



## **Starters**

<b>Grilled lobster claw</b> compressed cucumber, dill, apple	£13.00
<b>Pan fried mackerel</b> pickled beetroot, horseradish, chervil	£11.00
<b>W.F.P</b> spiced lentils and apricots	£12.00
<b>Jersey royal potato</b> chive emulsion, shallot, creamed cheese	£10.00

## **Mains**

<b>Lamb loin</b> braised shoulder, fondant potato, roasted aubergine and courgetteP	£28.00
<b>Slow cooked pork belly</b> sweetcorn purée, barley, pork scratching puff	£25.00
<b>Skate wing</b> buttered new potatoes, grenobloise sauce	£25.00
<b>Spinach and ricotta ravioli</b> sherry cream sauce, caramelised chicory	£22.00
<b>Steak of the day</b> chestnut mushrooms, rocket and parmesan salad, wedges, red wine sauce	£44.00

## **Desserts**

<b>Fig leaf parfait</b> blackberries, chervil	£10.50
<b>Chocolate ganache</b> cocoa soil and almonds, coffee, mint ice cream	£10.50
<b>Bee pollen and cognac tart</b> bergamot ice cream	£10.50
<b>Selection of English cheeses (please allow 15 minutes)</b> pickled walnuts, celery, crackers, fresh grapes	£14.00

## Champagne & Sparkling Wines

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

## White

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

## Rosé

	125ml	500ml	750ml
2019 <b>Magali</b> , St Andre de Figueres, France	£9.00	£34.00	£55.00

## Red

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

## Sweet

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

## Our Favourites

<b>Razz Fizz (mocktail)</b>		£12.00
Berry purée, mango juice, ginger Ale		
<b>Babylonstoren</b>	750ml	£20.00
Sparkling grape juice	125ml	£4.50
<b>Aperol Spritz</b>		£14.00
Aperol, Prosecco, soda		
<b>Strawberry 75</b>		£18.00
Strawberry infused Sapling Vodka, lemon juice, Prosecco		
<b>Cosmopolitan</b>		£19.00
Whatley Manor Citrus Vodka, Cointreau, lime Juice, cranberry Juice		
<b>Aged Negroni</b>		£20.00
Campari, Antica Formula, Noily Prat, Chase GB Gin		