



AVAILABLE 12-9PM

SNACKS – £3.50

Freshly baked focaccia,
sun-dried tomatoes,
balsamic & olive oil

Selection of marinated
Italian olives

Roasted and salted mixed
nut selection

Mini breadsticks seasoned
with cumin and lemon
verbena

STARTERS

Jerusalem artichoke soup - £6
sauté wild mushrooms, crispy artichoke skin

Cured salmon - £8
courgette salad, chilli & lemon dressing

Harissa marinated chicken thighs - £7.50
squash purée, cashew nut chermoula and
pomegranate

Honey baked figs - £7
goats cheese mousse, aged balsamic
and roasted walnuts

MAINS

Grilled 8 oz rib-eye steak - £30

Grilled breast and leg of free-range chicken - £20

6 oz beef burger - £18
with cheese, tomato, chilli mayonnaise
and French fries

Pan fried fillet of sea bass - £18
roast pumpkin, braised shallot, and black garlic cream

Beetroot and red onion tart Tatin - £15
burrata cheese and grape must dressing

Spinach, nutmeg and ricotta agnolotti - £15
lemon butter and pine nuts

SALADS

Caesar - £12 or £8
Garden - £10 or £6

PIZZA

Pepperoni - £16
Margarita - £13

SIDES – £3.50

Chips fat cut or French fries
New potatoes with herb butter

Sauté courgettes with
garlic and lemon

Buttered French beans
Mixed leaf side salad

DESSERTS - £6

**Lemon parfait, blackberry,
pistachio & meringue**

**Crème fraîche panna cotta,
plum and almond**

**Roasted banana mousse,
chocolate, caramel and
vanilla cream**

**Selection of ice creams and
sorbets**

CREAM TEA - £12

Available 12.00 to 17.00

Freshly Baked Scones
Plain & fruit scones with clotted
cream & homemade jam

Choice of Tea

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items



CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
NV Bianca Vigna Prosecco Brut, Veneto Italy	£7.00	£35.00
NV Nyetimber Classic Cuvee, Sussex England		£88.00
NV Laurent-Perrier, Cuvee Rose Brut, Champagne France		£130.00
NV Pommery Brut, Champagne France	£15.00	£86.00

WHITE WINE

	175ml	250ml	Bottle
2018 Sauvignon Sémillon, Château Billot, Bergerac France			£29.00
2018 Domaine Hervé Séguin Pouilly Fumé France			£49.00
2017 Sensas Vermentino IGP Pays d'Oc France			£27.00
2017 Sauvignon Blanc, Two Rivers of Marlborough New Zealand	£8.50	£12.00	£35.00
2017 Wairau River Pinot Gris, Marlborough New Zealand			£39.00
2016 Catena Chardonnay, Catena Zapata Mendoza	£10.00	£14.00	£42.00
2017 Domaine des Hates Chablis, Burgundy France			£60.00
2016 Pinot Grigio, Portenova, Veneto Italy	£5.50	£8.00	£23.00
2017 Trebbiano d'Abruzzo, Azienda Vin. Tiberio, Abruzzo Italy			£38.00
2018 Real Rubio Seleccion Blanco, Vinedos Real Rubio, Rioja Spain			£22.00

ROSE

	175ml	250ml	Bottle
2017 Les Gravieres La Gordonne Provence Rose France	£7.50	£10.50	£31.00

RED WINE

	175ml	250ml	Bottle
2017 Paper Road Pinot Noir, Paddy Borthwick Wairarapa	£8.50	£12.00	£36.00
2016 Domaine Paul et Marie Jacqueson, Mercurey 1 ^{er} Cru Champs Martin France			£86.00
2016 Sanama Reserva Cabernet Sauvignon – Los Boldos, Cachapoal Valley Chile			£25.00
2017 Tim Smith, Barossa, SHIRAZ Bugalugs Australia			£53.00
2014 Chateau Larose Perganson, Haut-Medoc France			£69.00
2017 Herdade do Peso 'Trinca Bolotas', Alentejo Portugal			£37.00
2015 Catena Malbec, Catena Zapata, Mendoza Argentina	£11.00	£16.00	£47.00
2018 Real Rubio Seleccion, Vinedos Real Rubio Rioja, Spain	£5.50	£8.00	£23.00
2017 Montepulciano d'Abruzzo 2017, Azienda Vin. Tiberio, Abruzzo Italy			£38.00
2018 Allegrini Valpolicella Veneto Italy			£44.00

SWEET WINE

	250ml	Bottle
2015 Mas Amiel Muscat de Rivesaltes Languedoc-Roussillon France	£9.00	£67.00
2009 Tokaji Aszu 5 Puttonyos, Chateau Dereszla, Tokaj-Hegyalja Hungary 500ml	£12.00	£93.00
NV Pedro Ximenez, El Candado, Valdespino, Andalucia Spain 500ml	£5.00	£34.00