



Thursday 11th October

2 COURSES £19.50 || 3 COURSES £25

LUNCH

SNACKS

Olives £4 || Almonds £4 || Soppressata £4

Crumbled rye sourdough, raw butter £3.50

Game tea £4

Stichelton custard, beetroot, walnut £4

Lamb croquettes, mint mayonnaise £5

Sweetcorn, marmite butter £5

Smoked cod's roe, cured egg £7

Chicken liver parfait, Italian summer truffle, pig skin £14

Mozzarella, sea purslane, seeds £8

STARTERS

Beetroot, fig, goat's curd, Purbeck honey, walnut, red chicory

Cornish mackerel, fish soup, black olive

Salt and pepper sprats, malt vinegar mayonnaise

Bavette, onion, girolles, truffle (£5 supplement)

MAIN COURSES

Cauliflower, golden raisin, pear, pumpkin seed

Cornish pollack, celeriac, brown butter, burnt apple

Middle White pork chop

Angus mince on dripping toast

Highland sirloin 400g (£24 supplement)

Yorkshire red-legged partridge & trimmings* (£9 supplement)

SIDES

Mixed leaf salad £4.50

Confit potatoes £5.50

Cavolo nero, pickled chard, herbs £5

DESSERTS

Malted Madagascan chocolate, blackberry, ginger

Poached quince, panna cotta, granola, rosehip

Lincolnshire poacher, crackers, crab apple

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

*Game may contain shot

APERITIF

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COCKTAILS

Palmer's Grey – alcohol free – Earl Grey, lemon & honey	£4
Negroni – London gin, Campari, sweet vermouth	£9
Raspberry Sazerac – Cognac, raspberry, absinthe	£10
Green Normandy – Calvados, Lillet rose, apple	£11
Greenpoint – Rye whiskey, vermouth, bitters	£10

SHERRY

El Maestro Sierra Fino – fresh almonds & wild herb	£7
El Maestro Sierra Amontillado – walnut & tobacco	£9

FIZZ

House fizz – Colet, Vins Vataua, Catalunya	£8 £42
Lamiable, Extra Brut, Champagne	£14 £81

BEER

Braybrooke – Keller Lager, Leicestershire	£5
Kernel – Table Beer, London	£5
Malt Coast – Amber Ale, Norfolk	£5

CIDER

Hallets, Real Cider, Newbridge, Wales	£6
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WHITE

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Château des Antonins , Bordeaux Blanc 2016 <i>Sweet-pea fresh & textural</i>	£5 £17 £27
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Dengler-Seyler , Muskateller, Pfalz 2016 <i>Aromatic, with lychees & lime-zing finish</i>	£6 £23 £35
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Domaine Roland Schmitt , Grintzberg, Alsace 2016 <i>Dry Riesling with exotic fruits</i>	£7 £27 £42
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Coto de Gomariz , Ribeiro 2016 <i>Spiced apple with surprising depth</i>	£8 £32 £45
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Bodegas Albamar , Albariño, Rias Baixas 2016 <i>Intensely fresh with golden apples & salt</i>	£48
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Château des Gerard & Pierre Morin , Sancerre 2017 <i>Classic grapefruit & chalk dust</i>	£50
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Domaine E & E Vocoret , 'Bas de Chapelot', Chablis 2016 <i>Crushed oyster shells & white peach</i>	£12 £45 £68
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López de Heredia , Viña Tondonia, Rioja Alta 2005 <i>The masters of aged white wine!</i>	£14 £51 £75
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ROSÉ

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Domaine Manzone , Rosé, Bellegarde 2017 <i>Bright & refreshing red fruits</i>	£6 £23 £34
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Brendan Tracey , 'Rue de la Soif', Loire Valley 2017 <i>Thirst-quenching cherry, plum & rosewater</i>	£48
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RED

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Château Fontareche , Vieilles Vignes, Corbieres 2016 <i>Silky dark fruits with a smooth finish</i>	£5 £17 £25
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Bodegas Paniza , 'El Futuro No Está Escrito', Cariñena 2017 <i>Soft black berries & soothing spice</i>	£5.50 £18 £27
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Bernhart , Portugieser, Pfalz 2015 <i>Light-skinned red cherry & black pepper</i>	£5.50 £19 £28
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Domaine Manzone , Costieres de Nîmes, Bellegarde 2016 <i>Jewel-like black fruit with real earthiness</i>	£7 - -
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Shenandoah , Zinfandel, Amador County 2016 <i>Fresh red fruit, blackberries and cocoa</i>	£7.50 £27 £40
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Setriolo , Chianti Classico, Toscana 2014 <i>Black cherry, clove & mocha</i>	£52
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Domaine de la Touraize , 'les Corvees', Arbois 2015 <i>Peppery, ferrous with some serious crunch</i>	£10 £39 £58
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Natacha Chave , 'Aleofane', Crozes-Hermitage 2016 <i>Perfumed syrah with dense bbq smoke</i>	£63
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Parize Père et Fils , Champ Nalot, Givry 1er Cru 2016 <i>Delicate crimson plum, blossom & clove</i>	£12 £46 £67
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Domaine de la Biscarelle , Châteauneuf-du-Pape 2014 <i>Black raspberry, blueberry jam & liquorice</i>	£13 £50 £75
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LEFTFIELD

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WHITE

Ziereisen , 'Ohne' Viviser, Baden 2015 <i>Oily, earthy & nutty like old Chardonnay</i>	£7 £27 £40
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Fattoria Kappa , 'Etabeta', Toscana 2017 <i>Succulent peach & ripe nectarine</i>	£47
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RED

Lapierre , 'Raisins Gaulois', Morgon 2016 <i>Lip-smacking, sulphite-free Beaujolais</i>	£6 £23 -
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Broc Cellars , 'Love Red', Berkeley 2015 <i>Juicy carbonic fruit, black earth & crunch</i>	£68
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Please ask for 'The Single Bottle List' for a broader selection of bottles