

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	16
<i>Hampshire, England, Brut NV</i>	

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’	13
<i>Côtes de Provence, France 2023</i>	
Rock Angel, Chateau d'Esclans	16
<i>Côte de Provence, France 2022</i>	

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas	12
<i>Portugal NV</i>	
Gruner Veltliner	12.5
<i>Nittnaus, Gold, Austria 2023</i>	
Chenin Blanc, Saxenburg	13
<i>Stellenbosch, South Africa 2023</i>	
Riesling 'Collection', Cave de Ribeauville	13
<i>Alsace, France 2021</i>	
Albariño, Tambora	15
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo	16
<i>DOCG, Piedmont, Italy 2023</i>	
Chardonnay, Tokar Estate	17
<i>Yarra Valley, Australia 2018</i>	
Chablis, J.P et Alexandre Ellevin	18
<i>Burgundy, France 2023</i>	
Sancerre, 'Cuvée Henri Du Vernoy'	19
<i>Guillopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2023</i>	
Pouilly-Fuissé, Domaine Pierre Desroches	20
<i>Burgundy, France 2023</i>	

RED	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa	12
<i>Abruzzo, Italy 2022</i>	
Barbera, Le Tane Vinchio Vaglio	12.5
<i>Piedmont, Italy 2023</i>	
Côtes du Rhône, 'Le Serre de la Garde'	13
<i>Dom. Fond Croze, France 2022</i>	
Cabernet Sauvignon, Family Vintage	15
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Chianti Rufina, Colognole	15
<i>Tuscany, Italy 2021</i>	
Rioja Reserva, Vega Caledonia	17
<i>Spain 2016</i>	
Pinot Noir, Lawson Dry Hills	19
<i>Marlborough, New Zealand 2020</i>	
Cailliteau Bergeron	19
<i>Blaye, Côtes de Bordeaux, France 2020</i>	
Malbec, Terrazas de los Andes	20
<i>Mendoza, Argentina 2022</i>	

SOMETHING TO SNACK		
Truffle Pecorino nuts ^V		5
Nocellara olives ^{VG}		6
Tamworth pork Scotch egg		10
<i>Home House brown sauce</i>		
Exmoor caviar, Imperial Oscietra	<i>10g 33 / 20g 59 / 30g 82</i>	
<i>blinis, crème fraîche</i>		
Jersey rock oysters	<i>each 4 / six</i>	22
<i>shallot vinegar</i>		

TO START	
Watercress soup ^V	10
<i>Montgomery Cheddar toastie</i>	
Burrata ^V	13
<i>spring peas, Wye Valley asparagus, buckwheat</i>	
Waldorf salad ^V	14
<i>fennel, grapes, candied pecans</i>	
John Ross smoked salmon	16
<i>quail egg, Exmoor caviar</i>	
Steak tartare	17/25
<i>toasted sourdough</i>	
<i>(table side service - main portion served with fries)</i>	
Pâté en croûte	18
<i>Gressingham duck, orange, radicchio</i>	

SIDES	
Green goddess salad ^{VG}	7
Creamed spinach ^V	7
<i>nutmeg</i>	
Jersey Royals ^V	7
Garlic mushrooms ^V	7
Heritage carrots ^V	7
<i>Za'atar, honey</i>	
French fries ^V	7

V - Vegetarian / VG - Vegan

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.

TO FOLLOW	
PLANT	
English pea risotto ^V	19
<i>broad beans, preserved lemon</i>	
Baked ratatouille ^{VG}	20
<i>tomato fondue, basil</i>	
Celeriac bourguignon ^{VG}	22
<i>Grelot onion, wild garlic</i>	

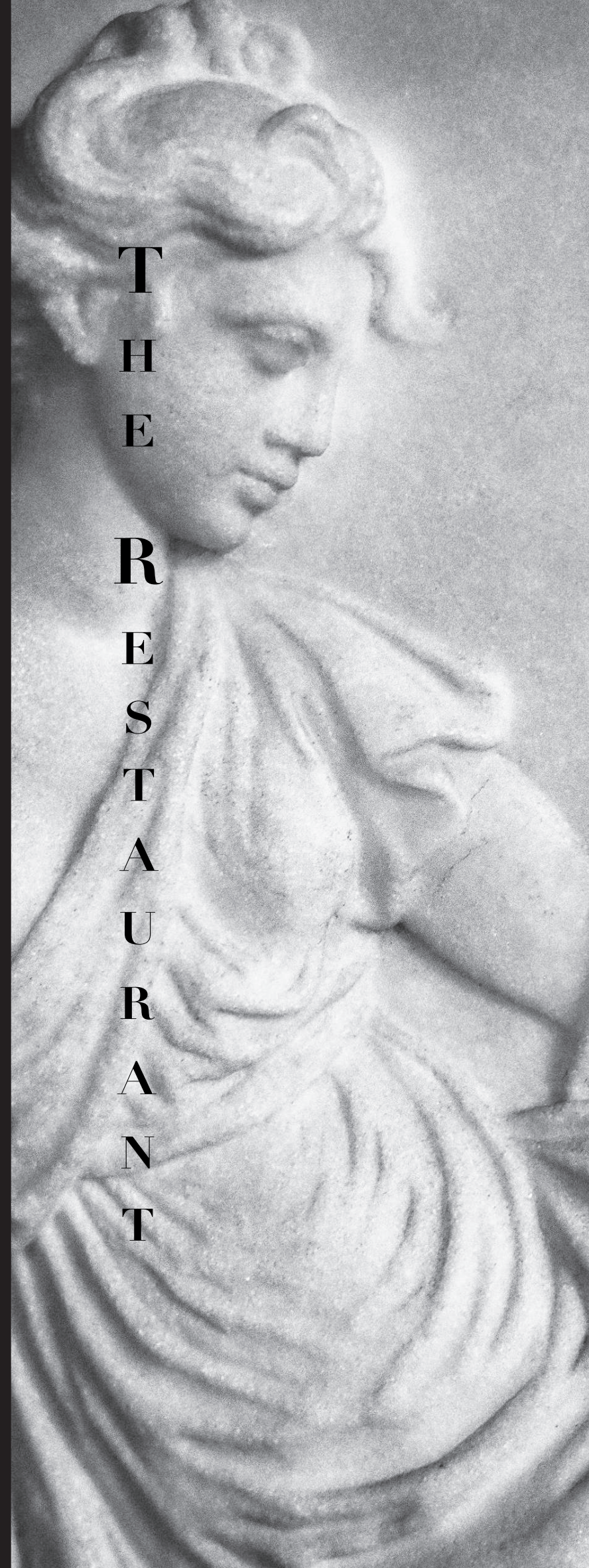
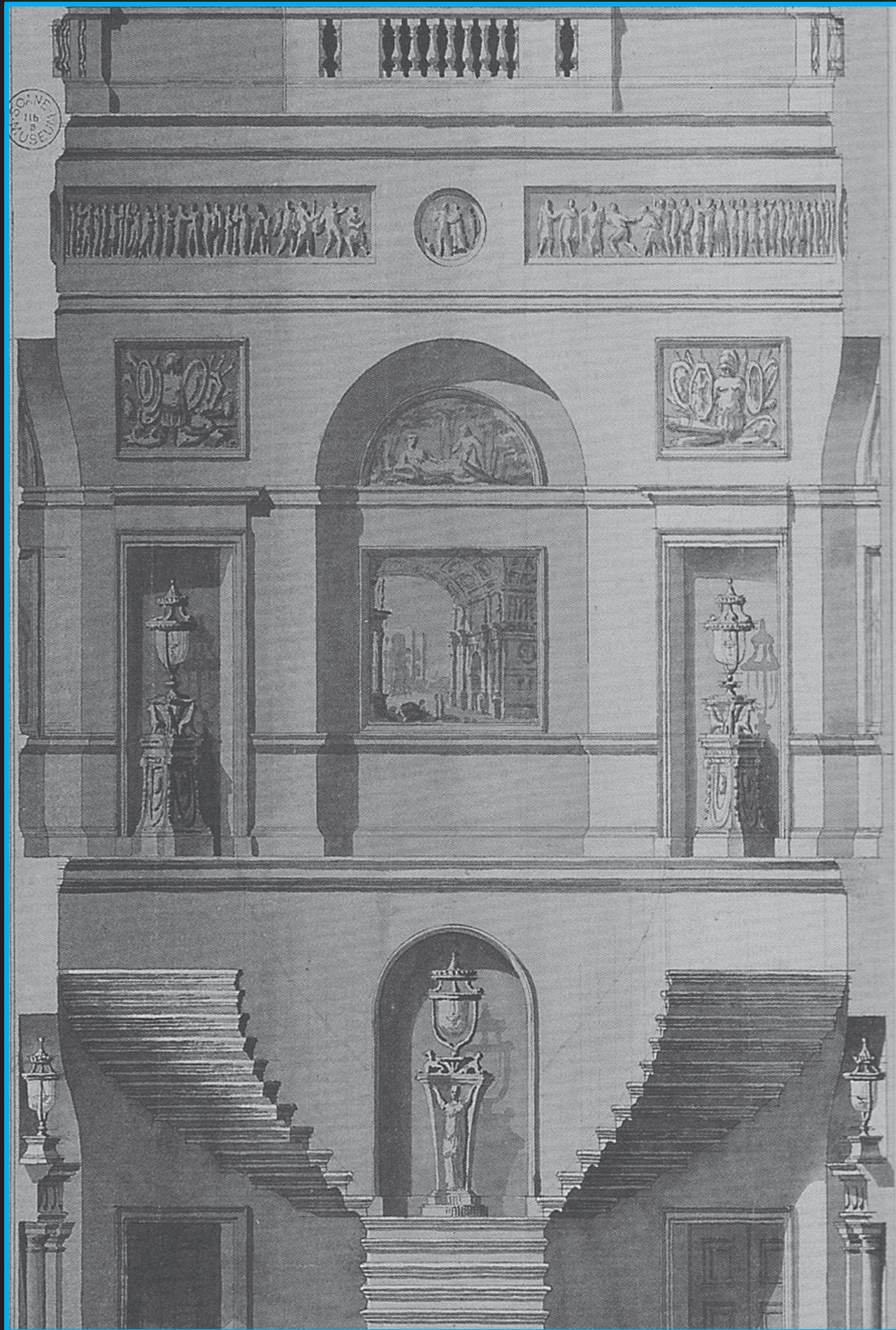
SEA	
Home House fish pie	24
Loch Duart salmon	27
<i>baby leeks, Jersey Royals, mussel butter sauce</i>	
16oz Dover Sole	49
<i>Grilled or Meunière</i>	
Braised beef shin & ale pie	24
<i>bone marrow</i>	

LAND	
Spring lamb rump	27
<i>crisp belly, artichoke, gem lettuce, mint sauce vierge</i>	
Corn-fed chicken	27
<i>Wye Valley asparagus, morels, sauce Albufera</i>	
28 days aged beef	40
<i>8oz Fillet</i>	38
<i>10oz Ribeye</i>	4
Sauces	4
<i>Béarnaise, Peppercorn, Chimichurri</i>	
Châteaubriand for two - <i>served with fries, shallot & watercress salad and a choice of sauce at your table</i>	95

SOMETHING SWEET	
Vanilla crème brûlée	7
<i>pistachio Madeleine</i>	
Rhubarb & custard tart	7
Blood orange trifle	7
<i>white chocolate</i>	
Caramel & coffee éclair	7
<i>hazelnut</i>	
Dark chocolate fondant	7
<i>milk ice cream</i>	
Cheese selection from Bucahanans	12
<i>seasonal fruit chutneys, sourdough crisps</i>	

SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard	49
<i>Marlborough, New Zealand 2022</i>	
Vouvray Sec 'Argilex', Dom. Gautier	58
<i>Loire, France 2019</i>	
Bourgogne Hautes-Côtes de Nuits	80
<i>Dom. Bonnardot, Burgundy, France 2020</i>	
Riesling, Grand Cru 'Osterberg'	95
<i>Ribeauville, Alsace, France 2018</i>	
Albariño 'Cinco Islas Oro'	100
<i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	
Chassagne-Montrachet	180
<i>Dom. JM Pillot, Burgundy, France 2022</i>	
RED	B T L
Hechtsheimer Spätburgunder	60
<i>Weingut Stenner, Rheinhessen, Germany 2019</i>	
Barbera d'Alba, Reva	64
<i>Piedmont, Italy 2021</i>	
'Rubicon', Meerlust	100
<i>Stellenbosch, South Africa 2018</i>	
Châteauneuf du Pape, 'Marceau'	110
<i>Dom. des 3 Cellier, Rhone, France 2020</i>	
Givry, 1er Cru 'Servoisine'	125
<i>Dom. de la Ferté, Burgundy, France 2020</i>	
Château Fonplegade, Grand Cru Classé	150
<i>Saint-Emillion, France 2014</i>	

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



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