

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

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

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

<b>WHITE</b>	<b>1 7 5 M L</b>
Vinho Verde ‘Escolha’, Solar das Boucas,	<b>10</b>
<i>Portugal 2020</i>	
Pinot Grigio, Reguta	<b>11</b>
<i>Friuli-Venezia, Giulia, Italy 2022</i>	
Chenin Blanc, Saxenburg	<b>12</b>
<i>Stellenbosch, South Africa 2023</i>	
Sauvignon Blanc, No.1 Dourthe,	<b>12</b>
<i>Bordeaux, France 2022</i>	
Albariño, Tambora,	<b>14</b>
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo,	<b>15.5</b>
<i>DOCG, Piedmont, Italy 2022</i>	
Chardonnay, St.Francis,	<b>16</b>
<i>Sonoma County, USA 2021</i>	
Chablis, J.P et Alexandre Ellevin,	<b>17</b>
<i>Burgundy, France 2022</i>	
Sancerre, 'Cuvée Henri Du Vernoy'	<b>18</b>
<i>Guilopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	<b>19</b>
<i>Marlborough, New Zealand 2022</i>	
Bourgogne Chardonnay,	<b>21</b>
'Le Haut des Champs', Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

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

<b>SNACKS</b>	
Smoked almonds <sup>VG</sup>	<b>6</b>
Nocellara olives <sup>VG</sup>	<b>6</b>
West Mersea oysters <i>mignonette</i>	each 4 / six <b>22</b>
Breakfast radishes <i>smoked cod's roe, dill oil, music bread</i>	<b>9</b>
Mushroom croquettes <sup>V</sup> <i>Spenwood, tarragon</i>	<b>9</b>

<b>TO START</b>	
Roscoff onion tart <sup>V</sup> <i>goat's cheese and balsamic</i>	<b>11</b>
Black pudding Scotch egg <i>anchovy and tomato ketchup</i>	<b>12</b>
Home House smoked salmon <i>homemade English muffin, fromage blanc and caviar</i>	<b>14</b>
Steak tartare <i>truffle mayonnaise, sourdough crisp</i>	<b>16</b>
White asparagus <i>hazelnut dukkah</i>	<b>17</b>
Scallop <i>avocado, blood orange, dill</i>	<b>18</b>

<b>DESSERTS</b>	
Crème Brûlée	<b>9</b>
Tiramisu	<b>9</b>
Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	<b>9</b>
Pink lady apple tart tatin <i>Calvados ice cream</i>	<b>11</b>
Raspberry Mille Feuille <i>pistachio and vanilla cream, cardinal sauce</i>	<b>12</b>
Selection of ice cream & sorbet	<b>3 per scoop</b>
Cheese selection <i>chutney, quince jelly, biscuits</i>	<b>15</b>

*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.*

<b>TO FOLLOW</b>	
Heritage beetroot <sup>V</sup> <i>granny smith, Cashel blue, bitter leaves</i>	<b>18</b>

Gnocchi <sup>VG</sup> <i>cavalo nero pesto, roasted salsify, garlic crumb</i>	<b>20</b>
Potato, mushroom and Tunworth pie <sup>V</sup> <i>pear &amp; pickled walnut purée</i>	<b>23</b>

<b>SEA</b>	
Spiced monkfish <i>curried caper &amp; raisin dressing</i>	<b>32</b>

Roast stone bass <i>wild garlic, clams, sauce vierge</i>	<b>36</b>
Grilled Dover sole <i>brown shrimp, capers, cucumber, parsley brown butter</i>	<b>48</b>

<b>LAND</b>	
Corn-fed chicken <i>shallot purée, veriegated kale, Madiera</i>	<b>30</b>

10oz Longhorn rib-eye <i>Home House mustard</i>	<b>32</b>
Black face lamb rump and pressed belly <i>charred broccoli, harissa &amp; black olive jus</i>	<b>38</b>

Roast rib of beef on the bone	<b>13.5 per 100g</b>
<i>Home House mustard, roast garlic bulb, carved at the table</i>	

<b>SIDES</b>	
Charred hispi cabbage <sup>VG</sup> <i>green sauce, crispy shallots</i>	<b>7</b>

Heritage carrots <sup>VG</sup> <i>rose harissa</i>	<b>7</b>
Buttered spinach <sup>V</sup> <i>nutmeg</i>	<b>7.5</b>

Green beans <sup>V</sup> <i>fermented chilli</i>	<b>8.5</b>
Butterhead lettuce <sup>V</sup> <i>radish, herb “salad cream”</i>	<b>6</b>

French fries <sup>VG</sup>	<b>7</b>
New potato “gratin” <sup>V</sup>	<b>9</b>

Mashed potato <sup>V</sup> <i>with Tunworth</i>	<b>6</b>
<i>with bone marrow</i>	<i>add 1.5</i>
	<i>add 2.5</i>

<b>SPECIAL SELECTION</b>	
<b>WHITE</b>	<b>B T L</b>
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	<b>49</b>
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	<b>58</b>
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	<b>80</b>
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	<b>95</b>
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	<b>100</b>
Puligny Montrachet, Pierre Mayeul <i>Burgundy, France 2018</i>	<b>170</b>

<b>RED</b>	<b>B T L</b>
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	<b>60</b>
Barbera d'Alba, Reva <i>Piedmont, Italy 2019</i>	<b>64</b>
'Rubicon', Meerlust <i>Stellenbosch, South Africa 2018</i>	<b>100</b>
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	<b>110</b>
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2019</i>	<b>125</b>
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	<b>150</b>

<b>CORAVIN SERVICE</b>	
<b>WHITE</b>	<b>75ML / 125ML / BTL</b>
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2015</i>	<b>12 / 20 / 120</b>
Savennieres 'Sectilis Terra' <i>Dom. Loic Mahe, Loire, France 2009</i>	<b>20 / 33 / 190</b>
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2019</i>	<b>24 / 38 / 200</b>
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	<b>27 / 42 / 240</b>

<b>RED</b>	<b>75ML / 125ML / BTL</b>
Malbec 'Lindaflor' <i>Bodega Monteviejo, Uco Valley, Argentina 2015</i>	<b>15 / 25 / 150</b>
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2015</i>	<b>17 / 28 / 160</b>
Beaune 1er Cru 'Les Sizie' <i>Pierre Mayeul, Burgundy, France 2018</i>	<b>19 / 31 / 170</b>
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	<b>23 / 37 / 200</b>
Barolo 'Cannubi', Reva <i>Piedmont, Italy 2018</i>	<b>30 / 46 / 300</b>
'Valbuena 5º', Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	<b>35 / 52 / 330</b>
'Overture', Opus One <i>Napa Valley, California, USA NV</i>	<b>45 / 75 / 430</b>
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	<b>60 / 100 / 580</b>