

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 Magnum</i>	20
Ruinart <i>Blanc de Blancs NV</i>	26

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

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’	11.5
<i>Côtes de Provence, France 2023</i>	
Rock Angel, Chateau d'Esclans	15
<i>Côte de Provence, France 2021</i>	

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas	10
<i>Portugal NV</i>	
Gruner Veltliner	11
<i>Nittnaus, Gold, Austria 2021</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Riesling 'Collection', Cave de Ribeauville	13
<i>Alsace, France 2021</i>	
Albariño, Tambora	14
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo	15.5
<i>DOCG, Piedmont, Italy 2023</i>	
Chardonnay, Tokar Estate	16
<i>Yarra Valley, Australia 2018</i>	
Chablis, J.P et Alexandre Ellevin	17
<i>Burgundy, France 2022</i>	

Sancerre, 'Cuvée Henri Du Vernoy'	18
<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	10
<i>Abruzzo, Italy 2021</i>	
Barbera, Le Tane Vinchio Vaglio	11
<i>Piedmont, Italy 2023</i>	
Côtes du Rhône,'Le Serre de la Garde'	12
<i>Dom. Fond Croze, France 2022</i>	
Cabernet Sauvignon, Family Vintage	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Chianti Rufina, Colognole	14
<i>Tuscany, Italy 2020</i>	
Rioja Reserva, Vega Caledonia	15
<i>Spain 2016</i>	
Pinot Noir, Lawson Dry Hills	16
<i>Marlborough, New Zealand 2020</i>	
Cailleteau Bergeron	17
<i>Blaye, Côtes de Bordeaux, France 2020</i>	
Malbec, Terrazas de los Andes	18.5
<i>Mendoza, Argentina 2020</i>	

SOMETHING TO SNACK	
Truffle Pecorino nuts ^V	5
Nocellara olives ^{VG}	6
Leek and Comté croquettes	7
Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i>	10g 33 / 20g 58 / 30g 70
Jersey rock oysters <i>shallot vinegar</i>	each 4 / six 22

TO START	
Iron bark pumpkin soup ^V <i>goat’s cheese, pickled walnuts</i>	10
Confit chicken and red pepper terrine <i>piccalilli, sourdough</i>	13
Twice baked Keen's Cheddar soufflé ^V <i>braised leek, truffle</i>	14
Jon Ross smoked salmon <i>quail egg, Exmoor caviar</i>	16
Fillet of beef tartare <i>toasted brioche</i> <i>(table side service - main portion served with fries)</i>	17/25
Dressed Devonshire crab <i>brown crab mayonnaise, crumpet</i>	18

SIDES	
Roast heritage carrots ^{VG} <i>chervil</i>	7
Brussels sprouts <i>lardon, chestnut</i>	7
Creamed spinach ^V <i>nutmeg</i>	7
Fondue mashed potatoes ^V <i>Fontina cheese</i>	7
Château potatoes <i>rosemary salt</i>	7
Braised red cabbage ^V <i>golden raisins</i>	7
Truffle cauliflower cheese ^V	9

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	
Mushroom steak Diane ^V	19
<i>potato terrine, tarragon</i>	

Truffle macaroni & cheese ^V	20
Braised chargrilled leek ^V <i>cauliflower velouté, cep mushroom</i>	22

Winter truffle linguini ^V	32
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SEA	
Lobster ravioli <i>lobster bisque</i>	22
Home House fish pie	24
Roast Scottish salmon <i>sea herbs, pink fir potatoes</i>	26
16oz Dover Sole <i>Grilled or Meunière</i>	49

LAND	
Home House shepherd's pie	24
Roast corn-fed chicken <i>Roscoff onion, roasting jus</i>	26

Parkland Estate saddle of venison <i>swede, rainbow chard, blackberry</i>	27
28 days aged beef <i>8oz Fillet</i>	38
<i>10oz Ribeye</i>	34

Sauces	4
<i>Béarnaise, Peppercorn, Chimichurri</i>	

Beef Wellington <i>truffle mashed potato, bone marrow jus (serves two)</i>	90
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SOMETHING SWEET	
Madagascan vanilla crème brûlée	7
Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	7

Warm rice pudding <i>caramelised fig</i>	7
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Vin Jaune poached pear <i>hazelnut, honeycomb ice cream</i>	7
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Coconut & passion fruit trifle	7
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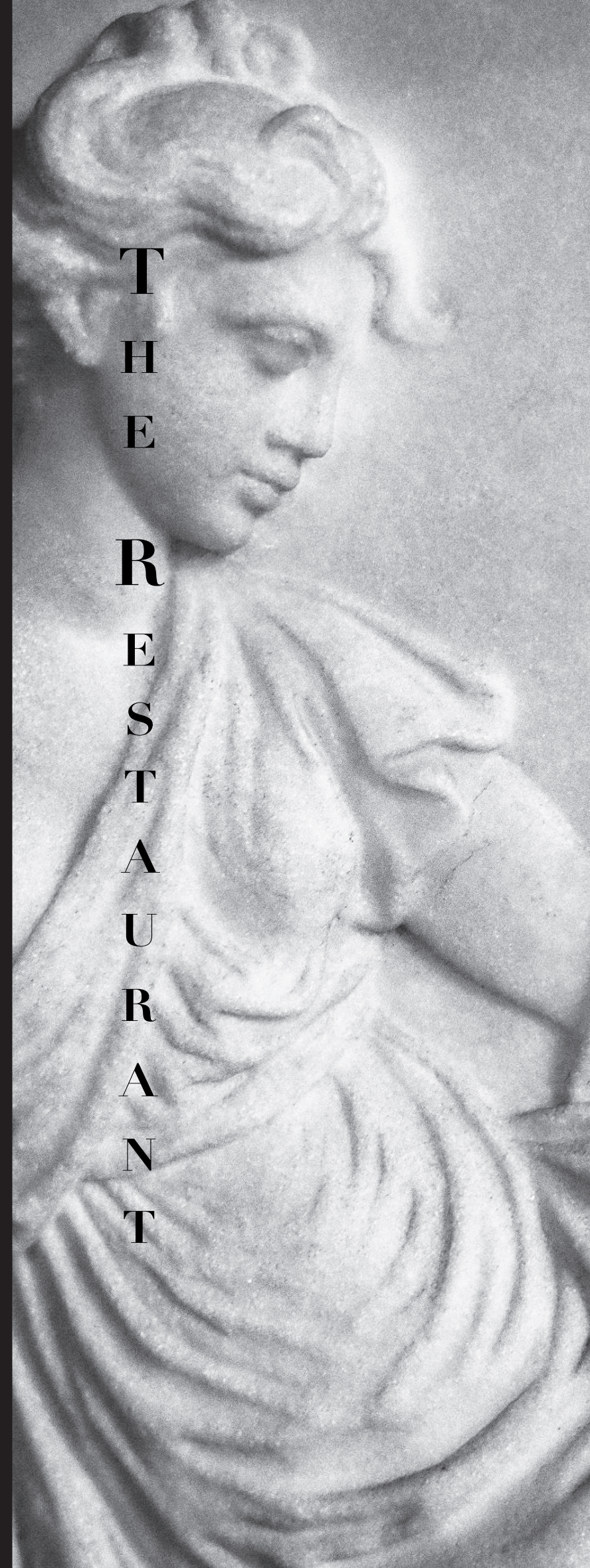
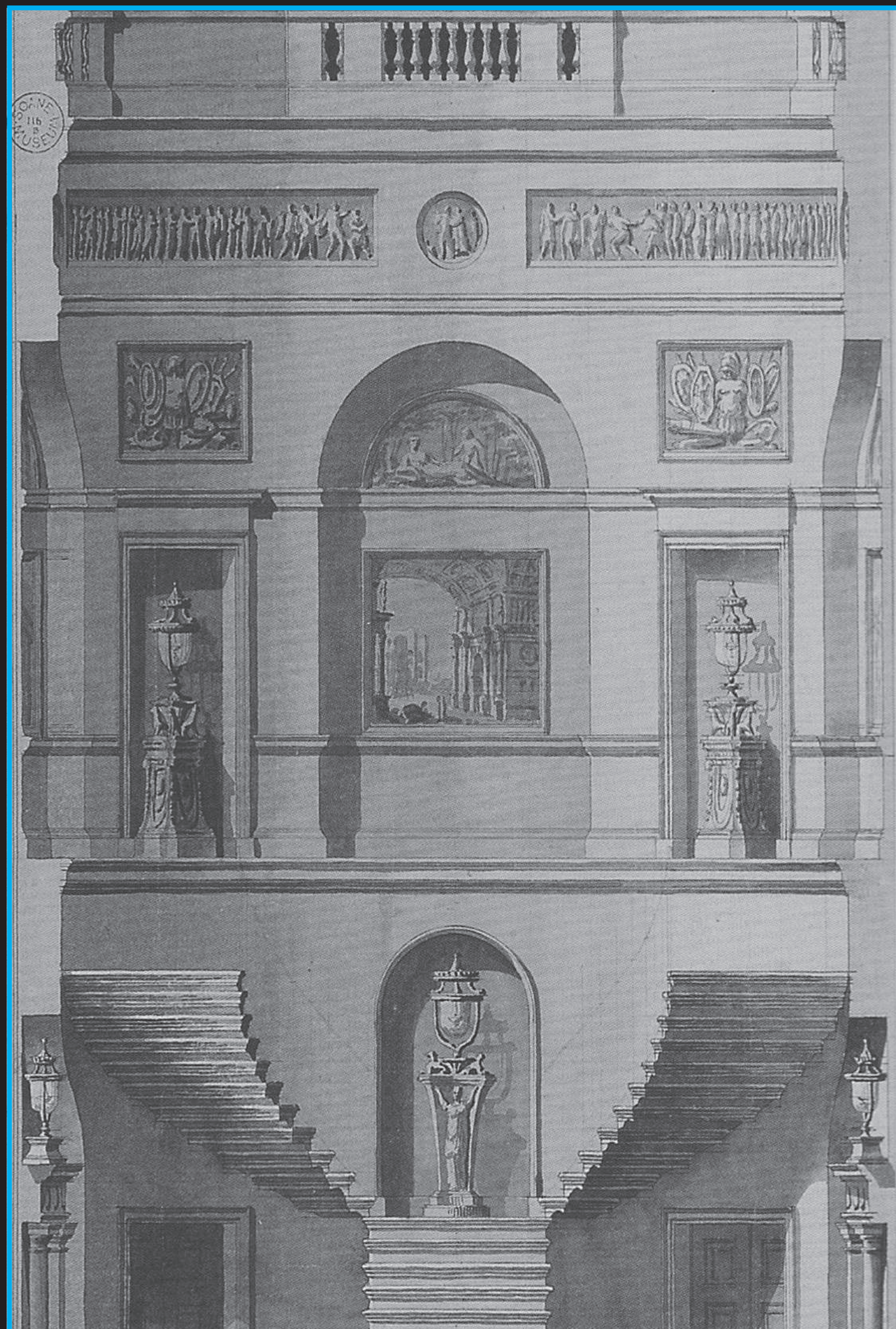
Selection of ice cream & sorbet	3 per scoop
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Cheese selection <i>quince jelly, sourdough crackers</i>	12
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SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard	49
<i>Marlborough, New Zealand 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 2021</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 5º', 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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