



## BRUNCH

### Eggs Benedict – 15

English Muffin, Cured Ham, Poached Eggs, Hollandaise Sauce

### Eggs Royale – 16

English Muffin, Smoked Salmon, Poached Eggs, Hollandaise Sauce

### Confit Duck – 16

Sourdough Bun, Kimchi Slaw, Fried Egg, Sesame Seeds, Spring Onion

### Truffled Scrambled Eggs (V) – 12

Brioche Bun, Gruyère

### Veggie Club Sandwich (V) – 14

Sourdough, Tomato, Celeriac Slaw, Portobello Mushroom, Fried Egg, Salsa Verde

Add Chicken / Bacon - 6

## SMALL PLATES

### Wild Garlic Focaccia (PB) – 8

Balsamic, Oil

### Lime & Paprika Corn Ribs (GF,V) – 8

Southern Sauce

### Tempura Prawns – 10

Black Sesame & Lime Emulsion

### Spring Arancini (V) – 10

Pea & Mint Emulsion

### Asparagus Noisette (V,GF) – 18

Confit Egg Yolk, Truffle Pecorino

## LARGE PLATES

### Open Steak Sandwich – 18

Caramelised Onion, Honey Mustard Yoghurt, Applewood Cheddar

### “Fish & Chips” – 24

Battered Cod, Skinny Fries, Minted Peas, Tartare Sauce

### Rabbit Ragù – 22

Pappardelle Pasta

### GA Wagyu & Brisket Burger – 19

Smoky Cucumber, Red Leicester, Beef Tomato, Lollo Biondi, GA Sauce, Brioche Bun

### Korean Chicken Burger – 19

Kimchi Slaw, Nashi Pear, Korean Mayo, Sourdough Bun

### 300g Hereford Ribeye (GF) – 49

Confit Garlic, Crushed Potato

Sauces

Café De Paris Butter (GF) - 7

Peppercorn Sauce (GF) - 7

### Quarter Roast Chicken (GF) – 32

Confit Garlic, Crushed Potato

### Lamb Skewers – 28

Minted Chimichurri, Spiced Whipped Feta, Glass Bread

### Panang Curry (PB) – 22

Jasmine Rice, Coriander

Add Chicken / Tiger Prawns - 6

## SALADS

### Burrata Salad (GF) – 19

Apricot, Prosciutto, Datterini Tomatoes, Balsamic Dressing

### Emerald Salad (GF,V) – 16

Peas, Mange Tout, Avocado, Lollo Biondi, Goddess Dressing

Add Chicken / Tiger Prawns - 6

## SIDES

### Fries (V) – 6

### Parmesan Fries – 7

### Ponzu Cabbage (PB) – 7

Miso Cream, Pecan Dukkha

### Rice (PB,GF) – 6

### Snake Beans (PB,GF) – 7

Shallots, Toasted Almonds

### Garden Salad (PB,GF) – 7

### Jersey Royals (V,GF) – 7

Mint Chimichurri

## DESSERTS

### Apricot Posset (V) – 8

Apricot Biscotti

### Amalfi Lemon Cheesecake – 10

Burnt Honey Ice Cream

### Salted Crème Caramel (V,GF) – 9



(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.

## Champagne & Sparkling

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
ROSÉ GOLD SPARKLING WINE BOTTEGA Veneto, Italy	11	55
CHAMPAGNE JEAN-PAUL DEVILLE CARTE NOIRE BRUT Champagne, France	12	65
CHAMPAGNE TAITTINGER BRUT Epernay, France	15	90
CHAMPAGNE TAITTINGER BRUT ROSÉ Epernay, France		119
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT Champagne, France		120
CHAMPAGNE LAURENT PERRIER BRUT ROSÉ Champagne, France		169
DOM PERIGNON, VINTAGE Champagne, France		310

## White Wine

	12.5CL	17.5CL	BTL
PAYS D'OC BLANC, VILLA ST JEAN Languedoc-Roussillon, France	8	9	29
VINHO VERDE QUINTA DE SAN JOANNE Amarante, Portugal			35
PICPOUL DE PINET AOP DOMAINE DE MIRANDE Languedoc, France	9	11	38
PINOT GRIGIO TREFILI Lombardia, Italy	9	11	39
CHARDONNAY VIOGNIER MOULIN DE GASSAC Herault, France	9	11	40
GAVI DI TASSAROLO LA FORNACE Piedmont, Italy	10	12	42
RIESLING SANDGROVE Eden Valley, Australia			45
RUEDA VERDEJO MARTINSANCHO Old Castile, Spain			47
TE WHARE RA SAUVIGNON BLANC Marlborough, New Zealand	12	14	51
PETIT CHABLIS, DOMAINE GERARD TREMBLAY Burgundy, France	13	15	55
SANCERRE DOMAINE HENRI BOURGEOIS Loire Valley, France			65
BOURGOGNE BLANC, SYLVAIN BZIKOT Burgundy, France			72



## Rosé Wine

	12.5CL	17.5CL	BTL
LE TUFFEAU Languedoc, France	9	11	39
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER Provence, France	11	13	47

## Red Wine

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN Languedoc-Roussillon, France	8	9	29
PINOT NOIR MOULIN DE GASSAC Languedoc, France	10	12	38
SAMURAI SHIRAZ, FREE RUN JUICE South Australia, Australia			38
QUINTA DA VEGIA SOLO FRANCO Dão, Portugal			39
MONTEPULCIANO D'ABRUZZO, FRENTANO Abruzzo, Italy			42
CABERNET SAUVIGNON, METIC Colchagua Valley, Santa Cruz, Chile			43
COTES DU RHONE 'MATHILDE' Rhône, France			45
BORDEAUX SUPERIEUR VIEILLES VIGNES, LE MAINE MARTIN Bordeaux, France	11	13	46
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	11	13	47
PRIMITIVO, ANTICA ENOTRIA Puglia, Italy	13	15	56
MALBEC FINCA SOPHENIA Mendoza, Argentina	13	15	58
PINOT NOIR REDMOORS, DAVENPORT WINERY Kent, United Kingdom	13	15	68
CHATEAU SAINT-AHON HAUT MEDOC CRU BOURGEOIS Bordeaux, France			79

## Dessert Wine

		BTL
MONBAZILLAC, DOMAINE DE L'ANCIENNE CURE Colombier, France	75ML (50CL)	7 36
DOW'S PORT LBV, Dauro, Portugal		9 69

## Soft Drinks & Juices

KINGSDOWN WATER (33CL) Still   Sparkling	3.5
KINGSDOWN WATER (75CL) Still   Sparkling	5
COCA COLA (33CL)	5
DIET COKE (33CL)	5
COKE ZERO (33CL)	5
APPLETISER (27.5CL)	4.5
PAGO JUICE (20CL) Orange   Cloudy Apple   Mango   Pineapple	4
FEVER TREE TONIC WATER (20CL) Indian Tonic   Light Tonic   Mediterranean Tonic	4
FEVER TREE GINGER ALE (20CL)	4
FEVER TREE GINGER BEER (20CL)	4
RED BULL (25CL)	5

## Hot Drinks

ESPRESSO	4
DOUBLE ESPRESSO	4.5
MACCHIATO	4.5
AMERICANO	4.5
LATTE	5
CAPPUCCINO	5
HOT CHOCOLATE	5
POT OF DAMMANN TEA INFUSIONS	6
<i>English Breakfast   Earl Grey   Darjeeling   L'Oriental   Chamomile   Nuit d'Eté   Peppermint</i>	
NON-DAIRY MILK AVAILABLE ON REQUEST	