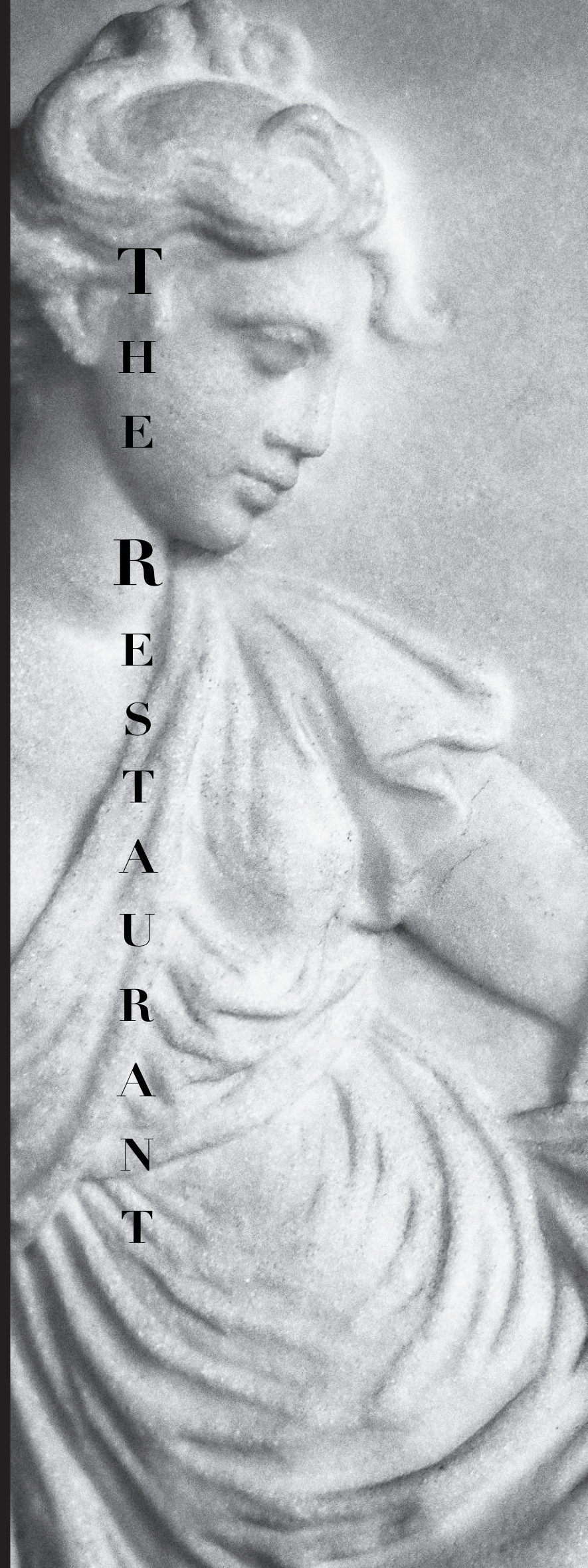
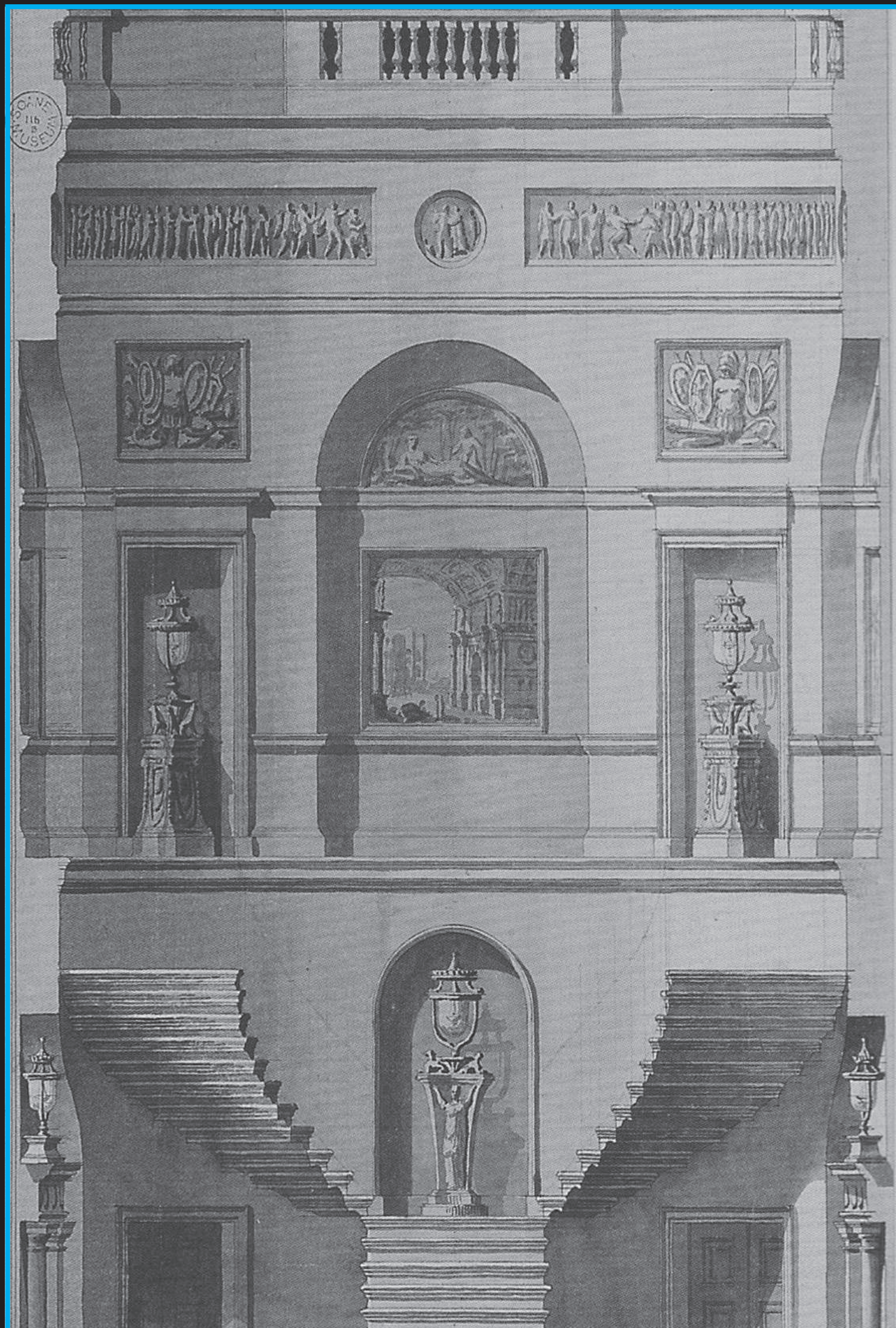


CHAMPAGNE	1 2 5 M L
Moët & Chandon, ^S <i>Brut Imperial NV</i>	19
Moët & Chandon Rosé ^S <i>Impérial NV</i>	23
Veuve Cliquot ^S <i>Yellow Label NV</i>	22
Ruinart ^S <i>Blanc de Blancs NV</i>	26
SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve ^S <i>Hampshire, England, Brut NV</i>	16
ROSÉ	1 7 5 M L
Les Quatre Tours ‘Estrelia’ ^S <i>Côtes de Provence, France 2024</i>	13
Minuty Prestige ^S <i>Côte de Provence, France 2024</i>	15
WHITE	1 7 5 M L
Ribolla Gialla, Reguta, <i>Friuli-Venezia-Giulia, Italy 2024</i>	12
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15
Gavi di Gavi, Tenuta San Giacomo ^S <i>DOCG, Piedmont, Italy 2024</i>	16
Chardonnay, St. Francis <i>Sonoma County, CA, USA 2021</i>	17
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2023</i>	18
Sancerre, Blanc, Paul Douce <i>Loire, France, 2023</i>	19
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2024</i>	19
Pouilly-Fuissé, Domaine Pierre Desroches <i>Burgundy, France 2023</i>	20
RED	1 7 5 M L
Montepulciano d’Abruzzo, Monte Tessa <i>Abruzzo, Italy 2022</i>	12
Côtes du Rhône, ‘Sentier des Terroirs’ ^O <i>Trois Cellier, Rhône, France 2022</i>	14
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	16
Cailleteau Bergeron ^S <i>Blaye, Côtes de Bordeaux, France 2022</i>	17
Pinot Noir, Lawson Dry Hills ^S <i>Marlborough, New Zealand 2020</i>	18
Malbec, Terrazas de los Andes ^S <i>Mendoza, Argentina 2023</i>	19

THE RESTAURANT		
TO START		
Salt baked celeriac soup ^{VG} <i>sourdough croutons</i>	10	
Jerusalem artichoke ^{VG / GF} <i>nashi pear, autumn truffle, hazelnut</i>	17	
John Ross smoked salmon ^{GF} <i>fennel, radish</i>	17	
Pâté de Campagne <i>chicory</i>	18	
Steak tartare <i>spicy relish, toasted sourdough</i>	17	
Tiger prawns ^{GF} <i>heritage carrot, chorizo</i>	19	
TO FOLLOW		
Wild mushroom & truffle risotto ^{VG/GF}	22	
Beetroot tart ^{VG} <i>cashew cream, pickle walnut</i>	22	
Roasted Cornish cod ^{GF} <i>haricot beans, sea herbs</i>	26	
Chalk stream trout ^{GF} <i>chives, trout roe</i>	29	
Beef fillet ^{GF} <i>potato terrine, duxelles</i>	39	
Roast Norfolk bronze turkey ^{GF} <i>Brussel sprouts, roasted carrots & gravy</i>	33	
16oz Dover sole ^{GF} <i>grilled or meunière</i>	48	
TO SHARE		
Dry-aged Châteaubriand ^{GF} <i>peppercorn sauce</i>	78	
'Surf & Turf' ^{GF} <i>Côte de Boeuf, tiger prawns, béarnaise</i>	99	
V - Vegetarian / VG - Vegan S - Sustainable Wine / O - Organic Wine / BD - Biodynamic wine / N - Natural Wine All price inclusive of VAT. A 15% discretionary service charge will be added to your bill. Some of our cheese maybe unpasteurized. For any allergy or intolerance information please ask a member of staff. For our comprehensive wine list and spirits menu. please ask our staff members for assistance. 125ml serves available for wines.		
SOMETHING TO SNACK		
Black pepper cashew nuts ^V	6	
Nocellara olives ^{VG}	6	
Exmoor caviar, Cornish salted baerii <i>blinis, crème fraîche</i>	20g 66 / 30g 99	
Jersey rock oysters <i>mignonette, Tabasco</i>	each 4 / six 22	
SIDES		
Gem Caesar salad	7	
Roast potatoes ^{VG}	7	
Braised red cabbage ^{V/GF}	7	
Truffle potato purée ^{V/GF}	11	
Glazed purple carrots ^{VG/GF}	7	
Brussel sprouts ^{VG/GF}	7	
TO FINISH		
Classic Christmas pudding ^V <i>red currants, brandy custard</i>	8	
Dark chocolate, orange & pistachio choux bun ^V	8	
Blackberry & apple crumble ^V <i>crème anglaise</i>	8	
Lemon tart ^V <i>yoghurt sorbet</i>	8	
Mango sorbet, almond cookie crumbs ^{VG}	5	
Selection of British cheeses <i>fruit chutney, sourdough crackers</i>	12	
SUNDAY ROASTS IN THE RESTAURANT		
2 Courses £28 / 3 Courses £35 Sundays 12pm - 4pm		

SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard ^S <i>Marlborough, New Zealand 2022</i>	49
Bourgogne Hautes-Côtes de Nuits ^S <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' ^{S/O} <i>Ribeauville, Alsace, France 2018</i>	95
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100
Chassagne-Montrachet <i>Dom. JM Pillot, Burgundy, France 2022</i>	180
RED	B T L
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60
Barbera d'Alba, Reva <i>Piedmont, Italy 2021</i>	64
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	110
'Rubicon', Meerlust ^S <i>Stellenbosch, South Africa 2018</i>	120
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2020</i>	125
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	150

CORAVIN SERVICE	
WHITE	75ML / 125ML / BTL
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2016</i>	12 / 20 / 120
Xarel.lo 'Vinya del Coll' <i>Vincent Pastorello Penèdes, Catalunya, Spain</i>	15 / 24 / 140
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2022</i>	24 / 38 / 200
RED	75ML / 125ML / BTL
Malbec 'Lindaflor' <i>Bodega Monteviejo, Uco Valley, Argentina 2016</i>	15 / 25 / 150
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2018</i>	17 / 28 / 160
Beaune 1er Cru 'Les Sizie' <i>Pierre Mayeul, Burgundy, France 2018</i>	19 / 31 / 170
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	23 / 37 / 200
Barolo 'Cannubi', Reva <i>Piedmont, Italy 2018</i>	30 / 46 / 300
'Valbuena 5º', Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	35 / 52 / 330
'Overture', Opus One <i>Napa Valley, California, USA NV</i>	45 / 75 / 430
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	60 / 100 / 580



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