



Starters

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| Cornish crab compressed cucumber, dill, apple | £13.00 |
| Pan fried mackerel pickled beetroot, horseradish, chervil | £11.00 |
| Braised beef cheek creamed mushroom, garlic crisps, nasturtium | £12.00 |
| Jersey royal potato wild garlic emulsion, shallot, creamed cheese | £10.00 |

Mains

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| Lamb rump braised shoulder, fondant potato, roasted aubergine and courgette | £28.00 |
| Slow cooked pork belly sweetcorn purée, barley, pork scratching puff | £25.00 |
| Pan fried hake parmesan panisse, sea herbs, spring onion and cucumber verjus sauce | £27.00 |
| Spinach and ricotta ravioli sherry cream sauce, caramelised chicory | £22.00 |
| Steak of the day chestnut mushrooms, rocket and parmesan salad, wedges, red wine sauce | £44.00 |

Desserts

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| Lemon posset vanilla, raspberry | £10.50 |
| Chocolate ganache cocoa soil and almonds, coffee, mint ice cream | £10.50 |
| Yoghurt and caramelised condensed milk tart beurre noisette crumb, yoghurt ice cream | £10.50 |
| Selection of English cheeses (please allow 15 minutes) pickled walnuts, celery, crackers, fresh grapes | £14.00 |

Champagne & Sparkling Wines

| | 125ml | 500ml | 750ml |
|---|--------|-------|---------|
| 2019 Prosecco , Villa Marcello, Italy | £9.00 | | £39.00 |
| 2015 Blanc de Blancs , Gusbourne, England | £13.50 | | £81.00 |
| 2016 Rosé , Gusbourne, England | £18.50 | | £105.00 |
| NV Brut Reserve , Charles Heidsieck, Champagne | £18.50 | | £105.00 |

White

| | 125ml | 500ml | 750ml |
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| 2019 Grenache Blanc , Monrouby, France | £6.00 | £23.00 | £29.00 |
| 2019 Vinho Verde , Vale do Homem, Portugal | £7.00 | £26.00 | £37.00 |
| 2019 Albarino 'Reserve' , Bodegas Garzon, Uruguay | £9.00 | £35.00 | £50.00 |
| 2017 Pinot Gris , Greywacke, New Zealand | £10.00 | £39.00 | £55.00 |

Rosé

| | 125ml | 500ml | 750ml |
|---|-------|--------|--------|
| 2019 Magali , St Andre de Figueres, France | £9.00 | £34.00 | £55.00 |

Red

| | 125ml | 500ml | 750ml |
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| 2019 Monastrell , Castano, Spain | £6.00 | £23.00 | £29.00 |
| 2019 Pinot Noir 'Reserva' , Emiliana, Chile | £7.00 | £26.00 | £38.00 |
| 2016 Cabernet-Shiraz , Willunga 100, Australia | £8.00 | £30.00 | £42.00 |
| 2018 Sangiovese-Merlot 'Dainero' , Castiglion del Bosco, Italy | £10.00 | £39.00 | £53.00 |

Sweet

| | 70ml |
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| 2017 Botrytis Viognier , Yalumba, Australia | £9.50 |
| NV Tawny Port 'RP10' , Ramos Pinto, Portugal | £10.00 |
| 2015 Sauternes 'Lions de Suduiraut' , Chateau Suduiraut, France | £10.50 |
| NV Tannat , Vinedos de los Vientos, Uruguay | £13.00 |

Our Favourites

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| Razz Fizz (mocktail) Berry purée, mango juice, ginger Ale | | £9.00 |
| Babylonstoren Sparkling grape juice | 750ml | £18.00 |
| Strawberry 75 Strawberry infused Sapling Vodka, lemon juice, Prosecco | | £17.00 |
| Aperol Spritz Aperol, Prosecco, soda | | £12.00 |
| Aged Negroni Campari, Antica Formula, Noily Prat, Chase GB Gin | | £17.00 |
| Cosmopolitan Sapling Vodka, Cointreau, lime Juice, cranberry Juice | | £15.00 |