

THE RESTAURANT

SUNDAY BRUNCH

CHAMPAGNE125ML

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 WINE125ML

Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	14
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ROSÉ WINES175ML

Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2020</i>	10
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WHITE WINES175ML

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>Galicia, 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>Dom. JM Roger, Loire, France 2019</i>	16.5
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2019</i>	18

RED WINES175ML

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>Dom. 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 & FORTIFIED100ML

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

SNACKS & SHARING

Nocellara olives ^{VG}	4
Cobble Lane charcuterie, pickles	22
Poole rock oysters <i>each 4 / six</i>	20

BRUNCH

Celeriac and truffle soup, caramelised walnuts, brioche croûtons, celeriac croquette ^V	9
Truffle Mac and Cheese ^V	12
Smoked aubergine caviar and artichoke salad ^{VG}	12
Fried duck egg, broad beans, peas, crispy bacon, baby onion, pea shoots	13
Scrambled native breed eggs, London Cure salmon, sourdough toast	16
Crab and avocado salad, native breed poached egg	16
House cheeseburger, smoky ketchup, fries	17
Cod and triple cooked chips, crushed peas, tartare sauce	18
Truffle and burrata ravioli, butter sauce, rocket, chive oil, semi-dried tomatoes ^V	22
Tandoori masala baked cauliflower semi-dried tomato, coriander and mint chutney, walnut and caper salsa ^{VG}	19

SUNDAY ROAST

Aged Hereford beef sirloin	28
<i>or</i>	
Free range chicken	24
Yorkshire pudding, seasonal vegetables, horseradish, duck fat roasties and jus	

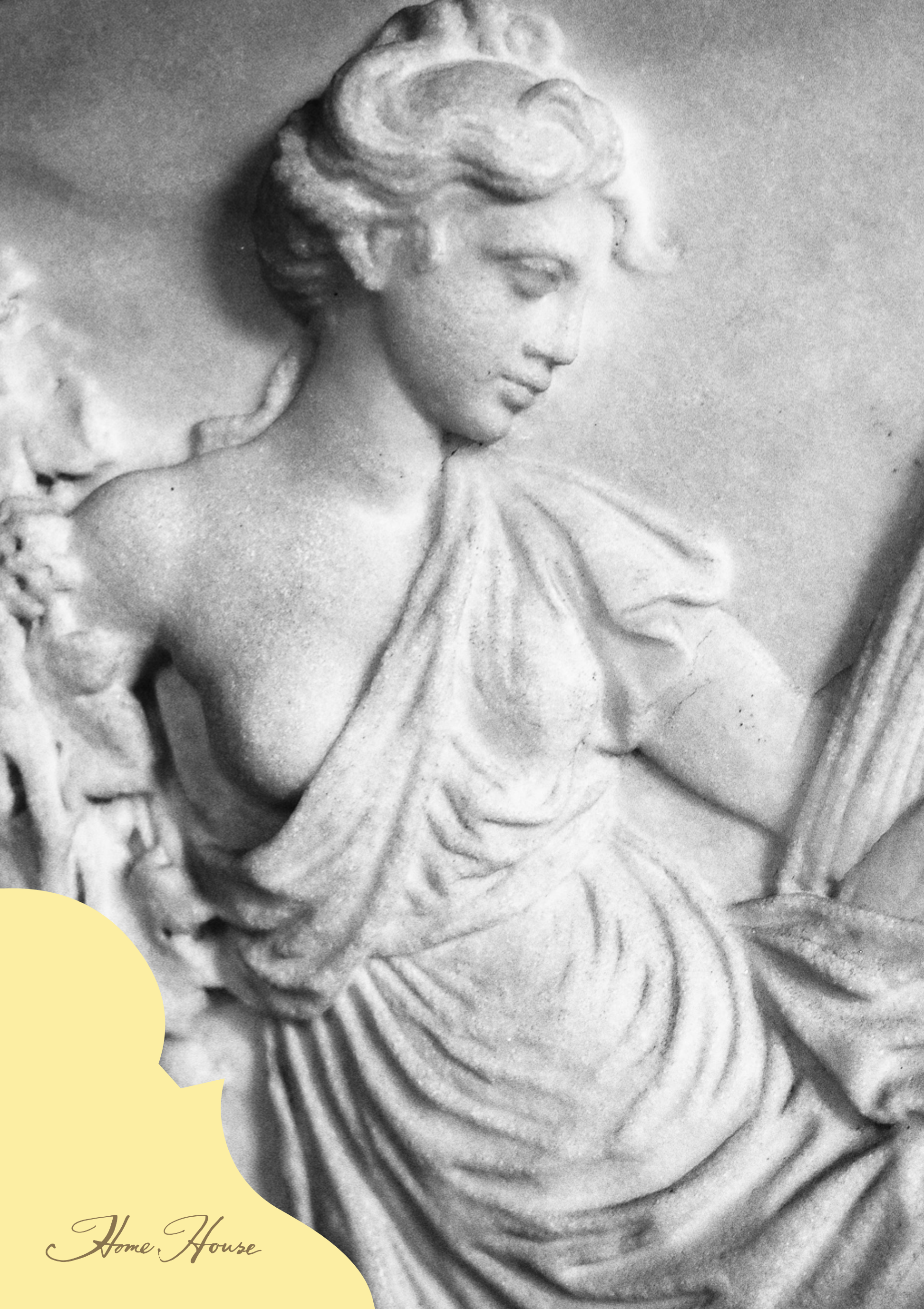
SIDES all 5

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

DESSERTS all 8

Chocolate Sunday	
Warm giant cookie, salted caramel and popping candy	
Selection of ice cream and sorbet 3 <i>per scoop</i>	
Selection of British cheeses, chutney, quince, biscuits	12

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.
125ml serves available for wines.



Home House