



Tuesday 14th November

SNACKS

Olives £4 || Almonds £4
Sourdough, raw butter £2
Coppa, Sopressa, Lonza £16
Squid ink cracker, smoked cod roe, pickled onion, citrus £5
Chicken liver parfait, golden raisin, truffle £8
Confit potato, Exmoor caviar £16

STARTERS

Game, prune & pistachio terrine, pickles £9.50
Brill, lamb Lyonnaise, frekkeh, mussels, sea purslane £11
(£2 from the sale of this dish will be donated to Unicef's Children of Syria Fund #cookforsyria)
Devon crab, Jerusalem artichoke, Castelfranco £12
Salsify, hazelnuts, wild mushroom, chickweed, madeira £12
Chopped Galloway beef, pickled mustard seeds, celeriac, black truffle £15

MAIN COURSES

Pumpkin, seeds, oats, balsamic, black truffle £16
'Lady Hamilton' cod, cauliflower, smoked haddock, raisin, crab bisque £22.50
Mallard, pine-roasted carrot, beetroot, crab apple £22
Swaledale lamb, broccoli, anchovy £24
Yorkshire partridge, trimmings £24

CHOPS

Swaledale Barnsley 300g £26
Gloucester Old Spot 300g £24

STEAKS

Fillet 400g £49
Belted Galloway sirloin 300g £31
Belted Galloway bone-in ribeye 1kg £98

SIDES

Confit potatoes £5.50 || Mixed leaf salad £4.50 || Kale, almonds, brown butter £4

SAUCES

Green sauce || Bone marrow, pickled walnut || Bagna càuda - 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
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Fino from <i>El Maestro Sierra</i>	£7
Amontillado from <i>El Maestro Sierra</i>	£9
Negroni made with <i>Sipsmith Gin</i>	£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

<i>Sweet-pear fresh & textural</i>	£5 £17 £26
Château des Antonins, Bordeaux Blanc 2016	
<i>Spritz yellow fruits & bitter almond</i>	£31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
<i>Dry, mineral, exotic fruits</i>	£7.50 £29 £41
Domaine Roland Schmitt, Riesling, Alsace 2015	
<i>Refreshing & mineral Muscadet</i>	£44
Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015	
<i>Pinot Blanc with hints of spice & ginger</i>	£8 £31 £47
Domaine Léon Boesch, 'la Cabane', Alsace 2015	
<i>Mineral, peach & cream Chardonnay</i>	£9 £34 £51
Domaine des Marnes Blanches, 'Les Molates', Jura 2015	
<i>Stone fruit & hazelnuts with spice</i>	£69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

RED

<i>Silky dark fruits & black pepper</i>	£5 £17 £25
Château Fontareche, Vieilles Vignes, Corbieres 2016	
<i>Polished tannins & restrained earthiness</i>	£6 £20 £30
Chateau de Cesseras, Cuvée Olric, Minervois 2015	
<i>Dark earth, purple fruits & soft tannin</i>	£37
Eric Texier, 'Chat Fou', Cotes du Rhone 2015	
<i>Dark earth & meaty black cherry</i>	£8 £31 £46
Descendientes de Palacios, 'Petalos', Bierzo 2015	
<i>Red cherries & white clay</i>	£9 £33 £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
<i>Ferrous & meaty with luscious sweet fruits</i>	£52
Domaine de Cébène, 'Les Bancel's', Faugères 2014	
<i>Blackcurrant & garrigue with chalky tannin</i>	£70
Domaine Rectorie, 'Montagne', Collioure 2014	
<i>Perfumed Syrah with Eucalyptus</i>	£75
Weingut Ziereisen, 'Gestad', Baden 2012	
<i>Cerebral but delicious Burgundy</i>	£78
Camille Giroud, Santenay 2012	

FIZZ

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

<i>Super-ripe nashi pear & almond</i>	£8 £30 £45
Muxagat, Branco, Douro 2013	
<i>Apricot, pear flesh & mineral</i>	£100
Domaine François Merlin, Condrieu 2015	
RED	
<i>Seriously spiced with tobacco & black pepper</i>	£40
Domaine de Fontbonau, Cotes du Rhone 2011	
<i>Black fruits & delicate chalk tannins</i>	£43
Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015	
<i>Rich & intense, with sweet spice</i>	£8 £30 £45
Urbina Crianza, Rioja 2008	
<i>Juicy purple fruits & velvet tannins</i>	£45
Triangle Wines, 'Salvo' Malbec, Uco Valley 2016	
<i>Black fruit, leather, spicy tannin</i>	£9 £33 £50
Château de Bellevue, Lussac, St Emilion 2011	
<i>Black cherry, olives & liquorice</i>	£14 £51 £77
Bernard Gripa, St-Joseph 2014	

LEFTFIELD

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Something a little bit different .

SULPHITE FREE

<i>Fresh mirabelle plum & light florals</i>	£10 £35 £53
Domaine Pierre Frick, Chasselas, Alsace 2015	
<i>Rich, ripe & truly opulent</i>	£80
Meinklang, 'j13' Juhfark, Burgenland 2013	
ROSE	
<i>Sweet juicy pomegranate</i>	£53
L'Acino, 'Asor', Calabria 2015	
RED	
<i>Full-bodied red fruits & powerful tannin</i>	£11 £42 £63
La Distesa, 'Nocenzio', Marche 2014	
<i>Lifted cherry & chalk tannin</i>	£80
Montesecondo, 'Anfora Tin', Tuscany 2015	

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