



## LUNCH

**Thursday 7th December**

### SNACKS

- Olives £4 || Almonds £4
- Sourdough, raw butter £2
- Coppa, Sopressa, Lonza £16
- Truffled potato croquette £4
- Colston Bassett custard, beetroot, walnut £5
- Smoked cod roe, pickled onion, citrus £5
- Mozzarella, black truffle £15

### STARTERS

- Parsnip & salsify soup £8
- Mullet, leek vinaigrette, pickled cockles, breadcrumbs £10
- Pastrami-cured salmon, pickled cabbage £10
- Salsify, hazelnuts, blewits, Madeira £12
- Black truffle risotto £25

### MAIN COURSES

- Celeriac & Rollright pie, watercress, pickled walnut £16
- 'Lady Hamilton' pollack, crab butter sauce, sea purslane £25
- Tamworth pork, parsnip, burnt apple, smoked bacon sauce £24
- Penlan Farm Mangalitza 400g £36
- Rose veal chop 500g £50
- Highland ribeye 350g £44

### SIDES

- Confit potatoes £5.50 || Mixed leaf salad £4.50 || Sprouts, bacon, onion, mustard £5

### SAUCES

- Green sauce || Bone marrow, pickled walnut - 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-pea fresh &amp; textural</i>	£5   £17   £26
Château des Antonins, Bordeaux Blanc 2016	
<i>Spritz yellow fruits &amp; bitter almond</i>	£6   £21   £31
Valdibella, 'Munir' Cataratto, Sicilia 2015	
<i>Dry &amp; mineral Riesling with exotic fruits</i>	£7.50   £30   £41
Domaine Roland Schmitt, Grintzberg, Alsace 2015	
<i>Refreshing &amp; mineral Muscadet</i>	£44
Joseph Landron, 'L'Amphibolite', Sèvre-et-Maine 2015	
<i>Pinot Blanc with hints of spice &amp; ginger</i>	£8   £31   £47
Domaine Léon Boesch, 'la Cabane', Alsace 2015	
<i>Peaches &amp; cream Chardonnay</i>	£51
Domaine des Marnes Blanches, 'Les Molates', Jura 2015	
<i>Stone fruit &amp; hazelnuts with spice</i>	£69
Bodegas Zarate, 'el Palomar', Rias Baixas 2016	

**RED**

<i>Silky dark fruits &amp; black pepper</i>	£5   £17   £25
Château Fontareche, Vieilles Vignes, Corbieres 2016	
<i>Polished tannins &amp; restrained earthiness</i>	£6   £20   £30
Chateau de Cesseras, Cuvée Olric, Minervois 2015	
<i>Dark earth, purple fruits &amp; soft tannin</i>	£37
Eric Texier, 'Chat Fou', Cotes du Rhone 2015	
<i>Northern Nebbiolo with strawberry &amp; roses</i>	£7   £27   £40
Colombera & Garella, Coste della Sesia, Piedmont 2015	
<i>Dark earth &amp; meaty black cherries</i>	£8   £31   £46
Descendientes de Palacios, 'Petalos', Bierzo 2015	
<i>Dry red cherries &amp; white clay</i>	£9   £33   £50
Domaine Jean Chauvenet, Bourgogne Rouge 2015	
<i>Ferrous &amp; meaty with luscious sweet fruits</i>	£52
Domaine de Cébène, 'Les Bancel's', Faugères 2014	
<i>Blackcurrant &amp; garrigue with chalky tannin</i>	£70
Domaine Rectorie, 'Montagne', Collioure 2014	
<i>Pretty &amp; ripe red cherry Burgundy</i>	£78
Camille Giroud, Santenay 2012	

**FIZZ**

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<i>House fizz - Colet Vins Vatua</i>	£8	£40
<b>CHAMPAGNE</b>		
<i>House champagne - Lamiable, Extra Brut</i>	£13	£61
Deutz - Brut Classic		£100
<b>OTHER</b>		
<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 &amp; almond</i>	£8   £30   £45
Muxagat, Branco, Douro 2013	
<i>Apricot, pear flesh &amp; mineral</i>	£100
Domaine François Merlin, Condrieu 2015	

**RED**

<i>Black fruits &amp; delicate chalk tannins</i>	£43
Château Le Jonc Blanc, 'les Sens du Fruit', Bergerac 2015	
<i>Rich, intense &amp; sweetly spiced</i>	£8   £30   £45
Urbina Crianza, Rioja 2008	
<i>Juicy purple fruits &amp; velvet tannins</i>	£45
Triangle Wines, 'Salvo' Malbec, Uco Valley 2016	
<i>Black fruit, spice &amp; leather tannin</i>	£50
Château de Bellevue, Lussac, St Emilion 2011	
<i>Perfumed Syrah with Eucalyptus</i>	£75
Weingut Ziereisen, 'Gestad', Baden 2012	
<i>Black cherry, olives &amp; liquorice</i>	£14   £51   £77
Bernard Grippa, St-Joseph 2014	

**LEFTFIELD**

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*Something a little bit different.*

**SULPHITE FREE**

<i>Fresh mirabelle plum &amp; light florals</i>	£10   £35   £53
Domaine Pierre Frick, Chasselas, Alsace 2015	

<i>Rich, ripe &amp; truly opulent</i>	£80
Meinklang, 'j13' Juhfark, Burgenland 2013	

**ROSE**

<i>Sweet juicy pomegranate</i>	£53
L'Acino, 'Asor', Calabria 2015	

**RED**

<i>Light, bright red fruits &amp; soft tannin</i>	£47
Brendan Tracey, 'Gorge Seche', Loire NV	
<i>Lifted cherry &amp; chalk tannin</i>	£80
Montesecondo, 'Anfora Tin', Tuscany 2015	

**Please ask for 'The Single Bottle List' for a broader selection of bottles**