



Wednesday 13th September

SNACKS

Olives £4 || Almonds £4 || Speck £9
Wholemeal sourdough, raw butter £2
Ham hock croquette £4
Squid ink cracker, smoked cod roe, pickled onion, citrus £5
Devon Blue custard, beetroot, walnut £5
Lamb ribs, sea purslane £6
Mozzarella, capers, Capezzana £7

STARTERS

Smoked Middle White pork & pistachio terrine, house pickles £8
Welsh Suffolk lamb, peach, celeriac, fermented wild garlic £10
Cornish mackerel, smoked bone broth, Cornish Szechuan, apple, nasturtium £10
Norfolk girolles, black truffle, crouton, watercress, parmesan sauce £15

MAIN COURSES

Hereford mince, dripping toast, watercress £16
Isle of Wight tomato tart, Spenwood, basil, chickweed £16
Cornish cod, sweetcorn, Devon crab, chilli £20
Aylesbury duck, Marmite sweetbread, onion, buckwheat, parfait £24

CHOPS

Suffolk barnsley 250g £22
Middle White 250g/300g £24/£29

STEAKS

Galloway Onglet 250g £20
Galloway Rib Eye 300g £33

SIDES

Confit potatoes £5.50 || Butterhead lettuce £3 || Beef fat tomatoes £6

SAUCES

Sauce Vierge || Bone marrow & pickled walnut || Langoustine mayonnaise - all £2

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
White port & tonic with a lemon wedge	£8
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- <i>pea</i> fresh & textural	£26
Château des Antonins, Bordeaux Blanc 2016	
<i>Spritz</i> yellow fruits & bitter almond	£6 £21 £31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
Ripe fruit balanced by citrus acidity	£7 £23 £36
Verget, 'Vignes de Montbrison', Mâcon-Bussières 2014	
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 £25 £38
Force Majeure, Cinsault Rosé, Swartland 2016	

RED

Velvet tannin & plush fruit	£5 £17 £25
Château Thénac, 'Fleur de Thénac', Bergerac 2014	
Intense cassis & orange peel	£36
Domaine des Vigneaux, Syrah, Ardeche 2015	
Northern Nebbiolo with strawberry & roses	£7 £27 £40
Colombera & Garella, Coste della Sesia, Piemonte 2013	
Ferrous earth & meaty cherries	£8 £31 £46
Envinat, 'Lousas', Ribeira Sacra 2015	
Delicious juicy damson & game	£48
Shelter Winery, Spätburgunder, Baden 2014	
Red cherries & white clay	£9 £33 £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
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
Growers' – Lassaigne, 'Vignes de Montgueux'		£79
OTHER		
Sparkling Riesling – Peter Lauer, Reserve '92 Sekt		£125

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, Rioja 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 Gripa, 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?

Earthy spice with subtle fruit	£9 £32 £48
Cardedu, 'Praja' Monica, Sardegna 2015	
Sweet juicy pomegranate	£53
L'Acino, 'Asor', Calabria 2015	

RED

Earthy fruits & gentle tannin	£46
Trigone by le Soula, 'Red n°15', Roussillon 2011-15	
A hearty, multi-varietal everyday drinker	£10 £36 £54
Orsi san Vito, 'Posca Rossa', Emilia-Romagna NV	
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	

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