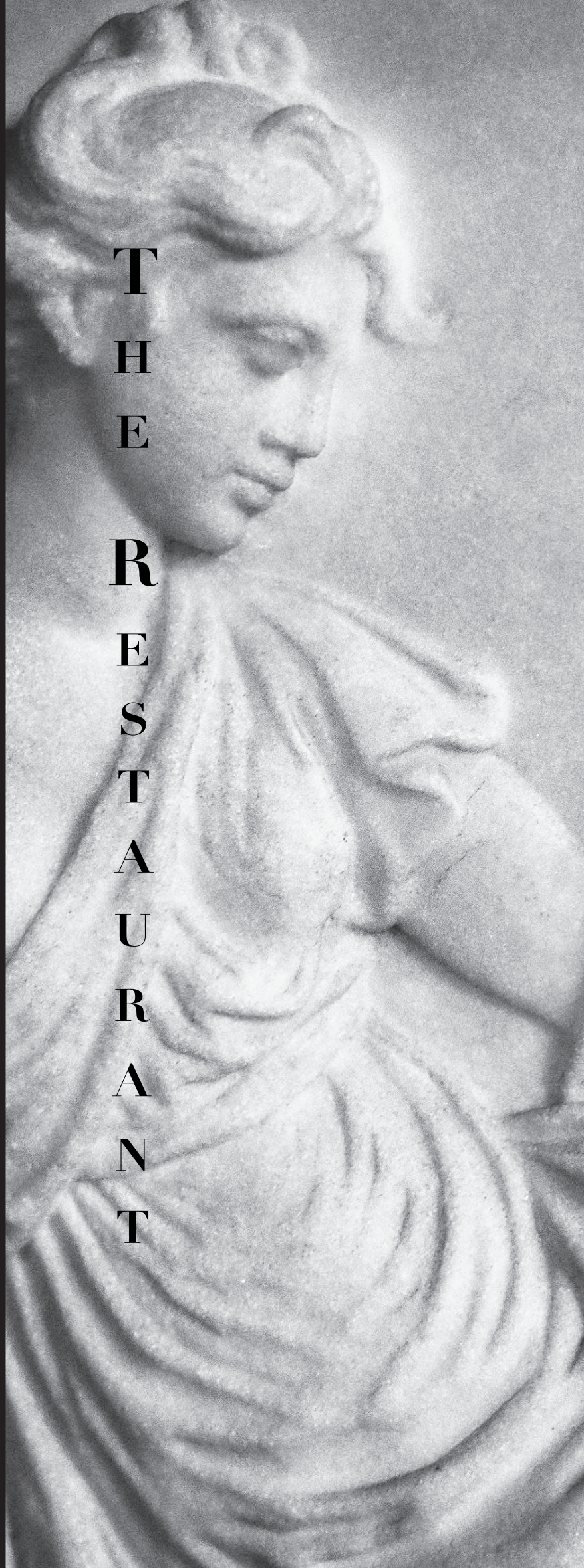
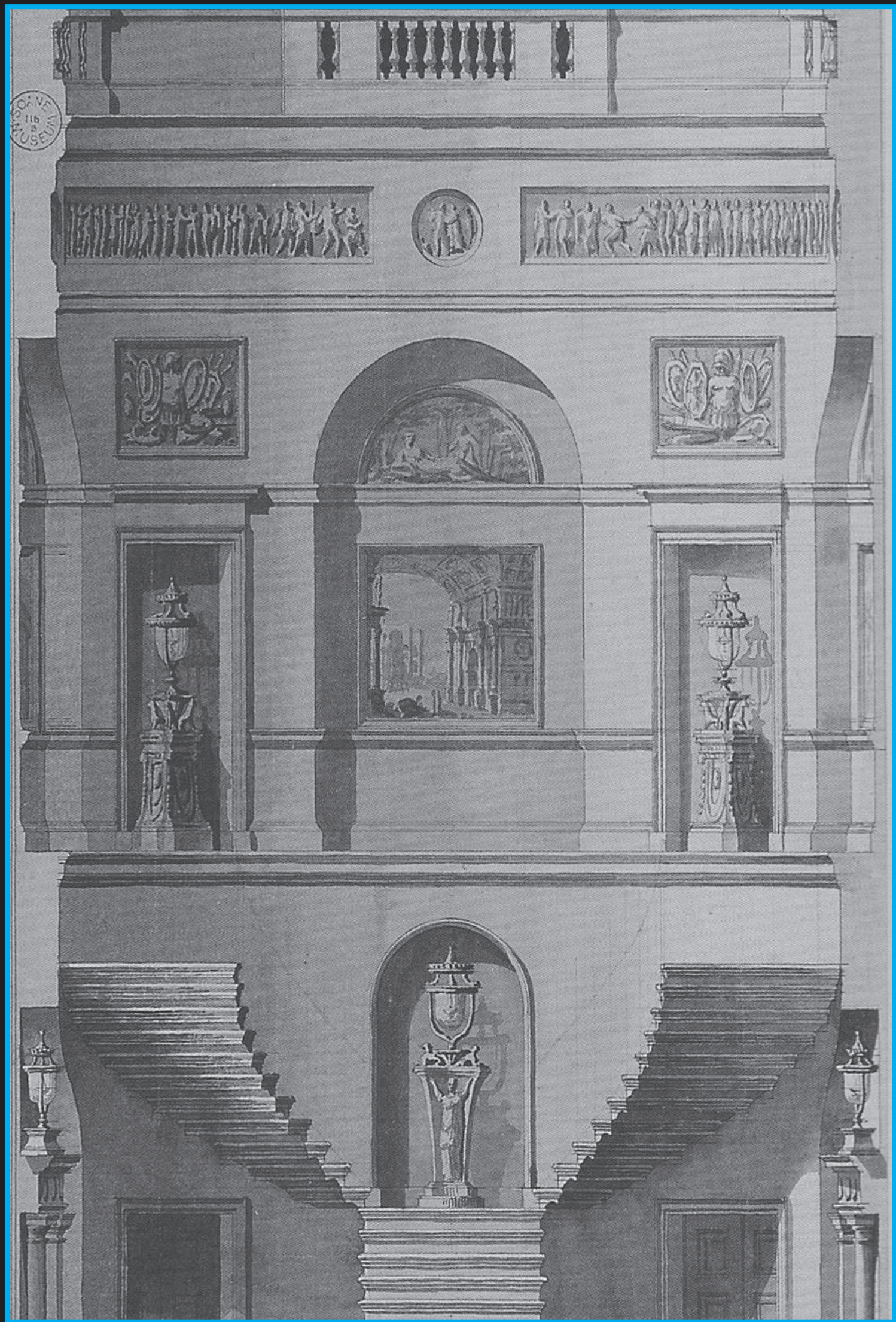


SUNDAY LUNCH			TWO COURSES FOR 28 / THREE COURSES FOR 35		
CHAMPAGNE			1 2 5 M L		
Moët & Chandon, ^S <i>Brut Imperial NV</i>			19		
Moët & Chandon Rosé ^S <i>Impérial NV</i>			23		
Veuve Cliquot ^S <i>Yellow Label NV</i>			22		
Ruinart ^S <i>Blanc de Blancs NV</i>			26		
SPARKLING			1 2 5 M L		
Hattingley Valley, Classic Reserve ^S <i>Hampshire, England, Brut NV</i>			16		
ROSÉ			1 7 5 M L		
Les Quatre Tours ‘Estrelia’ ^S <i>Côtes de Provence, France 2023</i>			13		
Minuty Prestige ^S <i>Côte de Provence, France 2024</i>			15		
WHITE			1 7 5 M L		
Ribolla Gialla, Reguta, <i>Friuli-Venezia-Giulia, Italy 2024</i>			12		
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>			15		
Gavi di Gavi, Tenuta San Giacomo ^S <i>DOCG, Piedmont, Italy 2024</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 2024</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>			16		
Cailleteau Bergeron ^S <i>Blaye, Côtes de Bordeaux, France 2022</i>			17		
Pinot Noir, Lawson Dry Hills ^S <i>Marlborough, New Zealand 2020</i>			18		
Malbec, Terrazas de los Andes ^S <i>Mendoza, Argentina 2023</i>			19		
TO START			SOMETHING TO SNACK		
Salt baked celeriac soup ^{VG} <i>croutons</i>			Rosemary nuts ^V 5		
Jerusalem artichoke ^V <i>hen egg, hazelnut</i>			Nocellara olives ^{VG} 6		
John Ross smoked salmon ^{GF} <i>fennel, radish</i>			Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i> 10g 33 / 20g 59 / 30g 82		
Pâté de Champagne <i>chicory</i>			Jersey rock oysters <i>mignonette, Tabasco</i> each 4 / six 22		
Steak tartare <i>toasted sourdough</i>			SIDES		
Tiger prawns ^{GF} <i>heritage carrot, chorizo</i>			Gem Caesar salad ^{V/GF} 7		
			Rosti potato ^{VG} 7		
			Truffle macaroni cheese ^V 7		
			Potato purée ^{V/GF} 7		
			Glazed purple carrots ^{VG/GF} 7		
			Green beans ^{VG/GF} 7		
TO FOLLOW			TO FINISH		
SUNDAY ROAST			Sticky toffee pudding ^V <i>clotted cream ice cream</i>		
28 day aged beef <i>horseradish cream</i>			Dark chocolate, orange & pistachio choux bun ^V		
Black face lamb leg <i>mint sauce</i>			Blackberry & apple crumble ^V <i>crème anglaise</i>		
<i>All served with Yorkshire pudding, seasonal vegetables, duck fat roasties and gravy.</i>			Lemon tart ^V <i>yoghurt sorbet</i>		
MAIN PLATES			Selection of British cheeses <i>fruit chutney, sourdough crackers</i> 5 supplement		
Wild mushroom & truffle risotto ^{V/GF}			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. Some of our cheese maybe unpasteurized. 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.		
Beetroot tart ^V <i>goat’s curd, walnut</i>			16oz Dover sole <i>grilled or meunière</i> 10 supplement		
Steamed Cornish cod ^{GF} <i>haricot beans, sea herbs</i>					
SPECIAL SELECTION			WHITE		
			B T L		
			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' ^{SO} <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		
			B T L		
			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		
			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 2014</i> 20 / 33 / 190		
			Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2022</i> 24 / 38 / 200		
			RED		
			75ML / 125ML / BTL		
			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 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		



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