

CHAMPAGNE	125ml
MOËT & CHANDON <i>Brut Impérial, Brut NV</i>	12.5
MOËT & CHANDON <i>Rosé Impérial NV</i>	17
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18
RUINART <i>Blanc de Blancs, Brut, NV</i>	23
RUINART <i>Rosé, Brut, NV</i>	23
WHITE WINES	175ml
PÉ BRANCO, HERDADE DO ESPORÃO <i>Alentejo, Portugal 2016</i>	7.5
VERMENTINO, VV, LES ARCHERES <i>IGP Pays d'Oc, France 2016</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tesch, Nabe, Germany 2016</i>	11.5
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2016</i>	13.5
SANCERRE 'CHENE DU ROY' <i>Domaine P. Girault, Loire, France, 2016</i>	15
CHABLIS, VIEILLES VIGNES <i>Domaine Savary, Burgundy, France 2013</i>	16
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2017</i>	19
CHENIN BLANC 'THE FMC' <i>Ken Forrester, Stellenbosh, South Africa 2015</i>	22.5
RED WINES	175ml
CASTELÃO, SANTO ISIDRO DE PEGOES <i>Setúbal, Portugal 2016</i>	7.5
LA PETITE SYRAH, MAS MONTEL <i>Pays du Gard, France 2016</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2011</i>	11.5
SHIRAZ/CINSAULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2015</i>	13
PINOT NOIR 'LE BOURGOGNE' <i>Domaine Chanson, Bourgogne, France 2014</i>	15
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2015</i>	18
BRUNELLO DI MONTALCINO, IL POGGIONE <i>Tuscany, Italy 2011</i>	22.5
SWEET AND FORTIFIED WINES	100ml
CLOS LAPEYRE 'LA MAGENDIA' <i>Jurancon, France 2014</i>	11
SAUTERNES <i>Château Roumieu, Bordeaux, France 2014</i>	14
BEERENAUSSLESE <i>Umatzum, Burgenland, Austria 2015</i>	15.5
TOKAJI <i>5 Puttonyos, Aszú, Disznókő 2008</i>	19.5
VIN DE CONSTANCE <i>Klein Constantia, Constantia, South Africa 2013</i>	22
10 YEAR TAWNY PORT <i>Fonseca</i>	12
MAURY <i>Mas Amiel, 20ans</i>	16
MADEIRA 15 YR OLD MALMSEY <i>Henriques & Henriques</i>	18
PEDRO XIMENEZ SHERRY <i>San Emilio Solera Reserve, Lustau</i>	10

3 COURSES 32

MÖET & CHANDON CHAMPAGNE
First glass of Möet & Chandon per guest 7

TO START

SEARED BEEF CARPACCIO
*with vegetable escabeche
and horseradish*

GNOCCHI
*with Casbel Blue cheese, walnuts
and woodland mushrooms*

CAESAR SALAD
*with carasau bread crisps
and aged parmesan*

BURRATA CHEESE
*with heritage beetroot, radish
and baby cress*

TUNA TARTARE WITH AVOCADO
Baeri caviar and baby rocket

SMOKED SALMON
with scrambled eggs

EGGS BENEDICT, ROYALE or FLORENTINE

MAIN COURSES

ICELANDIC COD LOIN
*with lemon coco beans, chorizo
and sauce vierge*

HOME HOUSE BURGER
*streaky bacon, Monterey Jack cheese
and triple cooked chips*

SUFFOLK CHICKEN BREAST
*with smoked mashed potatoes
and truffle sauce*

BUTTERNUT SQUASH RISOTTO
*with sage, wild rocket
and aged parmesan*

FISH AND CHIPS
*haddock, tartare sauce
and triple cooked chips*

ROAST PUMPKIN RAVIOLI
*with sage, beurre noisette
and roast cobnuts*

TRADITIONAL SUNDAY ROAST
Sunday only

SIDE DISHES 5

CHERRY VINE TOMATOES AND BASIL OIL
TRIPLE COOKED CHIPS FRIES MASHED POTATOES
TENDER STEM BROCCOLI NEW POTATOES WILTED SPINACH

PUDDINGS AND CHEESE

BANANA AND PASSION FRUIT **SELECTION OF ICE CREAM**
CHEESECAKE **AND SORBETS**
with Snickers ice cream
CHOCOLATE DOME **CUSTARD TART**
cherry compote and sour cherry ice cream *apple carpaccio and nutmeg ice cream*

SELECTION OF BRITISH CHEESES
with grapes, apple chutney and quince jelly

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

SATURDAY NOON - 3PM • SUNDAY NOON - 4PM

WINES BY THE GLASS ARE SERVED IN 175ML MEASURES (THEY MAY ALSO BE SERVED IN 125ML MEASURES)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.