

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

THE RESTAURANT		
TO START		
Chilled pea soup ^V <i>truffle Chantilly, crouton</i>	10	
Stuffed courgette flower ^V <i>ricotta, mint</i>	13	
Chicken liver parfait <i>rhubarb, brioche</i>	16	
John Ross smoked salmon <i>buttermilk, apple, dill</i>	17	
Steak tartare <i>toasted sourdough</i> <i>(table side service - main portion served with fries)</i>	17/25	
Cornish crab salad <i>brown crab, fennel</i>	18	
TO FOLLOW		
Courgette & basil risotto ^V <i>preserved lemon</i>	19	
Heritage tomato tart ^{VG} <i>pesto, balsamic</i>	22	
Roast Cornish cod <i>haricot beans, sea herbs</i>	24	
Orkney scallops <i>yellow endive, bisque</i>	28	
Creedy Carver duck <i>turnip, black cabbage</i>	33	
Dry aged beef fillet <i>potato terrine, mushroom duxelles</i>	38	
16oz Dover sole <i>grilled or meunière</i>	48	
Turbot on the bone <i>roasted bone sauce</i>	market price	
Suffolk chicken crown <i>cider jus</i>	54	
Dry aged Châteaubriand <i>peppercorn sauce</i>	66	

SOMETHING TO SNACK		
Rosemary nuts ^V	5	
Nocellara olives ^{VG}	6	
Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i>	10g 33 / 20g 59 / 30g 82	
Jersey rock oysters <i>mignonette, Tabasco</i>	each 4 / six 22	

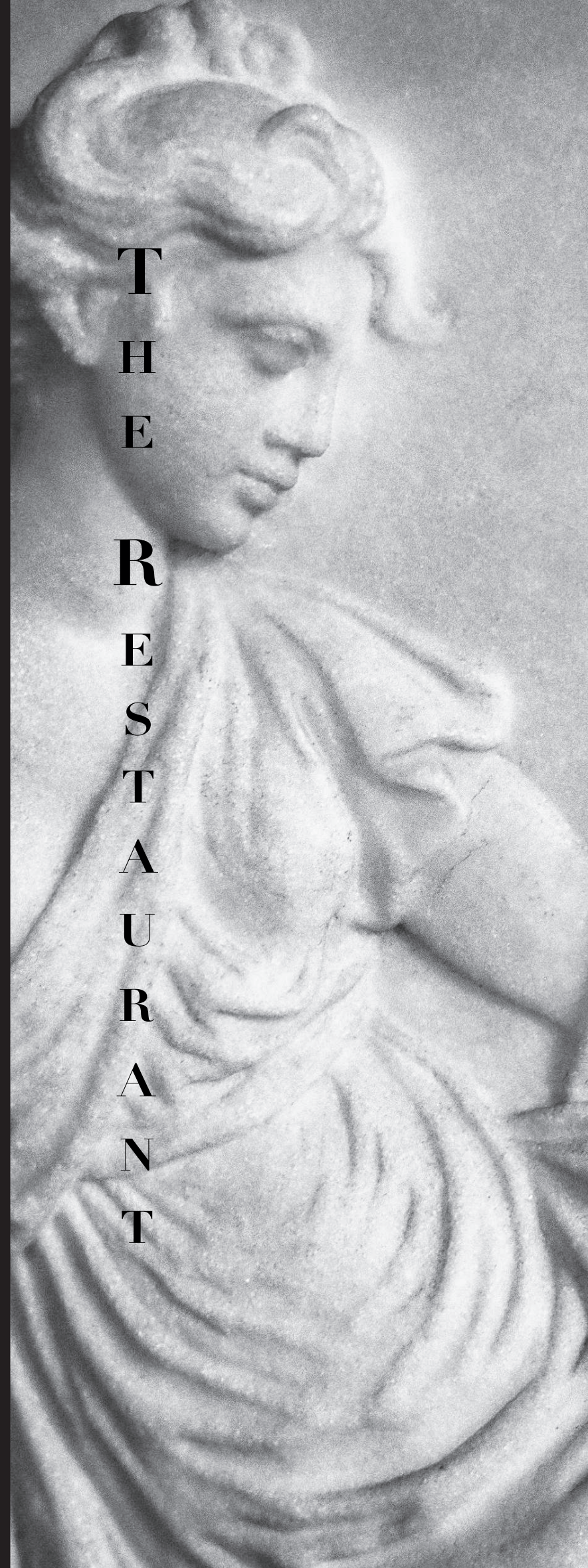
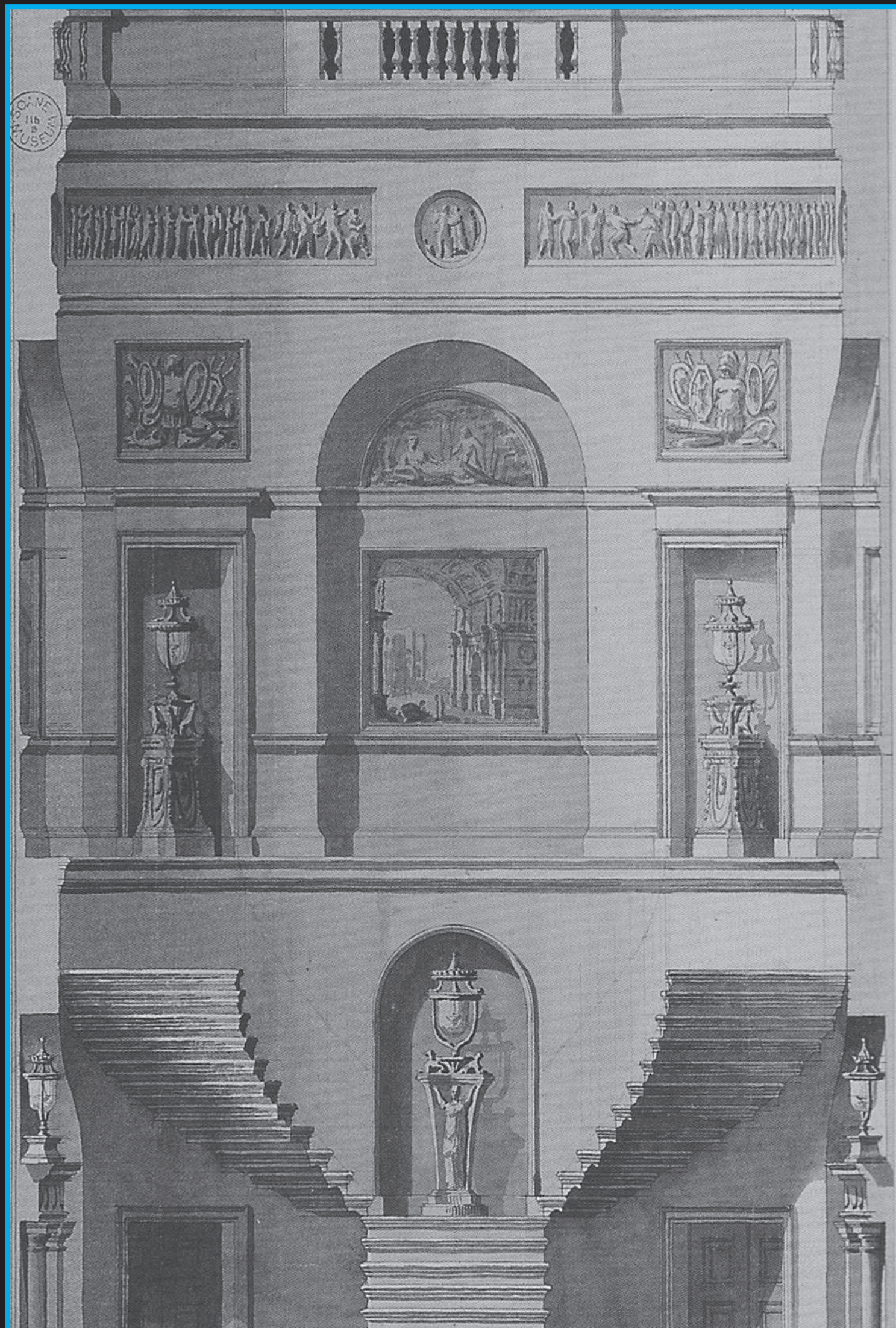
SIDES		
Gem Caesar salad ^V	7	
Beef fat potato rosti	7	
Truffle macaroni cheese ^V	7	
Creamed spinach ^V	7	
Grilled sweetcorn ^V	7	
Minted peas ^V	7	

TO FINISH		
Strawberry parfait <i>buckwheat tuille, basil</i>	7	
Lemon curd <i>pistachio, pavlova</i>	7	
Dark chocolate mousse <i>coffee, salt caramel</i>	7	
Selection of British cheeses <i>fruit chutneys, sourdough crisps</i>	12	

SUNDAY ROAST'S IN THE RESTAURANT		
2 Courses £28 / 3 Courses £35		
^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. 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.		

SPECIAL SELECTION		
WHITE		
Sauvignon Blanc, Tindall Vineyard ^S <i>Marlborough, New Zealand 2022</i>	49	
Bourgogne Hautes-Côtes de Nuits ^S <i>Dom. Bonnardot, Burgundy, France 2020</i>	80	
Riesling, Grand Cru 'Osterberg' ^{S^O} <i>Ribeauville, Alsace, France 2018</i>	95	
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100	
Chassagne-Montrachet <i>Dom. JM Pillot, Burgundy, France 2022</i>	180	
RED		
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60	
Barbera d'Alba, Reva <i>Piedmont, Italy 2021</i>	64	
'Rubicon', Meerlust ^S <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		
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2016</i>	12 / 20 / 120	
Savennieres 'Sectilis Terra' <i>Dom. Loic Mahe, Loire, France 2014</i>	20 / 33 / 190	
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2022</i>	24 / 38 / 200	
RED		
Malbec 'Lindaflor' <i>Bodega Monteviejo, Uco Valley, Argentina 2015</i>	15 / 25 / 150	
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2018</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 5°', 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	



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