

BURNT TRUFFLE

DAIRY FREE

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| FOR THE TABLE | Rosemary and thyme focaccia olive oil, sea salt | £5.5 |
| | Gordal olives | £4 |
| | Fried and salted Valencian almonds | £3.5 |

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| STARTERS | Butternut squash roasted with baharat spice { <i>Sauvignon Blanc</i> } hazelnut cream, pickled cucumber and dill | £7.5 |
| | Lamb's breast { <i>Gamay</i> } butterbean and roast garlic purée, smoked garlic honey, sesame dukkah spice | £9.5 |
| | Endive salad { <i>Monastrell Rosado</i> } sweet mustard, port and roasted grape dressing, walnuts | £7 |
| | Fish soup { <i>Picpoul de Pinet</i> } char-grilled sourdough toast | £8.5 |

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| MAINS | Pan-fried ribeye steak { <i>Malbec / Cabernet Franc</i> } truffled chips, red wine sauce, watercress | £33 |
| | Halibut fillet { <i>Chenin Blanc</i> } cavolo nero, roasted and pickled hen-of-the-woods mushrooms, hazelnut cream | £32 |
| | Confit duck leg { <i>Pinot Noir</i> } port-braised red cabbage, tenderstem broccoli, red wine sauce | £22.5 |
| | Sumac roasted cauliflower { <i>Riesling</i> } butterbean mash, toasted almonds, green chilli and salted lemon dressing | £15.5 |

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| FOR TWO | 19 oz. 35-day-aged sirloin of beef to share { <i>Nebbiolo</i> } roast carrots, red wine sauce, truffled chips | £73 |
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| SIDES | Truffled chips | £5.5 |
| | Charred long-stem broccoli with lemon and olive oil | £5.5 |
| | Roast carrots with smoked garlic honey | £5.5 |
| | Invisible chips <i>Charity donation</i> 0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in. | £4 |

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| DESSERTS | Rhubarb and ginger granita { <i>Sémillon</i> } | £6 |
| | Coconut and vanilla rice pudding { <i>Sauternes</i> } rum-poached pineapple, toasted coconut and lime crumble | £7.5 |

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| FIZZ | GLS | BTL | |
| Prosecco Ca' di Alte, Italy | 7 | 35 | |
| Charles Heidsieck Brut Reserve Champagne, France | 11 | 65 | |

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| WHITE | 125ML | 175ML | BTL |
| Macabeo Molinico Loco, Yecla, Spain | 4.5 | 6 | 25 |
| Viura/Vedrejo El Coto Rioja Blanco, Rioja, Spain | 4.75 | 6.75 | 27 |
| Picpoul de Pinet Baron de Badassiere, Languedoc, France | 5.5 | 7.5 | 31 |
| Wine of the month Ask a team member for details | - | - | - |
| Pinot Grigio Ponte del Diavolo, Friuli, Italy | 6.25 | 8.25 | 35 |
| Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand | 7.25 | 10.25 | 40 |
| Chenin Blanc Spice Route, Coastal Region, South Africa | 7.75 | 11 | 44 |
| Riesling Rolly Cassmann, Alsace, France | 8.75 | 12.5 | 52 |
| Chardonnay Journeyman, Russian River Valley, USA | - | - | 85 |

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| RED | 125ML | 175ML | BTL |
| Monastrell Molinico Loco, Yecla, Spain | 4.5 | 6 | 25 |
| Montepulciano Il Faggio, Abruzzo, Italy | 4.75 | 6.75 | 28 |
| Shiraz 16 Stops, South Australia | 5.5 | 7.25 | 30 |
| Wine of the month Ask a team member for details | - | - | - |
| Grenache/Syrah Côtes du Rhône, Famille Perrin, France | 6.25 | 8.5 | 36 |
| Malbec / Cabernet Franc Gran Corte Amalya, Argentina | 7.75 | 11 | 44 |
| Gamay Brouilly, Château de Pierreux, Beaujolais, France | 8.5 | 11.75 | 50 |
| Pinot Noir Greywacke, Marlborough, New Zealand | 10.5 | 14.5 | 60 |
| Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy | - | - | 70 |

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| ROSÉ | 125ML | 175ML | BTL |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4.5 | 6 | 25 |
| Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France | 5 | 7 | 29 |

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| COCKTAILS | |
| Negroni J.J Whitley gin, Campari, Valdespino vermouth | 9.5 |
| Champagne Socialite Charles Heidsieck champagne, hibiscus | 12 |
| Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters | 11 |
| English Orchard J.J Whitley London dry gin, apple, elderflower | 10 |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 10 |
| Pineapple and Rum Roasted pineapple soda, Goslings rum, lime | 10 |

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| NON-ALCOHOLIC | |
| Strawberry Lemonade Strawberry shrub, soda | 3.5 |
| White Peach and Jasmine Fizz White peach and jasmine, lemon | 3.5 |
| Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn | 5 |
| No G&T Tanqueray 0.0%, London Essence tonic | 5 |
| Lady Grey's Garden Lady Grey Iced Tea, hibiscus | 4.5 |

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| BEERS | 330ML |
| Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus | 5 |
| Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish | 5.5 |
| Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted | 5 |
| Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free | 5 |
| Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus | 4.5 |
| Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus | 4.5 |

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| CIDER | 330ML |
| Aspalls Suffolk Cider 5.5% Medium dry and crisp | 5.5 |

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| SHERRY | 75ML |
| Fino 'Inocente', Valdespino | 6 |
| Pedro Ximénez 'El Candado', Valdespino | 6.5 |

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| SWEET | 75ML | 375ML |
| Sémillon Botrytis Sémillon, Peter Lehmann Masters, South Australia | 5.5 | 26 |
| Sauternes Château Laville, Bordeaux, France | 8.5 | 40 |

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| PORT | 75ML |
| Ruby Port, Sandeman | 5 |
| 10-Year-Old Tawny Port, Sandeman | 6 |