

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
Ruinart <i>Blanc de Blancs 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 2023</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 NV</i>	
Gruner Veltliner	11
<i>Nittnaus, Gold, Austria 2021</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Riesling ‘Collection’, Cave de Ribeauville	13
<i>Alsace, France 2021</i>	
Albariño, Tambora	14
<i>Rias Baixas, Galicia, Spain 2022</i>	
Gavi di Gavi, Tenuta San Giacomo	15.5
<i>DOCG, Piedmont, Italy 2023</i>	
Chardonnay, Tokar Estate	16
<i>Yarra Valley, Australia 2018</i>	
Chablis, J.P et Alexandre Ellevin	17
<i>Burgundy, France 2022</i>	
Sancerre, ‘Cuvée Henri Du Vernoy’	18
<i>Guillopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2023</i>	
Pouilly-Fuissé, Domaine Pierre Desroches	20
<i>Burgundy, France 2023</i>	

RED	1 7 5 M L
Montepulciano d’Abruzzo, Monte Tessa	10
<i>Abruzzo, Italy 2021</i>	
Barbera, Le Tane Vinchio Vaglio	11
<i>Piedmont, Italy 2023</i>	
Côtes du Rhône,’Le Serre de la Garde’	12
<i>Dom. Fond Croze, France 2022</i>	
Cabernet Sauvignon, Family Vintage	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Chianti Rufina, Colognole	14
<i>Tuscany, Italy 2020</i>	
Rioja Reserva, Vega Caledonia	15
<i>Spain 2016</i>	
Pinot Noir, Lawson Dry Hills	16
<i>Marlborough, New Zealand 2020</i>	
Cailleteau Bergeron	17
<i>Blaye, Côtes de Bordeaux, France 2020</i>	
Malbec, Terrazas de los Andes	18.5
<i>Mendoza, Argentina 2020</i>	

SUNDAY LUNCH

Two Courses for 28 / Three Courses for 35

SNACKS	
Truffle Pecorino nuts ^V	5
Nocellara olives ^{VG}	6
Leek and Comté croquettes	7
Exmoor caviar, Imperial Oscietra blinis, crème fraîche	10g 33 / 20g 58 / 30g 70
Jersey rock oysters	each 4 / six 22
shallot vinegar	

TO START

Iron bark pumpkin soup ^V	
goat’s cheese, pickled walnuts	
Confit chicken and red pepper terrine	
piccalilli, sourdough	
Twice baked Keen’s Cheddar soufflé ^V	
braised leek, truffle	
Jon Ross smoked salmon	
quail egg, Exmoor caviar	
Fillet of beef tartare	
toasted brioche	
(table side service - main portion avaliable, served with fries)	

SIDES

Roast heritage carrots ^{VG}	7
chervil	
Brussels sprouts	7
lardon, chestnut	
Creamed spinach ^V	7
nutmeg	
Fondue mashed potatoes ^V	7
Fontina cheese	
Château potatoes	7
rosemary salt	
Braised red cabbage ^V	7
golden raisins	
Truffle cauliflower cheese ^V	9

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

Mushroom steak Diane ^V
potato terrine, tarragon
Truffle macaroni & cheese ^V
Braised chargrilled leek ^V
cauliflower velouté, cep mushroom

SEA

Home House fish pie	
Roast Scottish salmon	
sea herbs, pink fir potatoes	
16oz Dover Sole	8 supplement
Grilled or Meunière	

SOMETHING SWEET

Madagascan vanilla crème brûlée	
Salt caramel & hazelnut chocolate finger	
hazelnut ice cream	
Warm rice pudding	
caramelised fig	
Vin Jaune poached pear	
hazelnut, honeycomb ice cream	
Coconut & passion fruit trifle	
Selection of ice cream & sorbet	
Cheese selection	5 supplement
chutney, quince jelly, biscuits	

SPECIAL SELECTION

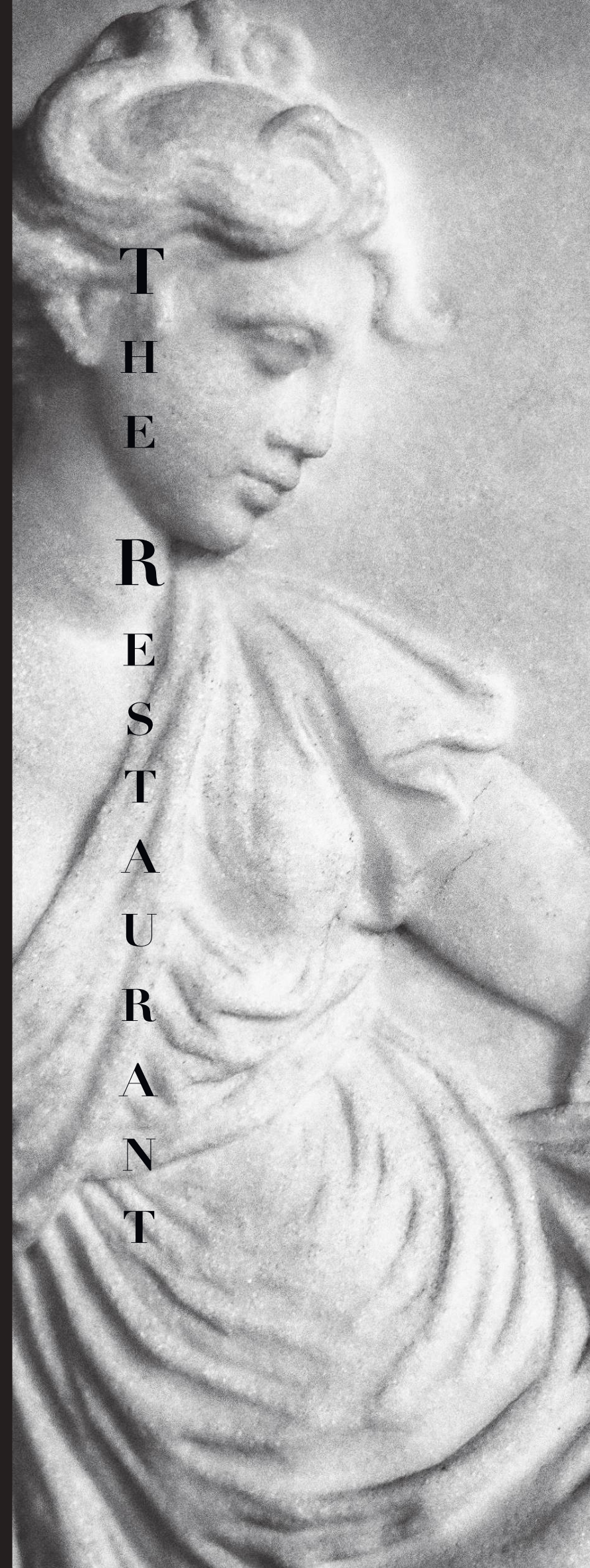
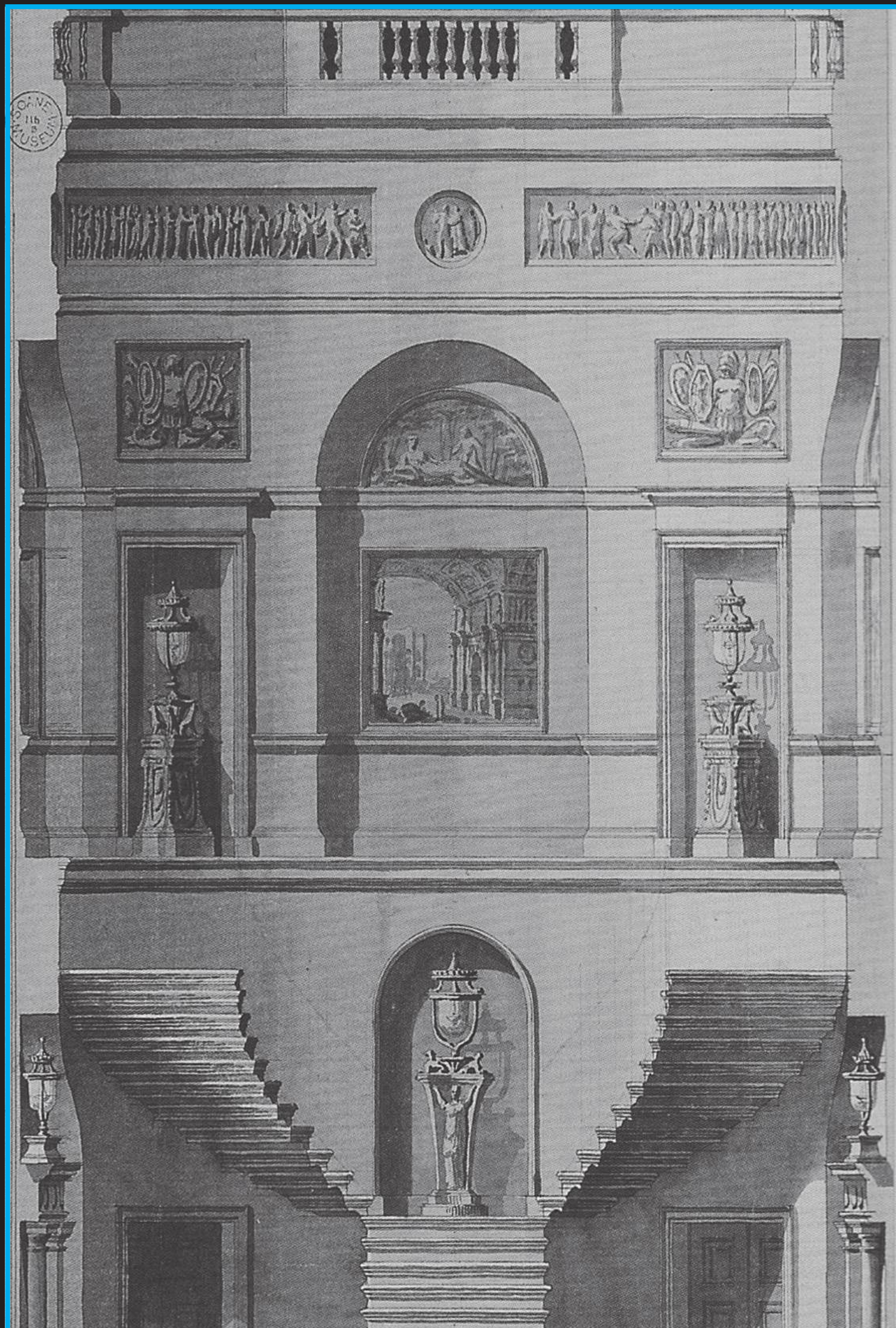
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard	49
<i>Marlborough, New Zealand 2022</i>	
Vouvray Sec 'Argilex', Dom. Gautier	58
<i>Loire, France 2019</i>	
Bourgogne Hautes-Côtes de Nuits	80
<i>Dom. Bonnardot, Burgundy, France 2020</i>	
Riesling, Grand Cru 'Osterberg'	95
<i>Ribeauville, Alsace, France 2018</i>	
Albariño 'Cinco Islas Oro'	100
<i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	
Chassagne-Montrachet	180
<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 Monteviejo, 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>	



T
H
E

R
E
S
T
A
U
R
A
N
T