

# THE RESTAURANT

## CHAMPAGNE

125 ML

Moët & Chandon <i>Brut Impérial Brut NV</i>	14
Moët & Chandon <i>Rosé Impérial NV</i>	18
Ruinart Blanc De Blancs <i>Brut NV</i>	23
Ruinart Rosé <i>Brut NV</i>	23

## SPARKLING WINE

125 ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	12
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## ROSÉ WINES

175 ML

Les Quatre Tours 'Classique Rose' <i>Vin de Provence, France 2019</i>	10
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## WHITE WINES

175 ML

Pé Branco, Herdade Do Esporão <i>Alentejo, Portugal 2019</i>	7.5
Sauvignon Blanc, 'Fumées Blanches' <i>F. Lurton, Languedoc-Roussillon, France 2019</i>	9
Furmint, Patricius, Tokaji <i>Hungary 2017</i>	10
Chardonnay 'Exception', Dom. des Masques <i>Bouches-du-Rhone, France 2017</i>	11
Riesling 'Queen Of Whites' <i>Trocken, Tesch, Nahe, Germany 2017</i>	12
Gavi di Gavi, Magda Pedrini <i>Piedmont, Italy 2019</i>	13
Grüner Veltliner, <i>Weingut Gebrüder Nittenaus, Burgenland, Austria 2019</i>	14
Chablis Jean Pierre et Alexandre Ellevin, <i>Burgundy, France 2018</i>	15
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18

## RED WINES

175 ML

Barbera 'Amonte', Volpi <i>Piedmont, Italy 2018</i>	7.5
'Mountain Red' Thelema <i>Stellenbosch, SA 2016</i>	9
Touriga Nacional/Tinta Roriz, <i>Kelman Vineyards, Dao, Portugal 2015</i>	10
Chianti Rufina, DOCG, Colognole del Don, <i>Tuscany, Italy 2016</i>	11
Zweigelt 'Vom Haus', Pfaffl <i>Niederosterreich, Austria 2019</i>	12
Syrah/Grenache 'John Wine Organic' <i>D.Cazes, Roussillon, France 2019</i>	13
Tempranillo 'Abba', Bodegas Francisco Casas, <i>Toro, Spain 2014</i>	15
Pinot Noir, Hautes-Côtes de Nuits, <i>Dom. Nudant, Burgundy, France 2018</i>	16
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>	18

## SWEET & FORTIFIED

100 ML

Sauternes <i>Château Roumieu, Bordeaux, France 2015</i>	14
Tokaji <i>5 Puttonyos, Aszú, Disznókő, Hungary 2012</i>	19
10Year Tawny Port <i>Fonseca, Portugal</i>	12
Manzanilla 'La Gitana' <i>Bodegas Hidalgo, Jerez, Spain NV</i>	8
Pedro Ximenez Sherry <i>San Emilio Solera Reserve, Lustau, Jerez, Spain</i>	10

## SNACKS & SHARING

Sourdough rolls and butter 2

Nocellera Olives <sup>VG</sup> 3

Cobble Lane charcuterie platter, pickles 20

Poole rock oysters  
each 3.5 / six 20

Exmoor British caviar, blinis, sour cream  
10g 45 / 20g 75 / 30g 100

## STARTERS

Winter garden salad, soft boiled heritage egg, mixed seeds <sup>V</sup> 9

Wild mushroom soup, pine nuts, black truffle <sup>VG</sup> 10

Smoked Scottish salmon, traditionally garnished 12

Country terrine, house pickles, toasted brioche 12

Burrata, honey and thyme baked beetroot, aged malt vinegar <sup>V</sup> 13

## MAINS

Jerusalem artichoke and spelt risotto, chestnuts <sup>VG</sup> 16

Home House cheeseburger, skin on fries 16

Beer battered haddock and triple cooked chips,  
crushed peas, tartare sauce 17

Three cheese macaroni, black truffle <sup>V</sup> 18

Free range chicken Kiev, buttered mash, black truffle 22

Shorthorn beef Wellington, cauliflower cheese, buttered mash 30

280g ex-dairy cow rib eye steak, Béarnaise sauce, skin on fries 38

18oz Dover sole, tartare sauce 39

Half native lobster, garlic butter, skin on fries *market price*

## SIDES *all 4*

Maple and thyme glazed carrots <sup>V</sup>      Creamed Spinach <sup>V</sup>      Baby gem and onion salad <sup>VG</sup>

Skin on fries      Potato purée <sup>V</sup>

## DESSERTS *all 7*

Chestnut Paris-Brest, red wine poached pear

Blackberry Bakewell tart, custard

Caramelized apple, puff pastry, vanilla ice cream

Dark chocolate and girottine cherry mousse, pistachio ice cream

Sticky toffee pudding, clotted cream

Selection of British cheeses, chutney, quince, biscuits 12