

THE RESTAURANT

CHAMPAGNE 125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	16
Moët & Chandon <i>Rosé Impérial NV</i>	19
Ruinart Blanc De Blancs <i>Brut NV</i>	24
Ruinart Rosé <i>Brut NV</i>	26

SPARKLING WINE 125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	14
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ROSÉ WINES 175 ML

Les Quatre Tours ‘Classique Rosé’ <i>Côtes de Provence, France 2020</i>	10
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WHITE WINES 175 ML

Vinho Verde ‘Escolha’, Solar das Boucas, <i>Portugal 2020</i>	8
Chenin Blanc ‘Free Run Steen’ <i>MAN Family Wines, Western Cape S.A 2021</i>	9
Picpoul de Pinet, Saint Peyre, <i>Languedoc, France 2020</i>	10
Albariño, Tambora <i>Galicía, Spain 2020</i>	12
Gavi di Gavi, Magda Pedrini <i>Piedmont, Italy 2020</i>	13
Chablis Jean-Pierre et Alexandre Ellevin <i>Burgundy, France 2020</i>	15
Pouilly Fumé ‘Chantes Alouettes’ <i>Domaine JM Roger, Loire, France 2019</i>	16.5
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18

RED WINES 175 ML

Barbera ‘Amonte’, Volpi <i>Piedmont, Italy 2019</i>	8
‘Mountain Red’ Thelema <i>Western Cape, SA 2017</i>	9 .5
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10.5
Carmenère Gran Reserva <i>Tarapaca, Maipo Valley, Chile 2018</i>	11
Cailleteau Bergeron Merlot <i>Blaye, Côtes de Bordeaux, France 2018</i>	12
‘Bourgogne’ Pinot Noir <i>Domaine Nudant, Burgundy, France 2019</i>	14
Tempranillo ‘Abba’, Francisco Casas, <i>Toro, Spain 2015</i>	15
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18

SWEET & FORTIFIED 100 ML

Sauternes-Barsac <i>Cypres de Climens 2015</i>	12
Tawny 10 Year Port <i>Kopke, Portugal</i>	12

STARTERS

Celeriac and truffle soup, caramelised walnuts, brioche croûtons, celeriac croquette ^V 9
Texture of carrots and rainbow beetroots ^{VG} 11
Smoked aubergine caviar and artichoke salad ^{VG} 12
Classic prawn cocktail 14
Grilled bone marrow, wild mushroom, pickled shallots, sautéed spinach, quail’s eggs 15
Rabbit, foie gras and date terrine, grilled sourdough, House pickles 15
Burrata, roasted Delica pumpkin, figs, chicory, citrus vinaigrette ^V 14
London Cure salmon, traditionally garnished 16

MAINS

House cheeseburger, smoky ketchup, fries 17
Cod and triple cooked chips, crushed peas, tartare sauce 18
Tandoori masala baked cauliflower semi-dried tomato, coriander and mint chutney, walnut and caper salsa ^{VG} 19
Grilled aubergine steak, coconut yoghurt, pomegranate, wild sumac, pumpkin seeds, smoked almonds, sorrel and coriander ^{VG} 19
Truffle and burrata ravioli, butter sauce, wild rocket, chive oil, semi-dried tomatoes ^V 22
Slow cooked pork cheeks, spiced crispy shallots, black pudding, pickled carrots 27
Herb-crusted halibut, leek and mussel velouté, saffron potatoes 29
Beef fillet medallions, smoked celeriac purée, port glazed salsify, balsamic onions, red wine jus 32
18oz whole Dover sole, tartare sauce 39

SIDES all 5

Creamy mashed potatoes ^V	Heritage tomato and basil salad ^{VG}
Grilled tender stem broccoli, soya and sesame ^{VG}	Mixed leaf salad ^{VG}
Truffle Mac and Cheese ^V	10

DESSERTS all 8

Sticky toffee pudding
Poached pear, walnut cream, yoghurt sponge
Tiramisù roll
Chocolate and passion fruit mousse
Pecan tart
Selection of ice cream and sorbet 3 <i>per scoop</i>
Selection of British cheeses, chutney, quince, biscuits 12

For our comprehensive wine list and spirits menu please ask our helpful staff members for assistance. 125ml serves available for wines.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill. If you have any allergies or intolerances please ask a member of staff for further information.



Home House