

CHAMPAGNE	1 2 5 M L
Moët & Chandon, <i>Brut Imp, NV</i>	19
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	23
Moët & Chandon <i>Rosé Impérial NV</i>	23
Ruinart <i>Blanc de Blanc NV</i>	26

SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	15

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2022</i>	11.5
Rock Angel, Chateau d'Esclans <i>Côte de Provence, France 2021</i>	15

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas, <i>Portugal 2021</i>	10
Pinot Grigio, Reguta <i>Friuli-Venezia, Giulia, Italy 2022</i>	11
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	12
Sauvignon Blanc, No.1 Dourthe, <i>Bordeaux, France 2022</i>	12
Albariño, Tambora, <i>Rias Baixas, Galicia, Spain 2022</i>	14
Gavi di Gavi, Tenuta San Giacomo, <i>DOCG, Piedmont, Italy 2022</i>	15.5
Chardonnay, St. Francis, <i>Sonoma County, USA 2021</i>	16
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2022</i>	17
Sancerre, ‘Cuvée Henri Du Vernoy’ <i>Guillopées, Loire, France 2022</i>	18
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19
Bourgogne Chardonnay, ‘Le Haut des Champs’, Dom. J.M Pillot <i>Burgundy, France 2021</i>	21

RED	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa, <i>Abruzzo, Italy 2021</i>	10
Pinot Nero, Reguta, <i>Friuli-Venezia, Giulia, Italy 2022</i>	11
Côtes du Rhône, ‘Le Serre de la Garde’ <i>Dom. Fond Croze, France 2022</i>	12
Carmenere, Family Vintage, <i>Tres Palacios, Maipo Valley, Chile 2020</i>	13
Herdade do Freixo Terroir, <i>Alentejo, Portugal 2020</i>	14.5
Rioja Reserva, Vega Caledonia, <i>Spain 2016</i>	15
Cailleteau Bergeron, <i>Blaye, Côtes de Bordeaux, France 2019</i>	16
Pinot Noir ‘Bourgogne’, <i>Dom. Nudant, Burgundy, France 2022</i>	17.5
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2021</i>	18.5

SNACKS	
Smoked almonds ^{VG}	6
Nocellara olives ^{VG}	6
Onion Bhaji ^V <i>cumin yoghurt</i>	9
Steamed langoustines <i>lemon aioli, Espilette pepper</i>	each 6

TO START	
Chilled pea soup ^V <i>goat’s cheese and mint</i>	10
Wye Valley asparagus <i>duck egg emulsion, truffle salad</i>	14
Home House smoked salmon <i>potato pancake, fromage blanc and caviar</i>	14
Burrata ^V <i>heritage tomato, grilled peach and basil</i>	14
Cornish crab <i>avocado, grapefruit, dill</i>	15
Steak tartare <i>melba toast, cured egg yolk</i>	16

SIDES	
Charred hispi cabbage ^{VG} <i>green sauce, crispy shallots</i>	7
Dutch finger carrots ^V <i>tarragon butter</i>	7
Buttered spinach ^V <i>nutmeg</i>	7.5
Green bean & heritage tomato salad ^V <i>pickled shallots</i>	7
French fries ^{VG}	7
New potato “gratin” ^V	9
Mashed potato ^V <i>with Tunworth</i> <i>with bone marrow</i>	6 add 1.5 add 2.5

V - Vegetarian / VG - Vegan

All price inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

For any allergy or intolerance information please ask a member for staff.

For our comprehensive wine list and spirits menu please ask our staff members for assistance. 125ml serves available for wines.

TO FOLLOW

PLANT	
Heritage beetroot ^V <i>granny smith, Cashel blue, bitter leaves</i>	18
Gnocchi ^{VG} <i>rocket pesto, roasted artichokes, semi-dried tomatoes</i>	18
Potato, mushroom and Tunworth pie ^V <i>pear & pickled walnut purée</i>	23

SEA	
Roasted sea trout <i>crushed Jersey Royals, asparagus, peas & caviar</i>	30

Spiced monkfish <i>curried caper & raisin dressing</i>	32
Grilled Dover sole <i>tomatoes, cucumber, anchovies, lemon thyme oil</i>	48

LAND	
Corn-fed chicken <i>roast shallot, kale, Madiera jus</i>	28
10oz Longhorn rib-eye <i>Home House mustard</i>	32

Confit lamb breast <i>peas, morels & Jersey Royals, Madiera jus</i>	32
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Roast rib of beef on the bone <i>Home House mustard, roast garlic bulb, carved at the table</i>	13.5 per 100g
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DESSERTS	
Crème caramel <i>rum soaked raisins</i>	9

Tiramisu	9
Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	9

Pink lady apple tart tatin <i>Calvados ice cream</i>	11
Raspberry Mille Feuille <i>pistachio and vanilla cream, cardinal sauce</i>	12

Selection of ice cream & sorbet	3 per scoop
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Cheese selection <i>chutney, quince jelly, biscuits</i>	15
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SPECIAL SELECTION	
WHITE	BTL
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec ‘Argilex’, Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru ‘Osterberg’ <i>Ribeauville, Alsace, France 2018</i>	95
Albariño ‘Cinco Islas Oro’ <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100
Chassagne-Montrachet 1er Cru, Champ Gains <i>Dom. JM Pillot, Burgundy, France 2021</i>	185
RED	BTL
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60
Barbera d’Alba, Reva <i>Piedmont, Italy 2021</i>	64
‘Rubicon’, Meerlust <i>Stellenbosch, South Africa 2018</i>	100
Châteauneuf du Pape, ‘Marceau’ <i>Dom. des 3 Cellier, Rhone, France 2020</i>	110
Givry, 1er Cru ‘Servoisine’ <i>Dom. de la Ferté, Burgundy, France 2020</i>	125
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	150

CORAVIN SERVICE	
WHITE	75ML / 125ML / BTL
Tyrrell’s Vat.1 Semillon <i>Hunter Valley, Australia 2016</i>	12 / 20 / 120
Savennieres ‘Sectilis Terra’ <i>Dom. Loic Mahe, Loire, France 2009</i>	20 / 33 / 190
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2019</i>	24 / 38 / 200
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	27 / 42 / 240
RED	75ML / 125ML / BTL
Malbec ‘Lindaflor’ <i>Bodega Monteveijo, Uco Valley, Argentina 2015</i>	15 / 25 / 150
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2015</i>	17 / 28 / 160
Beaune 1er Cru ‘Les Sizie’ <i>Pierre Mayeul, Burgundy, France 2018</i>	19 / 31 / 170
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	23 / 37 / 200
Barolo ‘Cannubi’, Reva <i>Piedmont, Italy 2018</i>	30 / 46 / 300
‘Valbuena 5º’, Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	35 / 52 / 330
‘Overture’, Opus One <i>Napa Valley, California, USA NV</i>	45 / 75 / 430
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	60 / 100 / 580