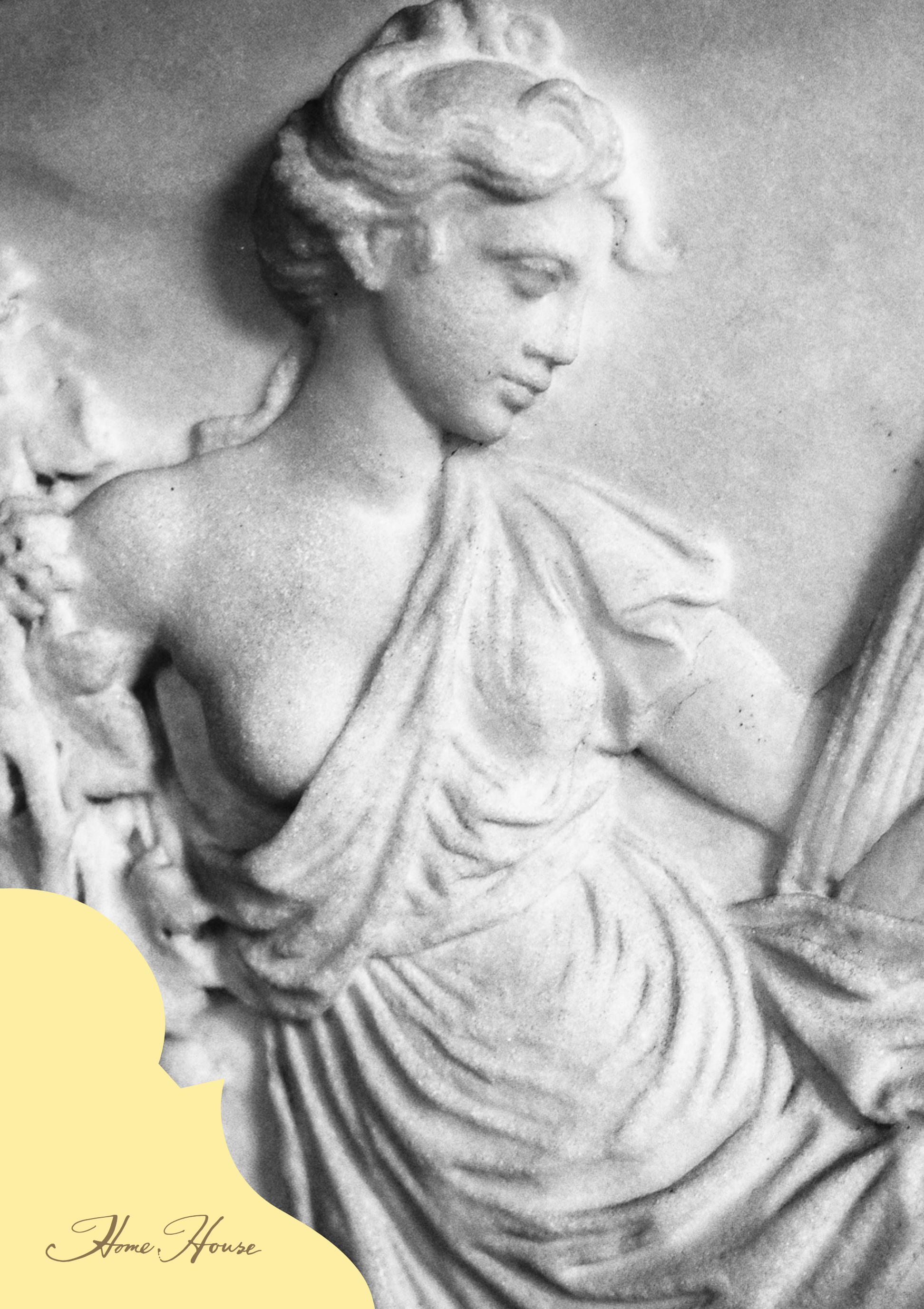


THE RESTAURANT

SUNDAY BRUNCH

CHAMPAGNE		1 2 5 M L	SNACKS & SHARING	
Moët & Chandon <i>Brut Impérial Brut NV</i>		16	Nocellara olives ^{VG} 5	
Moët & Chandon <i>Rosé Impérial NV</i>		19		
Ruinart Blanc De Blancs <i>Brut NV</i>		24	Cobble Lane charcuterie, pickles 22	
SPARKLING WINE		1 2 5 M L	Poole rock oysters <i>each 4 / six</i> 20	
Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>		14	TO START	
ROSÉ WINES		1 7 5 M L	Parsnip and chestnut soup, parsnip crisps, croûtons ^{VG} 9	
Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2020</i>		10	Beetroot carpaccio, vegan feta, pickled baby beetroot, rainbow kale, mixed seeds ^{VG} 14	
WHITE WINES		1 7 5 M L	Scrambled native breed eggs, London Cure salmon, sourdough toast 16	
Vinho Verde ‘Escolha’, Solar das Boucas, <i>Portugal 2020</i>		8	Crab and avocado Eggs Benedict 18	
Chenin Blanc ‘Free Run Steen’, <i>MAN Family Wines, Western Cape S.A 2021</i>		9	TO FOLLOW	
Muscat/Viognier ‘Canon du Maréchal’, <i>Dom.Cazes, Côtes Catalanes, France 2020</i>		10	House cheeseburger, smoky ketchup, fries 18	
Albariño, 'Journey Collection', Ramón Bilbao, <i>Rias Baixas, Spain 2020</i>		12	Tandoori masala baked cauliflower, semi-dried tomato, coriander and mint chutney, walnut and caper salsa ^{VG} 19	
Gavi di Gavi, Magda Pedrini, <i>Piedmont, Italy 2020</i>		13	Cod and triple cooked chips, crushed peas, tartare sauce 19	
Chablis, Olivier Tricon, <i>Burgundy, France 2019</i>		15	Roast pumpkin, wild rice salad, spiced mixed nuts ^{VG} 21	
Sancerre, Domaine Franck Millet, <i>Loire, France 2020</i>		16	SUNDAY ROAST	
Chardonnay 'Organic', Seresin Estate, <i>Marlborough, New Zealand 2019</i>		17	Aged Hereford beef sirloin 28	
Sauvignon Blanc, Cloudy Bay, <i>Marlborough, New Zealand 2019</i>		18	<i>or</i>	
RED WINES		1 7 5 M L	Free range chicken 24	
Barbera ‘Amonte’, Volpi, <i>Piedmont, Italy 2019</i>		8	Yorkshire pudding, seasonal vegetables, horseradish, duck fat roasties and jus	
‘Mountain Red’ Thelema, <i>Western Cape, SA 2017</i>		9 .5	SIDES <i>a l l</i> 6	
Carmenère Gran Reserva, <i>Tarapaca, Maipo Valley, Chile 2018</i>		11	Creamy mashed potatoes ^V	
Rioja Reserva, Vega Caledonia, <i>Spain 2014</i>		12	Heritage tomato and basil salad ^{VG}	
Cailleteau Bergeron Merlot, <i>Blaye, Côtes de Bordeaux, France 2018</i>		13	Grilled tender stem	
Pinot Noir, 'MOMO', Seresin Estate, <i>Marlborough, New Zealand 2019</i>		14	broccoli, soya and sesame ^{VG}	
Tempranillo ‘Abba’, Francisco Casas, <i>Toro, Spain 2015</i>		15	Fries ^{VG}	Mixed leaf salad ^{VG}
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina 2017</i>		18	DESSERTS <i>a l l</i> 9	
SWEET & FORTIFIED		1 0 0 M L	Chocolate Sundae	
Sauternes-Barsac <i>Cypres de Climens 2015</i>		12	Warm giant cookie, salted caramel and popping candy	
Tawny 10 Year Port <i>Kopke, Portugal</i>		12	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