

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
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	23
Ruinart <i>Blanc de Blancs NV</i>	26

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

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

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas, <i>Portugal NV</i>	10
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</i>	11
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	12
Sauvignon Blanc, No.1 Dourthe, <i>Bordeaux, France 2022</i>	12
Albariño, Tabora, <i>Rias Baixas, Galicia, Spain 2022</i>	14
Gavi di Gavi, Tenuta San Giacomo, <i>DOCG, Piedmont, Italy 2023</i>	15.5
Chardonnay, Tokar Estate <i>Yarra Valley, Australia 2018</i>	16
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2022</i>	17
Sancerre, ‘Cuvée Henri Du Vernoy’ <i>Guillopées, Loire, France 2022</i>	18
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19
Bourgogne Chardonnay, ‘Le Haut des Champs’, Dom. J.M Pillot <i>Burgundy, France 2021</i>	21

RED	1 7 5 M L
Montepulciano d’Abruzzo, Monte Tessa, <i>Abruzzo, Italy 2021</i>	10
Pinot Nero, Reguta, <i>Friuli-Venezia-Giulia, Italy 2023</i>	11
Côtes du Rhône, ‘Le Serre de la Garde’ <i>Dom. Fond Croze, France 2022</i>	12
Cabernet Sauvignon, Family Vintage, <i>Tres Palacios, Maipo Valley, Chile 2020</i>	13
Herdade do Freixo Terroir, <i>Alentejo, Portugal 2020</i>	14.5
Rioja Reserva, Vega Caledonia, <i>Spain 2016</i>	15
Cailleteau Bergeron, <i>Blaye, Côtes de Bordeaux, France 2020</i>	17
Hautes Cote de Nuits ‘Coup de Foudre’ <i>Dom. Bonnardot, Burgundy, France 2022</i>	17.5
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2021</i>	18.5

SUNDAY LUNCH

TWO COURSES FOR 28 / THREE COURSES FOR 35

SNACKS	
Smoked almonds ^{VG}	6
Nocellara olives ^{VG}	6
Potato rosti <i>brandade, chive</i>	7
Pork & leek sausage roll <i>house mustard</i>	9
Jersey Rock oysters <i>mignonette, Tabasco, lemon</i>	<i>each 4 / six 22</i>

TO START

Chilled tomato gazpacho ^{VG} <i>pickled cucumber, focaccia, mint</i>	11
Wye Valley asparagus ^V <i>crisp hens egg, brown butter hollandaise</i>	12

Home House smoked salmon
crumpet, fromage blanc and caviar

Burrata ^V
heritage tomato, grilled peach and basil

Jersey Royal salad
smoked eel, watercress, green goddess

Aged beef tartare
confit egg yolk, Exmoor caviar, brioche

SIDES

English peas ^V
sorrel, gem lettuce

Romain lettuce Caesar
smoked bacon

Glazed heritage carrots ^V

French fries ^{VG}

Jersey Royal potatoes ^V
seaweed butter

Green bean & heritage tomato salad ^V
pickled shallots

Halloumi fries ^V

*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

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 tomato ^V
ricotta, pickled grapes, lovage pesto

Roast sand carrots ^{VG}
rose harissa couscous, rocket pesto

Goat’s cheese tart ^V
courgette and basil

SEA

Grilled red mullet
heritage mullet, fennel, orange & basil

16oz Dover Sole *5 supplement*
Grilled or Meunière

DESSERTS

Tiramisu

Salt caramel & hazelnut chocolate finger
hazelnut ice cream

Orange crème brûlée
vanilla madeleine

Strawberry Eton mess

Citrus parfait
white chocolate, lemon curd

Selection of ice cream & sorbet

Cheese selection *5 supplement*
chutney, quince jelly, biscuits

SPECIAL SELECTION

WHITE	B T L
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <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 2021</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 <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 2009</i>	20 / 33 / 190
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2019</i>	24 / 38 / 200
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	27 / 42 / 240

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 2015</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