

CHAMPAGNE	1 2 5 M L
Moët & Chandon, <i>Brut Imp, NV</i>	19
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	23
Moët & Chandon <i>Rosé Impérial NV</i>	23
Ruinart <i>Blanc de Blanc 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 2022</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 2021</i>	
Pinot Grigio, Reguta	11
<i>Friuli-Venezia, Giulia, Italy 2022</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Sauvignon Blanc, No.1 Dourthe,	12
<i>Bordeaux, France 2022</i>	
Albariño, Tambora,	14
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo,	15.5
<i>DOCG, Piedmont, Italy 2022</i>	
Chardonnay, St.Francis,	16
<i>Sonoma County, USA 2021</i>	
Chablis, J.P et Alexandre Ellevin,	17
<i>Burgundy, France 2022</i>	
Sancerre, ‘Cuvée Henri Du Verney’	18
<i>Guillopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2023</i>	
Bourgogne Chardonnay,	21
‘Le Haut des Champs’, Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

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

SUNDAY LUNCH

TWO COURSES FOR 25 / THREE COURSES FOR 30

SNACKS	
Smoked almonds ^{VG}	6
Nocellara olives ^{VG}	6
Onion Bhaji ^V <i>cumin yoghurt</i>	9
Steamed langoustines <i>lemon aioli, Espilette pepper</i>	each 6

TO START

Chilled pea soup ^V <i>goat’s cheese and mint</i>	
Wye Valley asparagus <i>duck egg emulsion, truffle salad</i>	
Home House smoked salmon <i>potato pancake, fromage blanc and caviar</i>	
Burrata ^V <i>heritage tomato, grilled peach and basil</i>	

Cornish crab <i>avocado, grapefruit, dill</i>	£5 supplement
--	---------------

Steak tartare <i>melba toast, cured egg yolk</i>	£2.5 supplement
---	-----------------

SIDES

Charred hispi cabbage ^{VG} <i>green sauce, crispy shallots</i>	7
Dutch finger carrots ^V <i>tarragon butter</i>	7
Buttered spinach ^V <i>nutmeg</i>	7.5
Green bean & heritage tomato salad ^V <i>pickled shallots</i>	7
French fries ^{VG}	7
New potato “gratin” ^V	9
Mashed potato ^V <i>with Tunworth</i>	6
<i>with bone marrow</i>	add 1.5 add 2.5

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

SUNDAY ROAST	£7.5 supplement
---------------------	-----------------

28 day rare breed native beef
horseradish cream

Half roasted corn-fed chicken
bread sauce

Black face lamb leg
mint sauce

*All served with Yorkshire pudding, seasonal vegetables,
duck fat roasties and gravy.*

PLANT

Heritage beetroot ^V
granny smith, Cashel blue, bitter leaves

Gnocchi ^{VG}
rocket pesto, roasted artichokes, semi-dried tomatoes

Potato, mushroom and Tunworth pie ^V
pear & pickled walnut purée

SEA

Spiced monkfish
curried caper & raisin dressing

Roasted sea trout
crushed Jersey Royals, asparagus, peas & caviar

DESSERTS

Crème caramel
rum soaked raisins

Tiramisu

Salt caramel & hazelnut chocolate finger
hazelnut ice cream

Pink lady apple tart tatin
Calvados ice cream

Raspberry Mille Feuille
pistachio and vanilla cream, cardinal sauce

Selection of ice cream & sorbet

Cheese selection
chutney, quince jelly, biscuits

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 1er Cru, Champ Gains	185
<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 Montevejo, 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>	