

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>		
Puligny Montrachet, Pierre Mayeul	170	
<i>Burgundy, France 2018</i>		
Red		B T L
Hechtsheimer Spätburgunder	60	
<i>Weingut Stenner, Rheinhessen, Germany 2019</i>		
Barbera d'Alba, Reva	64	
<i>Piedmont, Italy 2019</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 2019</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 2015</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>		

Champagne	1 2 5 M L
Moët & Chandon, <i>Brut Imp,NV</i>	19
Moët & Chandon <i>Rosé Impérial NV</i>	23
Ruinart <i>Blanc de Blanc 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 2022</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 2020</i>	
Pinot Grigio, Reguta	11
<i>Friuli-Venezia, Giulia, Italy 2022</i>	
Chenin Blanc, Saxenburg	12
<i>Stellenbosch, South Africa 2023</i>	
Sauvignon Blanc, No.1 Dourthe,	12
<i>Bordeaux, France 2022</i>	
Albariño, Tambora,	14
<i>Rias Baixas, Galicia, Spain 2021</i>	
Gavi di Gavi, Tenuta San Giacomo,	15.5
<i>DOCG, Piedmont, Italy 2022</i>	
Chardonnay, St.Francis,	16
<i>Sonoma County, USA 2021</i>	
Chablis, J.P et Alexandre Ellevin,	17
<i>Burgundy, France 2021</i>	
Sancerre, 'Cuvée Henri Du Vernoy'	18
<i>Guillopées, Loire, France 2022</i>	
Sauvignon Blanc, Cloudy Bay	19
<i>Marlborough, New Zealand 2022</i>	
Bourgogne Chardonnay,	21
'Le Haut des Champs', Dom. J.M Pillot	
<i>Burgundy, France 2021</i>	

Red	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa,	10
<i>Abruzzo, Italy 2020</i>	
Pinot Nero, Reguta,	11
<i>Friuli-Venezia, Giulia, Italy 2021</i>	
Côtes du Rhône,'Le Serre de la Garde'	12
<i>Dom. Fond Croze, France 2021</i>	
Carmenere, Family Vintage,	13
<i>Tres Palacios, Maipo Valley, Chile 2020</i>	
Herdade do Freixo Terroir,	14.5
<i>Alentejo, Portugal 2019</i>	
Rioja Reserva, Vega Caledonia,	15
<i>Spain 2016</i>	
Cailleteau Bergeron,	16
<i>Blaye, Côtes de Bordeaux, France 2019</i>	
Pinot Noir 'Bourgogne',	17.5
<i>Dom. Nudant, Burgundy, France 2021</i>	
Malbec, Terrazas de los Andes,	18.5
<i>Mendoza, Argentina 2020</i>	

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

Snacks & Sharing	
Smoked almonds ^{1⁄6}	Nocellara olives ^{1⁄6} 6
West Mersea oysters <i>each 4 / six</i>	Mushroom croquettes, Spenwood, tarragon 9

Starters	
Jerusalem artichoke soup, caramelised pear, walnut ^{1⁄6}	9
Wild mushroom and truffle sourdough toast ^{1⁄2}	14
Hand dived Orkney scallop, cauliflower, seaweed butter sauce, coastal herbs	17
Confit duck & pistachio terrine, fig chutney, grilled sourdough	16
Cornish crab, avocado, grapefruit, dill	15
Haggis Scotch egg, watercress and pigeon salad	16

Mains	
Caramelised celeriac, wild mushroom, Lincolnshire poacher, confit egg yolk ^{1⁄2}	23
Potato, mushroom & Tunworth pie, pear & pickled walnut purée ^{1⁄2}	23
Scottish lobster roll, gem lettuce, brioche, celery salt	38
Chalk stream trout, Shetland mussels, baby leeks, pink fir potatoes	26
Slow cooked pork cheeks, carrot and hazelnut purée, heritage carrots, pickled red onion	28
Longhorn fillet of beef, braised ox-cheek Bourguignon, creamed potato	39

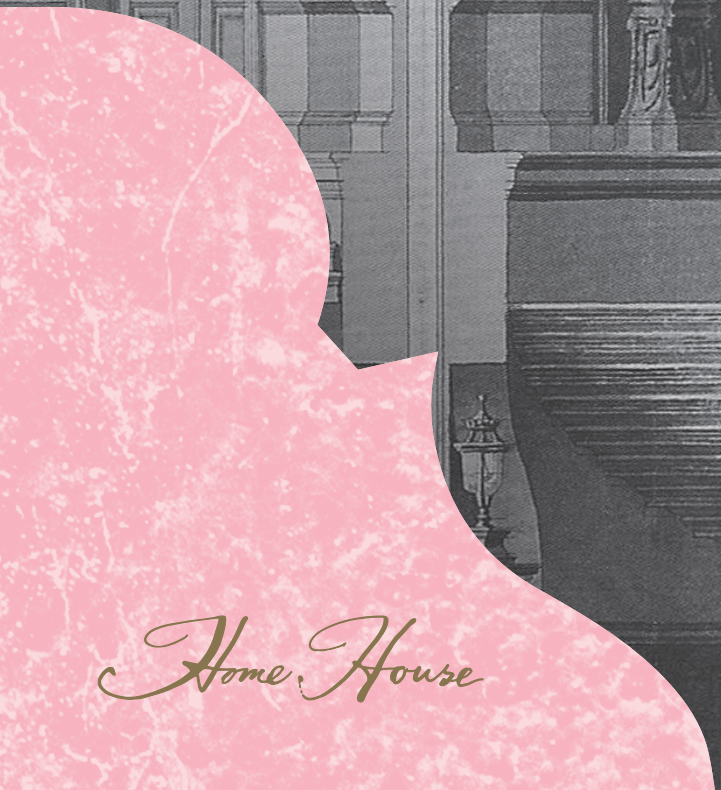
Roasted Guinea fowl, sprout tops, parsnip, quince, smoked bacon, bone marrow jus	28
Sides	
Tenderstem broccoli, confit shallots ^{1⁄6}	7
Charred hispi cabbage, green sauce, crispy shallots ^{1⁄6}	7
Maple glazed heritage carrots ^{1⁄6}	7
French fries ^{1⁄6}	7

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.

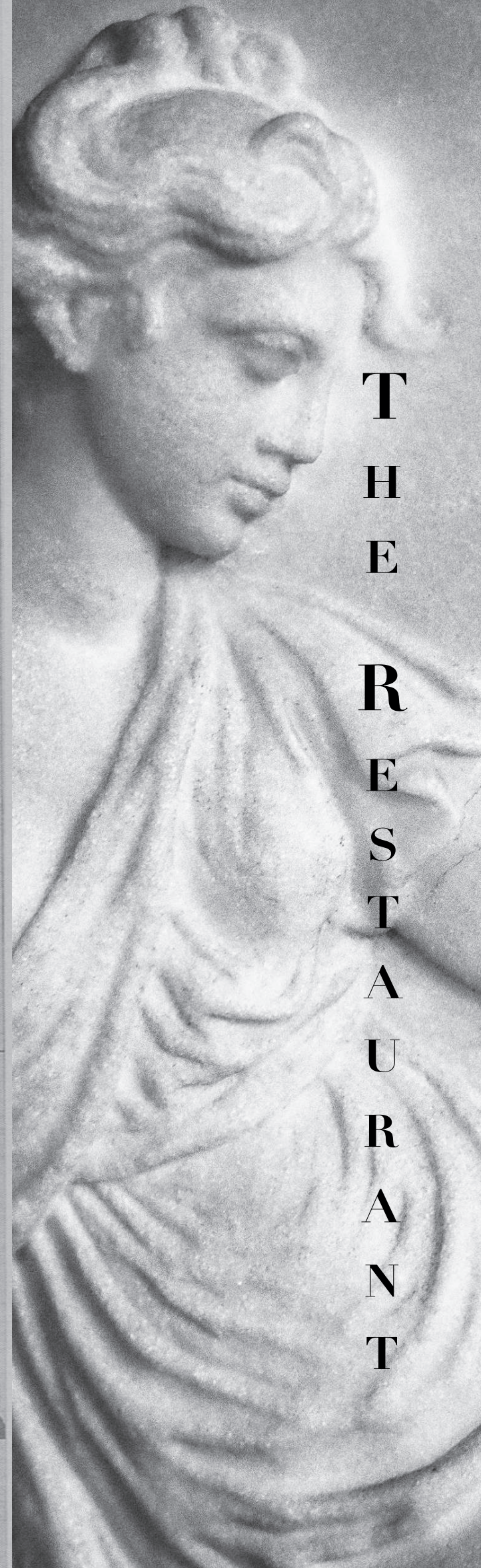


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Home House



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