

# 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<br><i>Hampshire, England, Brut NV</i> | 14 |
|--|----|

## ROSÉ WINES

175 ML

|   |    |
|---|----|
| Les Quatre Tours 'Classique Rose'<br><i>Côtes de Provence, France 2020</i>  | 10 |
| Château Val Joanis<br><i>Cuvée Prestige Josephine, Luberon, France 2019</i> | 16 |

## WHITE WINES

175 ML

|   |      |
|---|------|
| Pé Branco, Herdade Do Esporão<br><i>Alentejo, Portugal 2019</i>                 | 8    |
| Chenin Blanc 'Free Run Steen'<br><i>MAN Family Wines, Western Cape S.A 2020</i> | 9    |
| Pinot Grigio<br><i>Tar &amp; Roses, Victoria, Australia 2019</i>                | 10.5 |
| Albariño, Tambora<br><i>Galicja, Spain 2019</i>                                 | 11.5 |
| Gavi di Gavi, Magda Pedrini<br><i>Piedmont, Italy 2019</i>                      | 12.5 |
| Chablis Jean Pierre et Alexandre Ellevin<br><i>Burgundy, France 2018</i>        | 15   |
| Pouilly Fumé 'Chantes Alouettes'<br><i>Dom. JM Roger, Loire, France 2019</i>    | 16.5 |
| Sauvignon Blanc, Cloudy Bay<br><i>Marlborough, New Zealand 2019</i>             | 18   |

## RED WINES

175 ML

|  |      |
|--|------|
| Barbera 'Amonte', Volpi<br><i>Piedmont, Italy 2019</i>                       | 8    |
| 'Mountain Red' Thelema<br><i>Western Cape, SA 2016</i>                       | 9.5  |
| Touriga Nacional/Tinta Roriz,<br><i>Kelman Vineyards, Dao, Portugal 2015</i> | 10.5 |
| Cailleteau Bergeron Merlot<br><i>Blaye, Côtes de Bordeaux, France 2018</i>   | 12   |
| 'Bourgogne' Pinot Noir<br><i>Dom. Nudant, Burgundy, France 2018</i>          | 14   |
| Malbec, Terrazas de los Andes,<br><i>Mendoza, Argentina 2017</i>             | 18   |

## SWEET & FORTIFIED

100 ML

|   |     |
|---|-----|
| Late Harvest Riesling Organic<br><i>Seresin Estate 2018</i> | 9.5 |
| Sauternes-Barsac<br><i>Cypres de Climens 2014</i>           | 12  |
| Tawny 10 Year Port<br><i>Kopke, Portugal</i>                | 12  |

## SNACKS & SHARING

Sourdough rolls and butter 2

Nocellera Olives <sup>VG</sup> 4

Cobble Lane charcuterie, pickles 22

Poole rock oysters  
each 4 / six 20

## STARTERS

Garden pea soup, ham hock 9

Burrata, semi dried tomatoes, pine nuts, basil <sup>V</sup> 14

Prawn cocktail 14

Dexter beef carpaccio, Berkswell, toast, sweet mustard 15

Wye Valley asparagus, crispy hen's egg, truffle dressing <sup>V</sup> 15

Smoked Scottish salmon, traditionally garnished 16

## MAINS

Home House cheeseburger, skin on fries 16.5

Beetroot gnocchi, charred courgette, wild garlic pesto, Berkswell <sup>V</sup> 17

Beer battered haddock and triple cooked chips,  
crushed peas, tartare sauce 17.5

Chicken milanese, fried hens' egg, capers, anchovies 25

Dorset crab linguine 26

Swaledale lamb cutlets, aubergine, artichokes, bulgur, chilli, pistachios 29

280g short horn sirloin, skin on fries 35

*Choice of bearnaise, peppercorn sauce or garlic butter*

18oz whole Dover sole, tartare sauce 39

## SIDES all 5

Minted Jersey royals <sup>VG</sup> Beetroot coleslaw <sup>VG</sup> Wilted spinach <sup>VG</sup>

Skin on fries Heritage tomato and  
basil salad <sup>VG</sup>

## DESSERTS all 7

Passion fruit, coconut and mango trifle

English apple charlotte, whipped crème fraiche

Citrus meringue pie

Vanilla rice pudding, outdoor Yorkshire rhubarb

Chocolate and honeycomb sundae

Selection of British cheeses, chutney, quince, biscuits 12