20	£80	Iconoclast Cabernet Sauvignon 2014 Chimney Rock Napa Valley USA	£22	£88
Dom Pérignon 2008 Champagne France		£360	Unfiltered Chardonnay 2016 Newton Napa Valley USA	£30	£120	Saint Emilion Grand Cru 2012 Château Grand Pey Lescours Bordeaux France	£26	£104
Rosé			Cervaro Della Sala 2017 Marchesi Antinori Umbria Italy	£40	£160	Brunello Di Montalcino 2014 Tenuta il Poggione Tuscany Italy	£36	£144
Ruinart Rosé N.V. Champagne France	£28	£150	ROSÉ	175ml	Bottle	SWEET	75ml	Bottle 375ml
Laurent Perrier Rosé N.V. Champagne France		£200	BY OTT 2018 Domaines Ott Provence France	£15	£60	Recioto della Valpolicella Classico "Fiorato" 2015 Tommasi Veneto Italy	£13	£65
Billecart Salmon Rosé N.V. Champagne France		£220	Miraval 2018 Jolie – Pitt and Perrin Provence France	£16	£64	Recioto di Soave Classico "Le Colombare" 2012 Pieropan Veneto Italy	£17	£86
Dom Pérignon Rosé 2006 Champagne France		£760	Sancerre Rosé 2017 Pascal Jolivet Loire France	£17	£68	Sauternes 1^{er} cru classé 2006 Château Suduiraut Bordeaux France	£24	£120

Some vintages may change according to availability
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