



Saturday 7th October

SNACKS

Olives £4 || Almonds £4 || Speck £9
Crumbled rye sourdough, raw butter £2
Squid ink cracker, smoked cod roe, pickled onion, citrus £5
Colston Bassett custard, beetroot, walnut £5
Mince on dripping toast £5
Confit potato, Exmouth caviar £12

STARTERS

Smoked Middle White pork & pistachio terrine, house pickle £8
Wild mushrooms, watercress, hazelnuts, sea purslane £9.50
New season white truffle, celeriac, brown butter, vanilla, pear £22
Cornish mackerel, smoked bone broth, apple, nasturtium £10

MAIN COURSES

Delica pumpkin, seeds, oats, balsamic, truffle £16
Lady Hamilton monkfish, mussels, leeks, barley, sea beet £22
Welsh Suffolk mutton, carrot, pine, beetroot, walnut £22
Yorkshire grouse, trimmings £30

CHOPS

Swaledale Barnsley 280g £24
Middle White 230g £19
Tamworth 400g/520g £32/£42

STEAKS

Angus sirloin 420g £43
Galloway flat iron 300g £24
Galloway bone-in ribeye 850g/1kg £83.50/£98

SIDES

Confit potatoes £5.50 || Green salad, buttermilk £3.50 || Kale, almonds, brown butter £4

SAUCES

Green sauce || Bone marrow & pickled walnut || Watercress mayonnaise - all £3

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information

APERITIF

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Lost & Grounded – Keller Pils	£5
Kernel Brewery – Table Ale	£5
Hallets Real Cider	£6
Eric Bordelet Sidre – 750ml	£20
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Fino from Marques del Suertes, En Rama	£7
Honey Mead & sparkling Colet Vins Vatua;	£9
Negroni made with Sipsmith Gin	£9

TODAY'S FAVOURITES

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*Wines that suit the menu, the mood & the weather.
Old school to modern & everything in between*

WHITE

Sweet-pea fresh & textural	£26
Château des Antonins, Bordeaux Blanc 2016	
Spritzzy yellow fruits & bitter almond	£6 £21 £31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
Waxy lemon skins & honey	£36
Andreas Bender, Dajoar, Mosel 2015	
Refreshing & mineral Muscadet	£44
Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015	
Pinot Blanc with hints of spice & ginger	£8 £31 £47
Domaine Léon Boesch, 'la Cabane', Alsace 2015	
Citrus & white peach Chardonnay	£50
Yves Dupont, 'les Côtes', Bugey 2015	
Stone fruit & hazelnuts with spice	£12 £46 £69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

ROSE

Peppery tart strawberries	£7 - -
Force Majeure, Cinsault Rosé, Swartland 2016	

RED

Dark earth, purple fruits & soft tannin	£6.5 £25 £37
Eric Texier, 'Chat Fou', Cotes du Rhone 2015	
Northern Nebbiolo with strawberry & roses	£7 £27 £40
Colombera & Garella, Coste della Sesia, Piemonte 2013	
Dark earth & meaty black cherry	£8 £31 £46
Descendientes de Palacios, 'Petalos', Bierzo 2015	
Delicious juicy damson & game	£48
Shelter Winery, Spätburgunder, Baden 2014	
Red cherries & white clay	£9 £33 £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
A hearty, multi-varietal everyday drinker	£10 £36 £54
Orsi san Vito, 'Posca Rossa', Emilia-Romagna NV	
Blackcurrant & garrigue with chalky tannin	£70
Domaine Rectorie, 'Montagne', Collioure 2014	
Perfumed Syrah with Eucalyptus	£75
Weingut Ziereisen, 'Gestad', Baden 2012	

FIZZ

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House fizz – Colet Vins Vatua;	£8	£40
CHAMPAGNE		
House champagne – Lamiable, Extra Brut	£13	£61
Deutz – Brut Classic		£100
OTHER		
Sparkling Riesling – Peter Lauer, Cremant Brut		£66

BIG, BOLD & GOOD WITH A CHOP

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*Bottles to tackle a big piece of protein
Just what you need with something from our grill*

WHITE

Super-ripe nashi pear & almond	£8 £30 £45
Muxagat, Branco, Douro 2013	
Apricot, pear flesh & mineral	£100
Domaine François Merlin, Condrieu 2015	
RED	
Rich & intense, with sweet spice	£7 £27 £40
Urbina Crianza, Rioja 2008	
Black fruits & delicate chalk tannins	£43
Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015	
Juicy purple fruits & velvet tannins	£45
Triangle Wines, 'Salvo' Malbec, Uco Valley 2016	
Black cherry, olives & liquorice	£14 £51 £77
Bernard Grippa, St-Joseph 2013	
Dense perfume & vanilla	£15 £56 £84
Château Marbuzet, St-Estèphe 2003	

LEFTFIELD

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Something a little bit different .

SULPHITE FREE

Fresh mirabelle plum & light florals	£10 £35 £53
Domaine Pierre Frick, Chasselas, Alsace 2015	

RED OR ROSE?

Sweet juicy pomegranate	£53
L'Acino, 'Asor', Calabria 2015	

RED

Full-bodied red fruits & powerful tannin	£11 £42 £63
La Distesa, 'Nocenzio', Marche 2014	
Dark & brooding with a fine acid streak	£73
Marko Fon, 'Teran Lui', Kras 2013	
Lifted cherry & chalk tannin	£80
Montesecondo, 'Anfora Tin', Tuscany 2015	

Also on the table is 'The Long List' for a broader selection of bottles