



STARTERS

Selection of Homemade Breads, Cultured Butter, Marinated Olives	£4.00
Textures of Jerusalem Artichoke, Confit Egg Yolk, Black Truffle	£8.95
Roasted Scallops, Charred Cauliflower, Pickled Golden Raisins, Curried Puree, Crispy Chicken Skin	£13.95
Creamed Leek & Potato Soup, Oak Smoked Hake & Herb Croquette	£5.95
Treacle Cured Salmon, Miso Mayonnaise, Pickled Cucumber, Shaved Radish, Coriander Cress	£7.95
Spiced Chickpea & Tomato Ragout, Aubergine Bhaji	£6.25

MAINS

Please see our suggested wines carefully selected to accompany your meal

Roast Creedy Caver Duck Breast, Duck Chipolata, Fondant Potato, Smoked Pear, Duck Jus	£21.95
Joel Gott, Oregon Valey, California, USA	£40.00
Roast Whole Sea Bream, Smoked Haddock, Potato, Brown Shrimp Chowder	£18.95
Alba Vega Albarino Rias Baixas, Spain	£26.00
Roasted 40 Days Aged English Sirloin, Smoked Creamed Potato, Ox Cheek Croquette, Mushroom Puree, Beef Jus	£31.95
Chateau Paveil De Luze Margaux, Bordeaux	£80.00
Pan Fried Loin of Skrei Cod, Black Miso Sauce, Charred Pak Choi, Buttered Monks Beards	£19.95
Macon Village Chardonnay Burgundy France	£32.00
Roast 2 Bone Rack of English Lamb, Lamb Faggot, Braised Barley, Celeriac Puree Lamb Jus	£20.95
Cabernet Franc Bodegones del Sur Uruguay	£33.00
Roasted & Salt Baked Turnip, Black Garlic Puree, Puffed Wild Rice Horseradish & Turnip Consommé	£13.95
Tempus Pewter, Barosa Valley Australia	£35.00

SIDES £4

Triple Cooked Chips - Skinny Fries - Smoked Bacon and Leek Crumble, - Smoked Creamed Potato -
Purple Sprouting Broccoli with Garlic & Almond Crumb(5), Grated Parmesan -
Garlic Creamed Spinach - Black Truffle Cauliflower Cheese (6)

*PLEASE CONTACT A MEMBER OF STAFF IF ANY GUEST HAS ANY ALLERGIES
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.
PLEASE ASK YOUR SERVER TO REMOVE IF REQUIRED*



DESSERTS £7

White Chocolate Parfait, Poached Rhubarb, Rhubarb Sorbet

Paris Brest, Sugared Hazelnuts Coffee Ice Cream

Banana Souffle, Caramel Sauce, Banana Ice Cream

Carrot Cake, Mascarpone Ice Cream, Orange, Golden Raisin Puree

Barkham Blue Cheese, Warm Lardy Cake, Pickled Walnut Ketchup

Selection of English Cheeses, Pickled Onion, Tomato and Onion Chutney,
Bread and Crackers (£2.50 Supplement)

COCKTAIL MENU £9.50

GINTINO

GIN STRAWBERRY LIQUEUR LIME JUICE LEMONADE

ESPRESSO MARTINI

FRESH BREWED COFFE VODKA KAHLUA SUGAR SYRUP

VODKA MARTINI

DRY VERMOUTH VODKA

PORN STAR MARTINI

VANNILA VODKA PASSOA LIQUEUR PASSION FRUIT

BLUE MARGARITA

TEQUILA TRIPLESEC LIME JUICE BLUE CURACAO

DARK & STORMY

DARK RUM LIME JUICE ANGOSTURA BITTERS GINGER BEER

CLASSIC CHAMPAGNE

CHAMPAGNE; BRANDY SUGAR ANGOSTURA BITTERS

APEROL SOUR

APEROL GIN LEMON JUICE PROSECO SYRUP

SWEET SORRENTO

GIN LEMONCELLO LIME JUICE

VODKA MARTINI

DRY VERMOUTH VODKA

GIN MARTINI

GIN DRY VERMOUTH

OLD FASHIONED

BOURBON ANGOSTURA BITTERS

TN75

GIN LEMON JUICE CHAMPAGN

KIR ROYAL

CRÈME DE CASSIS CHAMPAGNE

WHITE RUSSIAN

VODKA KAHLUA DOUBLE CREAM

NEGRONI

GIN CAMPARI VERMOUTH

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