



Wednesday 11th October

LUNCH

£19.50 FOR 2 COURSES

£25 FOR 3 COURSES

Includes mineral water, coffee and petits fours

STARTERS

Carrots, beetroot, walnut

Bath chap, burnt apple

Cuttlefish, cabbage, soy, onion

MAIN COURSES

Delica pumpkin, seeds, oats, balsamic, truffle

Cornish pollock, leeks, barley, mussels, sea beet

Cotswold gold chicken, celeriac, pear, brown butter

Tamworth pork chop

Galloway flat iron steak

Yorkshire Grouse, trimmings (£15 supplement)

SIDES

Confit potatoes £5.50 || Green salad £3.50

SAUCES

Green Sauce || Bone marrow & pickled walnut – all £3

DESSERTS

Fig leaf ice-cream, apple, poppy seed

Salisbury honey tart, crème fraîche

Lemon curd, sloe berry, oats

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 Duport, 'les Côtes', Bugey 2015	
Stone fruit & hazelnuts with spice	£12 £46 £69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

RED

Silky dark fruits & black pepper	£5 £17 £25
Château Fontareche, Vieilles Vignes, Corbières 2016	
Polished tannins & restrained earthiness	£30
Chateau de Cessero, Cuvee Olric, Minervois 2015	
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		£110

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	

Please ask for 'The Long List' for a broader selection of bottles