

<b>CHAMPAGNE</b>	<b>1 2 5 M L</b>
Moët & Chandon, <i>Brut Imp,NV</i>	<b>19</b>
Canard-Duchêne <i>Charles VII Grande Cuvée Blanc de Noirs, NV</i>	<b>23</b>
Moët & Chandon <i>Rosé Impérial NV</i>	<b>23</b>
Ruinart <i>Blanc de Blanc NV</i>	<b>26</b>

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

<b>ROSÉ</b>	<b>1 7 5 M L</b>
Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2022</i>	<b>11.5</b>
Rock Angel, Chateau d'Esclans <i>Côte de Provence, France 2021</i>	<b>15</b>

<b>WHITE</b>	<b>1 7 5 M L</b>
Vinho Verde ‘Escolha’, Solar das Boucas, <i>Portugal 2020</i>	<b>10</b>
Pinot Grigio, Reguta <i>Friuli-Venezia, Giulia, Italy 2022</i>	<b>11</b>
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	<b>12</b>
Sauvignon Blanc, No.1 Dourthe, <i>Bordeaux, France 2022</i>	<b>12</b>
Albariño, Tambora, <i>Rias Baixas, Galicia, Spain 2022</i>	<b>14</b>
Gavi di Gavi, Tenuta San Giacomo, <i>DOCG, Piedmont, Italy 2022</i>	<b>15.5</b>
Chardonnay, St.Francis, <i>Sonoma County, USA 2021</i>	<b>16</b>
Chablis, J.P et Alexandre Ellevin, <i>Burgundy, France 2022</i>	<b>17</b>
Sancerre, 'Cuvée Henri Du Vernoy' <i>Guillopées, Loire, France 2022</i>	<b>18</b>
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2022</i>	<b>19</b>
Bourgogne Chardonnay, 'Le Haut des Champs', Dom. J.M Pillot <i>Burgundy, France 2021</i>	<b>21</b>

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

# SUNDAY LUNCH

*TWO COURSES FOR 25 / THREE COURSES FOR 30*

<b>SNACKS</b>	
Smoked almonds <sup>VG</sup>	6
Nocellara olives <sup>VG</sup>	6
West Mersea oysters <i>mignonette</i>	each 4 / six 22
Breakfast radishes <i>smoked cod's roe, dill oil, music bread</i>	9
Mushroom croquettes <sup>V</sup> <i>Spenwood, tarragon</i>	9

## TO START

Roscoff onion tart <sup>V</sup> <i>goat's cheese and balsamic</i>	
Black pudding Scotch egg <i>anchovy and tomato ketchup</i>	
Home House smoked salmon <i>homemade English muffin, fromage blanc and caviar</i>	

White asparagus <i>hazelnut dukkah</i>	<i>£5 supplement</i>
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Steak tartare <i>truffle mayonnaise, sourdough crisp</i>	
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Scallop <i>avocado, blood orange, dill</i>	<i>£10 supplement</i>
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## DESSERTS

Crème Brûlée	
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Tiramisu	
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Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	
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Pink lady apple tart tatin <i>Calvados ice cream</i>	
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Raspberry Mille Feuille <i>pistachio and vanilla cream, cardinal sauce</i>	<i>£5 supplement</i>
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Selection of ice cream & sorbet	
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Cheese selection <i>chutney, quince jelly, biscuits</i>	<i>£7.5 supplement</i>
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*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

<b>SUNDAY ROAST</b>	<i>£7.5 supplement</i>
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28 day rare breed native beef <i>horseradish cream</i>	
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Half roasted corn-fed chicken <i>bread sauce</i>	
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Black face lamb leg <i>mint sauce</i>	
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*All served with Yorkshire pudding, seasonal vegetables, duck fat roasties and gravy.*

## PLANT

Heritage beetroot <sup>V</sup> <i>granny smith, Cashel blue, bitter leaves</i>	
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Gnocchi <sup>VG</sup> <i>cavalo nero pesto, roasted salsify, garlic crumb</i>	
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Potato, mushroom and Tunworth pie <sup>V</sup> <i>pear &amp; pickled walnut purée</i>	
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## SEA

Spiced monkfish <i>curried caper &amp; raisin dressing</i>	
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Roast stone bass <i>wild garlic, clams, sauce vierge</i>	<i>£5 supplement</i>
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## SIDES

Charred hispi cabbage <sup>VG</sup> <i>green sauce, crispy shallots</i>	<b>7</b>
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Heritage carrots <sup>VG</sup> <i>rose harissa</i>	<b>7</b>
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Buttered spinach <sup>V</sup> <i>nutmeg</i>	<b>7.5</b>
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Green beans <sup>V</sup> <i>fermented chilli</i>	<b>8.5</b>
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Butterhead lettuce <sup>V</sup> <i>radish, herb “salad cream”</i>	<b>6</b>
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French fries <sup>VG</sup>	<b>7</b>
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New potato “gratin” <sup>V</sup>	<b>9</b>
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Mashed potato <sup>V</sup> <i>with Tunworth with bone marrow</i>	<b>6</b> <i>add 1.5 add 2.5</i>
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## SPECIAL SELECTION

<b>WHITE</b>	<b>B T L</b>
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	<b>49</b>
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	<b>58</b>
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	<b>80</b>
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	<b>95</b>
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	<b>100</b>
Puligny Montrachet, Pierre Mayeul <i>Burgundy, France 2018</i>	<b>170</b>

<b>RED</b>	<b>B T L</b>
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	<b>60</b>
Barbera d'Alba, Reva <i>Piedmont, Italy 2019</i>	<b>64</b>
'Rubicon', Meerlust <i>Stellenbosch, South Africa 2018</i>	<b>100</b>
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	<b>110</b>
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2019</i>	<b>125</b>
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	<b>150</b>

## CORAVIN SERVICE

<b>WHITE</b>	<b>75ML / 125ML / BTL</b>
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2015</i>	<b>12 / 20 / 120</b>
Savennieres 'Sectilis Terra' <i>Dom. Loic Mahe, Loire, France 2009</i>	<b>20 / 33 / 190</b>
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2019</i>	<b>24 / 38 / 200</b>
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	<b>27 / 42 / 240</b>

<b>RED</b>	<b>75ML / 125ML / BTL</b>
Malbec 'Lindaflor' <i>Bodega Montevejo, Uco Valley, Argentina 2015</i>	<b>15 / 25 / 150</b>
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2015</i>	<b>17 / 28 / 160</b>
Beaune 1er Cru 'Les Sizie' <i>Pierre Mayeul, Burgundy, France 2018</i>	<b>19 / 31 / 170</b>
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	<b>23 / 37 / 200</b>
Barolo 'Cannubi', Reva <i>Piedmont, Italy 2018</i>	<b>30 / 46 / 300</b>
'Valbuena 5°', Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	<b>35 / 52 / 330</b>
'Overture', Opus One <i>Napa Valley, California, USA NV</i>	<b>45 / 75 / 430</b>
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	<b>60 / 100 / 580</b>