

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</i>	22
Ruinart <i>Blanc de Blancs NV</i>	26

SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	16

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2023</i>	13
Rock Angel, Chateau d’Esclans <i>Côte de Provence, France 2022</i>	16

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas <i>Portugal NV</i>	12

Gruner Veltliner <i>Nittnaus, Gold, Austria 2023</i>	12.5
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Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	13
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Riesling ‘Collection’, Cave de Ribeauville <i>Alsace, France 2021</i>	13
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Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15
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Gavi di Gavi, Tenuta San Giacomo <i>DOCG, Piedmont, Italy 2023</i>	16
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Chardonnay, Tokar Estate <i>Yarra Valley, Australia 2018</i>	17
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Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2023</i>	18
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Sancerre, ‘Cuvée Henri Du Vernoy’ <i>Guilopées, Loire, France 2022</i>	19
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Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19
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Pouilly-Fuissé, Domaine Pierre Desroches <i>Burgundy, France 2023</i>	20
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RED	1 7 5 M L
Montepulciano d’Abruzzo, Monte Tessa <i>Abruzzo, Italy 2022</i>	12

Barbera, Le Tane Vinchio Vaglio <i>Piedmont, Italy 2023</i>	12.5
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Côtes du Rhône, ‘Le Serre de la Garde’ <i>Dom. Fond Croze, France 2022</i>	13
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Cabernet Sauvignon, Family Vintage <i>Tres Palacios, Maipo Valley, Chile 2020</i>	15
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Chianti Rufina, Colognole <i>Tuscany, Italy 2021</i>	15
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Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	17
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Pinot Noir, Lawson Dry Hills <i>Marlborough, New Zealand 2020</i>	19
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Cailleteau Bergeron <i>Blaye, Côtes de Bordeaux, France 2020</i>	19
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Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2022</i>	20
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SUNDAY LUNCH

TWO COURSES FOR 28 / THREE COURSES FOR 35

SNACKS	
Truffle Pecorino nuts ^V	5
Nocellara olives ^{VG}	6
Tamworth pork Scotch egg <i>Home House brown sauce</i>	10
Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i>	10g 33 / 20g 59 / 30g 82
Jersey rock oysters <i>shallot vinegar</i>	each 4 / six 22

TO START

Watercress soup ^V <i>Montgomery Cheddar toastie</i>

Burrata ^V <i>spring peas, Wye Valley asparagus, buckwheat</i>

Waldorf salad ^V <i>fennel, grapes, candied pecans</i>

John Ross smoked salmon <i>quail egg, Exmoor caviar</i>
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Steak tartare <i>toasted sourdough</i> <i>(table side service)</i>
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Pâté en croûte <i>Gressingham duck, orange, radicchio</i>
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SIDES

Green goddess salad ^{VG}	7
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Creamed spinach ^V <i>nutmeg</i>	7
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Jersey Royals ^V	7
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Garlic mushrooms ^V	7
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Heritage carrots ^V <i>Za’atar, honey</i>	7
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French fries ^V	7
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V - Vegetarian / VG - Vegan
All price inclusive of VAT.
A 15% 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 aged beef <i>horseradish cream</i>
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Half roasted corn-fed chicken <i>bread sauce</i>

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

English pea risotto ^V <i>broad beans, preserved lemon</i>

Baked ratatouille ^{VG} <i>tomato fondue, basil</i>
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Celeriac bourguignon ^{VG} <i>Grelot onion, wild garlic</i>
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SEA

Home House fish pie

Loch Duart salmon <i>baby leeks, Jersey Royals, mussel butter sauce</i>
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16oz Dover Sole <i>Grilled or Meunière</i>	<i>8 supplement</i>
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SOMETHING SWEET

Vanilla crème brûlée <i>pistachio Madeleine</i>
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Rhubarb & custard tart

Blood orange trifle <i>white chocolate</i>

Caramel & coffee éclair <i>hazelnut</i>
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Dark chocolate fondant <i>milk ice cream</i>

Cheese selection from Buchanan's <i>seasonal fruit chutneys, sourdough crisps</i>	<i>5 supplement</i>
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SPECIAL SELECTION

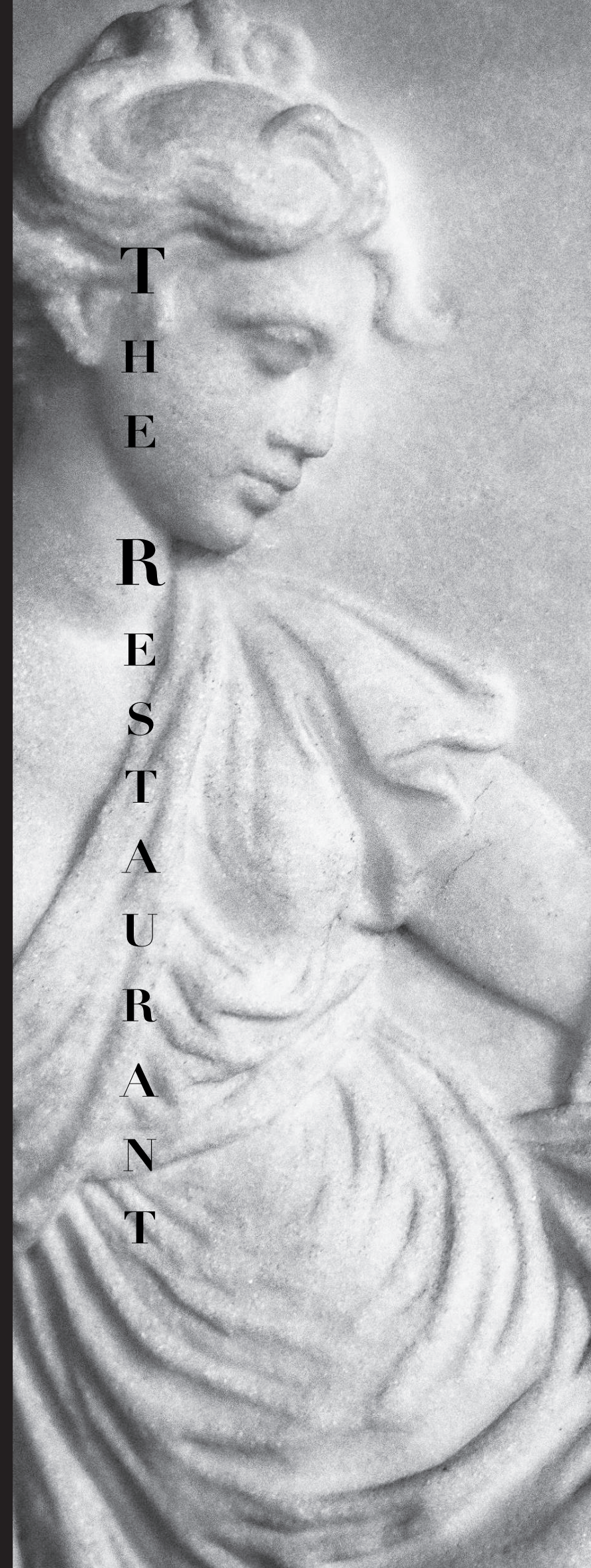
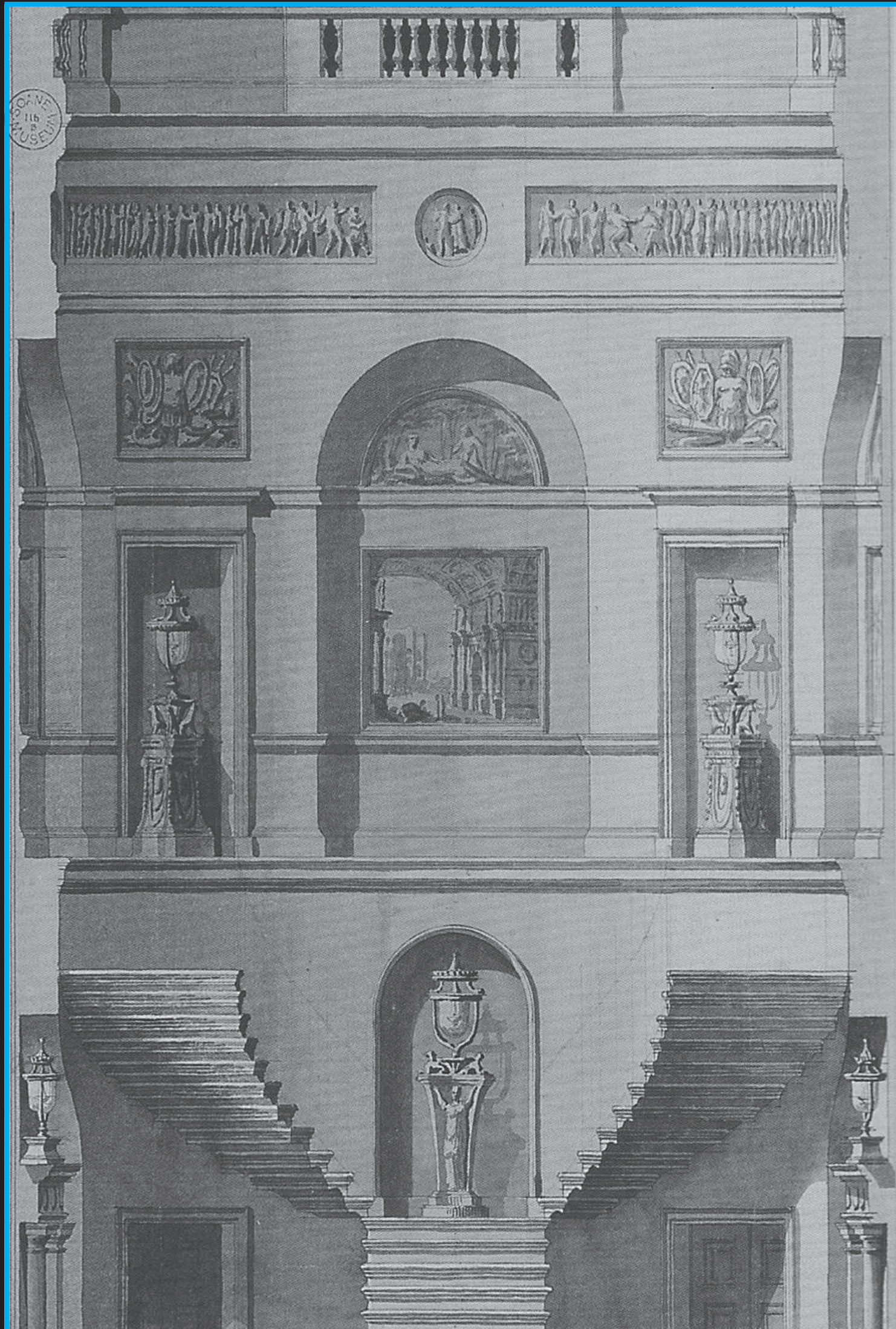
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	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 5 ^o ', 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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