

CHAMPAGNE	1 2 5 M L
Moët & Chandon, ^S <i>Brut Imperial NV</i>	19
Moët & Chandon Rosé ^S <i>Impérial NV</i>	23
Veuve Cliquot ^S <i>Yellow Label NV</i>	22
Ruinart ^S <i>Blanc de Blancs NV</i>	26
SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve ^S <i>Hampshire, England, Brut NV</i>	16
ROSÉ	1 7 5 M L
Les Quatre Tours ‘Estrelia’ ^S <i>Côtes de Provence, France 2023</i>	13
Minuty Prestige ^S <i>Côte de Provence, France 2024</i>	15
WHITE	1 7 5 M L
Ribolla Gialla, Reguta, <i>Friuli-Venezia-Giulia, Italy 2024</i>	12
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15
Gavi di Gavi, Tenuta San Giacomo ^S <i>DOCG, Piedmont, Italy 2024</i>	16
Chardonnay, St. Francis <i>Sonoma County, CA, USA 2021</i>	17
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2023</i>	18
Sancerre, ‘Cuvée Henri Du Vernoy’ <i>Guillopées, Loire, France 2022</i>	19
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2024</i>	19
Pouilly-Fuissé, Domaine Pierre Desroches <i>Burgundy, France 2023</i>	20
RED	1 7 5 M L
Montepulciano d’Abruzzo, Monte Tessa <i>Abruzzo, Italy 2022</i>	12
Côtes du Rhône, ‘Sentier des Terroirs’ ^O <i>Trois Cellier, Rhône, France 2020</i>	14
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	16
Cailleteau Bergeron ^S <i>Blaye, Côtes de Bordeaux, France 2022</i>	17
Pinot Noir, Lawson Dry Hills ^S <i>Marlborough, New Zealand 2020</i>	18
Malbec, Terrazas de los Andes ^S <i>Mendoza, Argentina 2023</i>	19

To Start

Salt baked celeriac soup ^{VG} <i>croutons</i>	
Jerusalem artichoke ^V <i>hen egg, hazelnut</i>	
John Ross smoked salmon ^{GF} <i>fennel, radish</i>	
Pâté de Champagne <i>chicory</i>	
Steak tartare <i>toasted sourdough</i>	
Tiger prawns ^{GF} <i>heritage carrot, chorizo</i>	5 supplement

To Follow

SUNDAY ROAST

28 day aged beef <i>horseradish cream</i>	
Black face lamb leg <i>mint sauce</i>	
<i>All served with Yorkshire pudding, seasonal vegetables, duck fat roasties and gravy.</i>	

MAIN PLATES

Wild mushroom & truffle risotto ^{VG/GF}	
Beetroot tart ^V <i>goat’s curd, walnut</i>	
Steamed Cornish cod ^{GF} <i>haricot beans, sea herbs</i>	
16oz Dover sole <i>grilled or meunière</i>	10 supplement

SUNDAY LUNCH

Two Courses for 28 / Three Courses for 35

SOMETHING TO SNACK

Rosemary nuts ^V	5
Nocellara olives ^{VG}	6
Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i>	10g 33 / 20g 59 / 30g 82
Jersey rock oysters <i>mignonette, Tabasco</i>	each 4 / six 22

SIDES

Gem Caesar salad ^{VG/GF}	7
Rosti potato ^{VG}	7
Truffle macaroni cheese ^V	7
Potato purée ^{VG/GF}	7
Glazed purple carrots ^{VG/GF}	7
Green beans ^{VG/GF}	7

To Finish

Sticky toffee pudding ^V <i>clotted cream ice cream</i>	
Dark chocolate, orange & pistachio choux bun ^V	
Blackberry & apple crumble ^V <i>crème anglaise</i>	
Lemon tart ^V <i>yoghurt sorbet</i>	
Selection of British cheeses <i>fruit chutney, sourdough crackers</i>	5 supplement

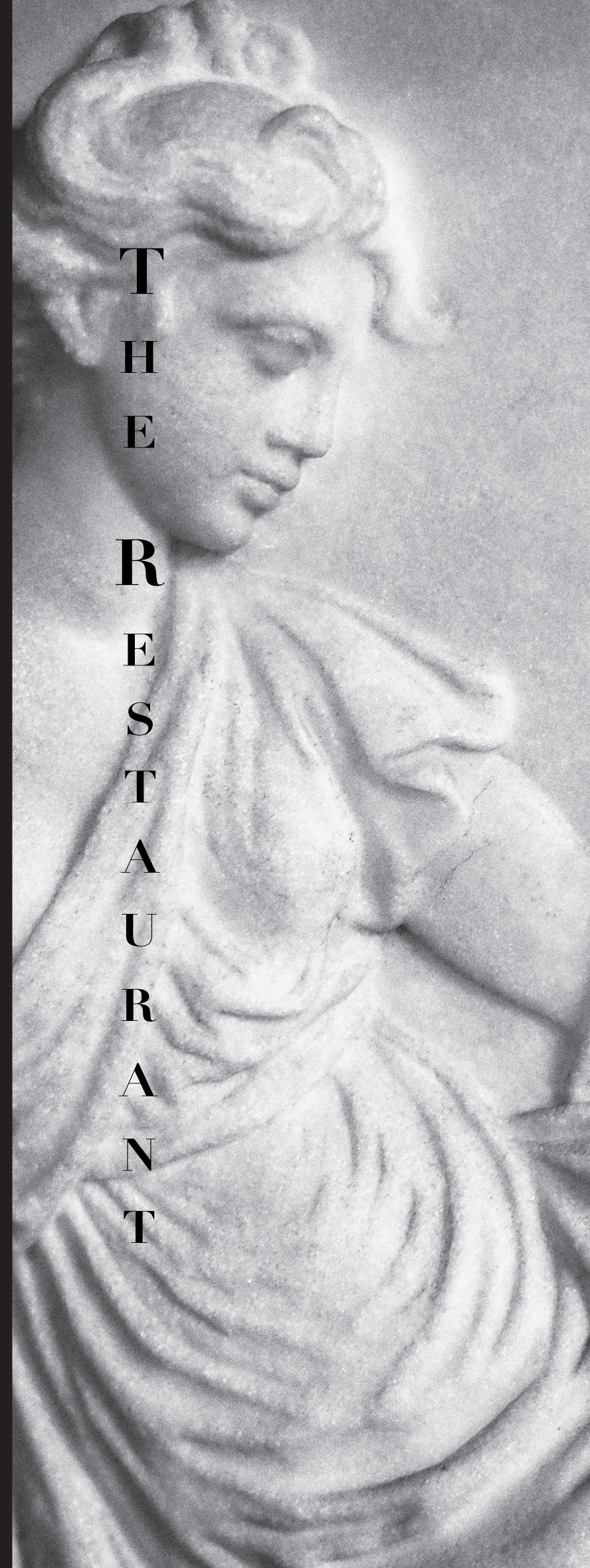
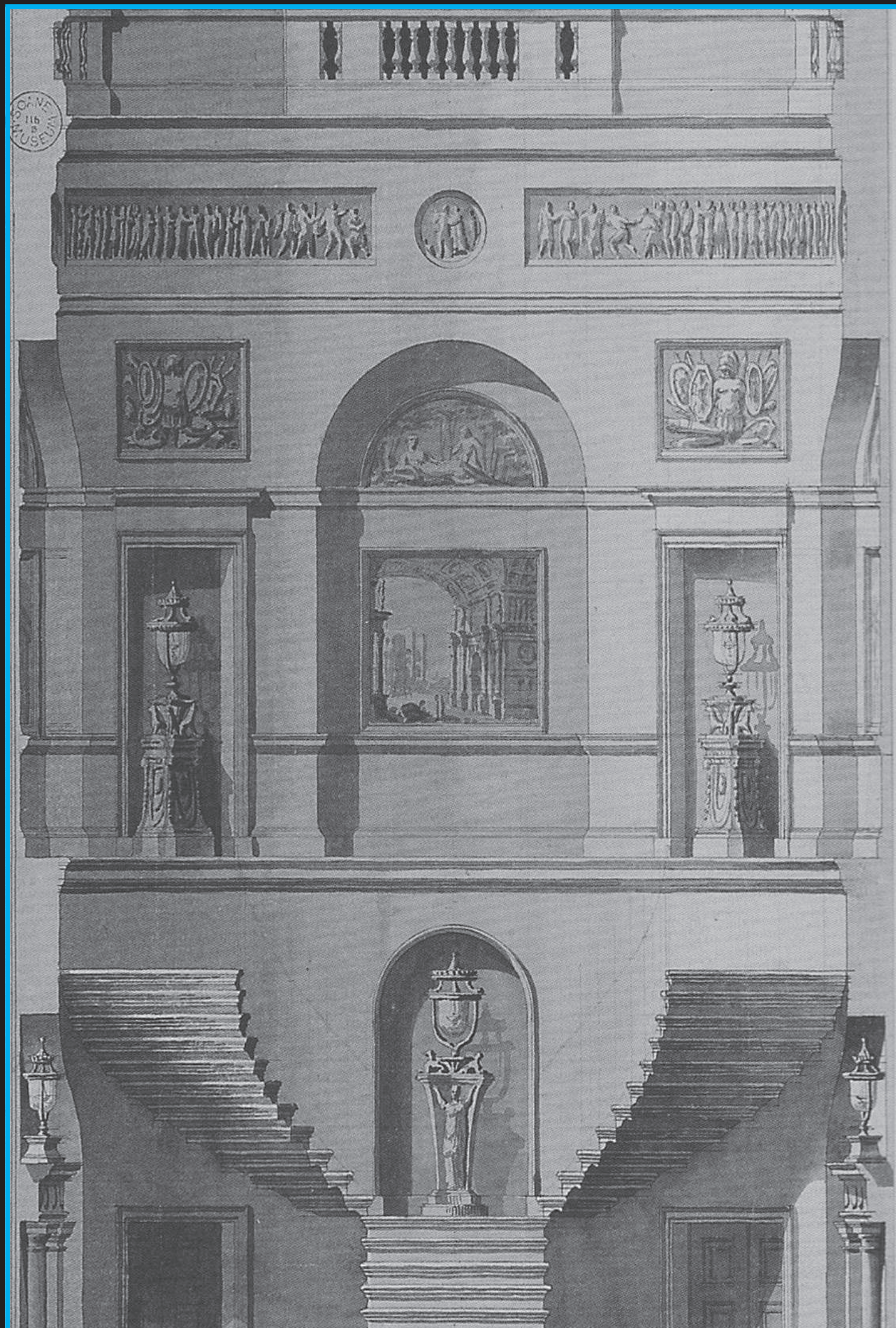
*V - Vegetarian / VG - Vegan
S - Sustainable Wine / O - Organic Wine / BD - Biodynamic wine / N - Natural Wine
All price inclusive of VAT.
A 15% discretionary service charge will be added to your bill.
Some of our cheese maybe unpasteurized.
For any allergy or intolerance information please ask a member for staff.
For our comprehensive wine list and spirits menu please ask our staff members for assistance. 125ml serves available for wines.*

SPECIAL SELECTION

WHITE	B T L
Sauvignon Blanc, Tindall Vineyard ^S <i>Marlborough, New Zealand 2022</i>	49
Bourgogne Hautes-Côtes de Nuits ^S <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' ^{SO} <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 2022</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 ^S <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 2014</i>	20 / 33 / 190
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2022</i>	24 / 38 / 200
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 2018</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



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