

| CHAMPAGNE                                                                                       | 1 2 5 M L |
|-------------------------------------------------------------------------------------------------|-----------|
| Moët & Chandon, <sup>S</sup><br><i>Brut Imperial NV</i>                                         | 19        |
| Moët & Chandon Rosé <sup>S</sup><br><i>Impérial NV</i>                                          | 23        |
| Veuve Cliquot <sup>S</sup><br><i>Yellow Label NV</i>                                            | 22        |
| Ruinart <sup>S</sup><br><i>Blanc de Blancs NV</i>                                               | 26        |
| SPARKLING                                                                                       | 1 2 5 M L |
| Hattingley Valley, Classic Reserve <sup>S</sup><br><i>Hampshire, England, Brut NV</i>           | 16        |
| ROSÉ                                                                                            | 1 7 5 M L |
| Les Quatre Tours ‘Estrelia’ <sup>S</sup><br><i>Côtes de Provence, France 2024</i>               | 13        |
| Minuty Prestige <sup>S</sup><br><i>Côte de Provence, France 2024</i>                            | 15        |
| WHITE                                                                                           | 1 7 5 M L |
| Ribolla Gialla, Reguta,<br><i>Friuli-Venezia-Giulia, Italy 2024</i>                             | 12        |
| Albariño, Tambora<br><i>Rias Baixas, Galicia, Spain 2022</i>                                    | 15        |
| Gavi di Gavi, Tenuta San Giacomo <sup>S</sup><br><i>DOCG, Piedmont, Italy 2024</i>              | 16        |
| Chardonnay, St. Francis<br><i>Sonoma County, CA, USA 2021</i>                                   | 17        |
| Chablis, J.P et Alexandre Ellevin<br><i>Burgundy, France 2023</i>                               | 18        |
| Sancerre, ‘Cuvée Henri Du Vernoy’<br><i>Guillopées, Loire, France 2022</i>                      | 19        |
| Sauvignon Blanc, Cloudy Bay<br><i>Marlborough, New Zealand 2024</i>                             | 19        |
| Pouilly-Fuissé, Domaine Pierre Desroches<br><i>Burgundy, France 2023</i>                        | 20        |
| RED                                                                                             | 1 7 5 M L |
| Montepulciano d’Abruzzo, Monte Tessa<br><i>Abruzzo, Italy 2022</i>                              | 12        |
| Côtes du Rhône, ‘Sentier des Terroirs’ <sup>O</sup><br><i>Trois Cellier, Rhône, France 2021</i> | 14        |
| Rioja Reserva, Vega Caledonia<br><i>Spain 2016</i>                                              | 16        |
| Cailleteau Bergeron <sup>S</sup><br><i>Blaye, Côtes de Bordeaux, France 2022</i>                | 17        |
| Pinot Noir, Lawson Dry Hills <sup>S</sup><br><i>Marlborough, New Zealand 2020</i>               | 18        |
| Malbec, Terrazas de los Andes <sup>S</sup><br><i>Mendoza, Argentina 2023</i>                    | 19        |

# THE RESTAURANT

## TO START

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Salt baked celeriac soup <sup>VG</sup><br><i>sourdough croutons</i>                   | 10 |
| Jerusalem artichoke <sup>VG / GF</sup><br><i>nashi pear, autumn truffle, hazelnut</i> | 17 |
| John Ross smoked salmon <sup>GF</sup><br><i>fennel, radish</i>                        | 17 |
| Pâté de Champagne<br><i>chicory</i>                                                   | 18 |
| Steak tartare<br><i>confit egg yolk, brioche</i>                                      | 17 |
| Tiger prawns <sup>GF</sup><br><i>heritage carrot, chorizo</i>                         | 19 |

## TO FOLLOW

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Wild mushroom & truffle risotto <sup>VG/GF</sup>                     | 20 |
| Beetroot tart <sup>VG</sup><br><i>cashew cream, pickle walnut</i>    | 22 |
| Roasted Cornish cod <sup>GF</sup><br><i>haricot beans, sea herbs</i> | 24 |
| Suffolk chicken <sup>GF</sup><br><i>Roscoff onion, Madeira</i>       | 33 |
| Beef fillet <sup>GF</sup><br><i>potato terrine, duxelles</i>         | 39 |
| Native lobster <sup>GF</sup><br><i>pumpkin, black cabbage</i>        | 38 |
| 16oz Dover sole <sup>GF</sup><br><i>grilled or meunière</i>          | 48 |

## TO SHARE

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Dry-aged Châteaubriand <sup>GF</sup><br><i>peppercorn sauce</i>              | 78  |
| 'Surf & Turf' <sup>GF</sup><br><i>Côte de Beouf, tiger prawns, béarnaise</i> | 110 |

V - Vegetarian / VG - Vegan  
S - Sustainable Wine / O - Organic Wine / BD - Biodynamic wine / N - Natural Wine  
All price inclusive of VAT. A 15% discretionary service charge will be added to your bill.  
Some of our cheese maybe unpasteurized. For any allergy or intolerance information please ask a member of staff.  
For our comprehensive wine list and spirits menu. please ask our staff members for assistance. 125ml serves available for wines.

## SOMETHING TO SNACK

|                                                                  |                          |
|------------------------------------------------------------------|--------------------------|
| Rosemary nuts <sup>VG</sup>                                      | 5                        |
| Nocellara olives <sup>VG</sup>                                   | 6                        |
| Exmoor caviar, Imperial Oscietra<br><i>blinis, crème fraîche</i> | 10g 33 / 20g 59 / 30g 82 |
| Jersey rock oysters<br><i>mignonette, Tabasco</i>                | each 4 / six 22          |

## SIDES

|                                        |   |
|----------------------------------------|---|
| Gem Caesar salad                       | 7 |
| Rosti potato <sup>VG</sup>             | 7 |
| Truffle macaroni cheese <sup>V</sup>   | 7 |
| Potato purée <sup>V/GF</sup>           | 7 |
| Glazed purple carrots <sup>VG/GF</sup> | 7 |
| Green beans <sup>VG/GF</sup>           | 7 |

## TO FINISH

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| Sticky toffee pudding <sup>V</sup><br><i>clotted cream ice cream (vegan option available)</i> | 7  |
| Dark chocolate, orange & pistachio choux bun <sup>V</sup>                                     | 7  |
| Blackberry & apple crumble <sup>V</sup><br><i>crème anglaise</i>                              | 7  |
| Lemon tart <sup>V</sup><br><i>yoghurt sorbet</i>                                              | 7  |
| Mango sorbet, almond cookie crumbs <sup>VG</sup>                                              | 5  |
| Selection of British cheeses<br><i>fruit chutney, sourdough crackers</i>                      | 12 |

## SUNDAY ROASTS IN THE RESTAURANT

2 Courses £28 / 3 Courses £35  
Sundays 12pm - 4pm

## SPECIAL SELECTION

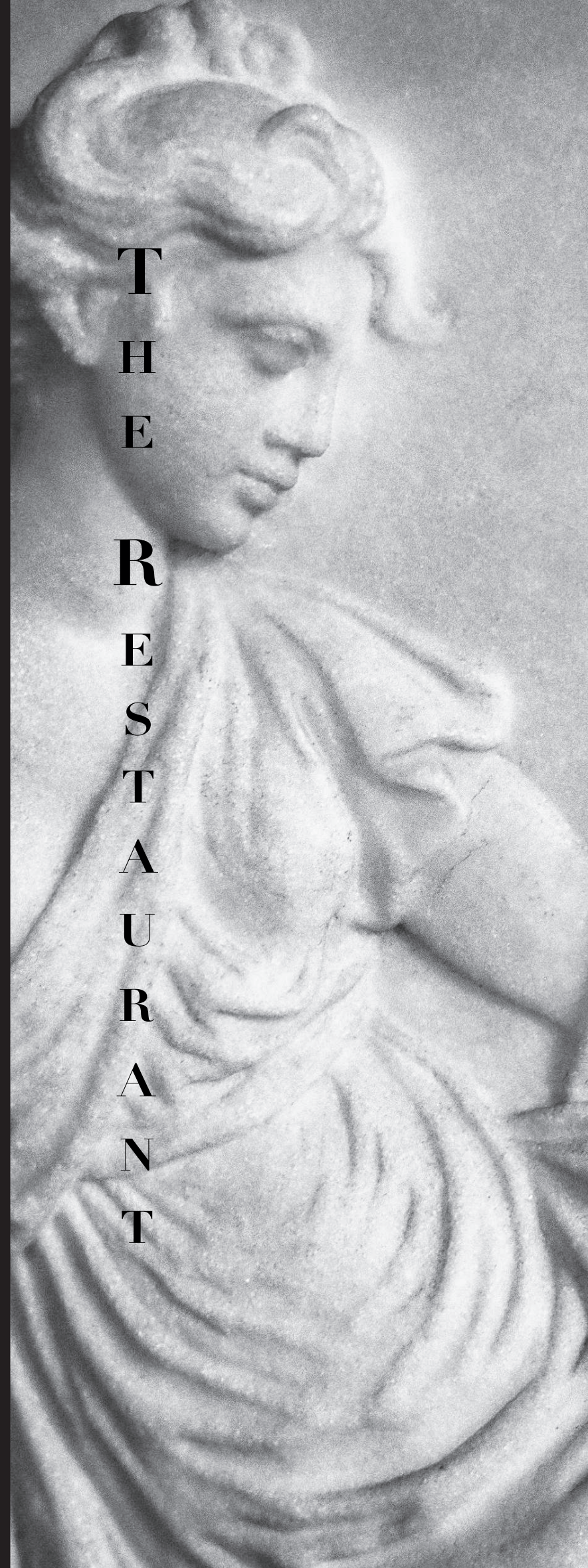
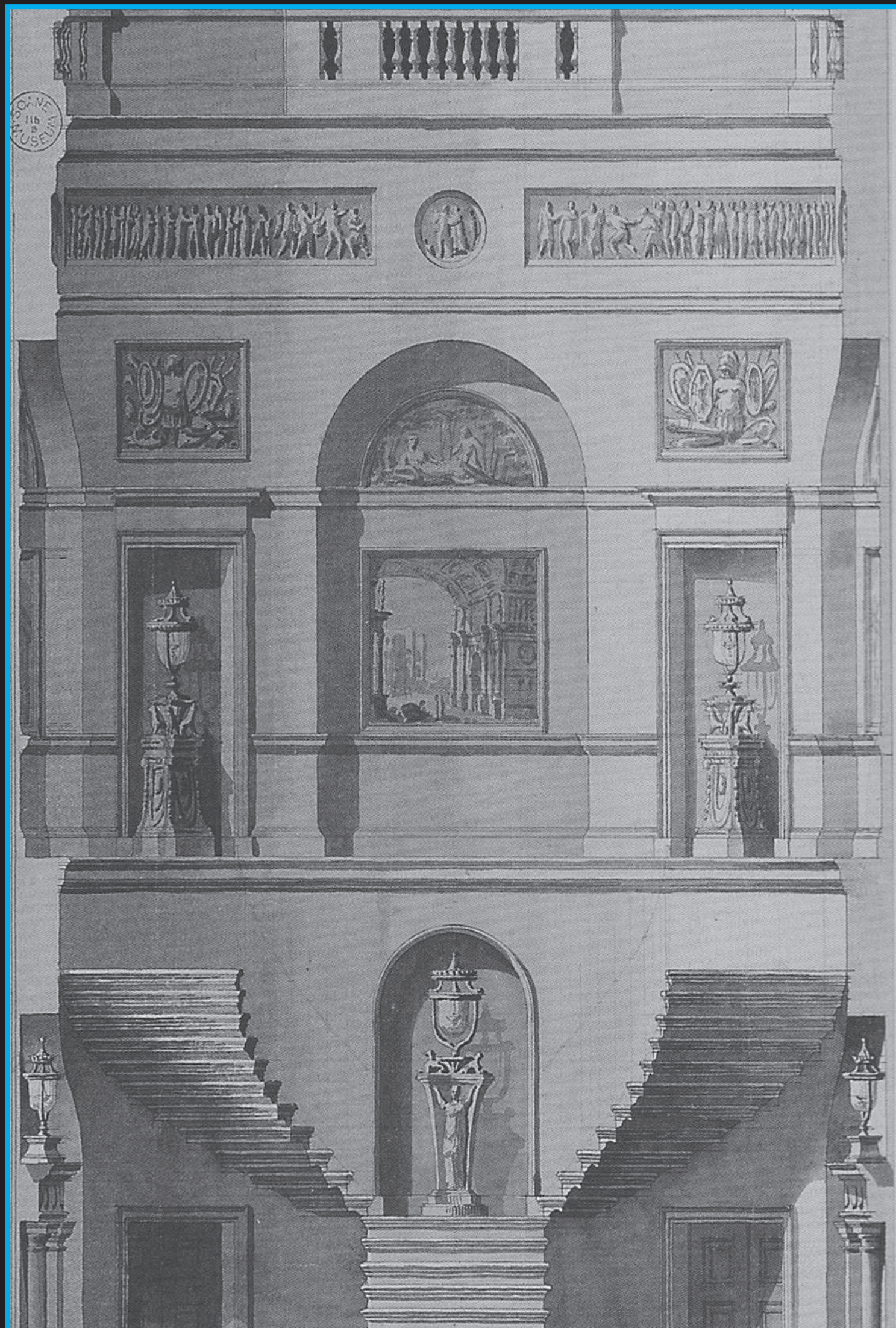
| WHITE                                                                                        | B T L |
|----------------------------------------------------------------------------------------------|-------|
| Sauvignon Blanc, Tindall Vineyard <sup>S</sup><br><i>Marlborough, New Zealand 2022</i>       | 49    |
| Bourgogne Hautes-Côtes de Nuits <sup>S</sup><br><i>Dom. Bonnardot, Burgundy, France 2020</i> | 80    |
| Riesling, Grand Cru 'Osterberg' <sup>S/O</sup><br><i>Ribeauville, Alsace, France 2018</i>    | 95    |
| Albariño 'Cinco Islas Oro'<br><i>Bodegas Chaves, Rias Baixas, Spain 2018</i>                 | 100   |
| Chassagne-Montrachet<br><i>Dom. JM Pillot, Burgundy, France 2022</i>                         | 180   |

## RED

|                                                                                 | B T L |
|---------------------------------------------------------------------------------|-------|
| Hechtsheimer Spätburgunder<br><i>Weingut Stenner, Rheinhessen, Germany 2019</i> | 60    |
| Barbera d'Alba, Reva<br><i>Piedmont, Italy 2021</i>                             | 64    |
| Châteauneuf du Pape, 'Marceau'<br><i>Dom. des 3 Cellier, Rhone, France 2020</i> | 110   |
| 'Rubicon', Meerlust <sup>S</sup><br><i>Stellenbosch, South Africa 2018</i>      | 120   |
| Givry, 1er Cru 'Servoisine'<br><i>Dom. de la Ferté, Burgundy, France 2020</i>   | 125   |
| Château Fonplegade, Grand Cru Classé<br><i>Saint-Emillion, France 2014</i>      | 150   |

## CORAVIN SERVICE

| WHITE                                                                      | 75ML / 125ML / BTL |
|----------------------------------------------------------------------------|--------------------|
| Tyrrell's Vat.1 Semillon<br><i>Hunter Valley, Australia 2016</i>           | 12 / 20 / 120      |
| Savennieres 'Sectilis Terra'<br><i>Dom. Loic Mahe, Loire, France 2014</i>  | 20 / 33 / 190      |
| Nuits Saint Georges Blanc<br><i>Perdrix, Burgundy, France 2022</i>         | 24 / 38 / 200      |
| RED                                                                        | 75ML / 125ML / BTL |
| Malbec 'Lindaflor'<br><i>Bodega Monteviejo, Uco Valley, Argentina 2015</i> | 15 / 25 / 150      |
| Château Les Ormes-de-Pez<br><i>Saint-Estephe, Bordeaux 2018</i>            | 17 / 28 / 160      |
| Beaune 1er Cru 'Les Sizie'<br><i>Pierre Mayeul, Burgundy, France 2018</i>  | 19 / 31 / 170      |
| Petit-Figeac<br><i>Saint-Emilion, Bordeaux, France 2018</i>                | 23 / 37 / 200      |
| Barolo 'Cannubi', Reva<br><i>Piedmont, Italy 2018</i>                      | 30 / 46 / 300      |
| 'Valbuena 5º', Vega Sicilia<br><i>Ribera del Duero, Spain 2017</i>         | 35 / 52 / 330      |
| 'Overture', Opus One<br><i>Napa Valley, California, USA NV</i>             | 45 / 75 / 430      |
| Ornellaia, Bolgheri Superiore,<br><i>Tuscany, Italy 2011</i>               | 60 / 100 / 580     |



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