

BURNT TRUFFLE

GLUTEN FREE

FOR THE TABLE	Gordal olives	£4
	Fried and salted Valencian almonds	£3.5
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, Spenwood sheep's cheese	£7
	Roasted beetroot salad { <i>Rosé de Syrah</i> } ricotta, spiced pumpkin seeds, sticky walnut	£6.5
MAINS	Pan-fried ribeye steak { <i>Malbec / Cabernet Franc</i> } truffle and Parmesan chips, peppercorn sauce, watercress	£33
	Halibut fillet { <i>Chenin Blanc</i> } cavolo nero, chicken butter sauce, roasted and pickled hen-of-the-woods mushrooms, hazelnut	£32
	Confit duck leg { <i>Pinot Noir</i> } port-braised red cabbage, parsnip purée, long-stem broccoli, red wine jus	£22.5
	Sumac roasted cauliflower { <i>Riesling</i> } butterbean mash, toasted almonds, green chilli and salted lemon dressing	£15.5
FOR TWO	19 oz. 35-day-aged sirloin of beef to share { <i>Nebbiolo</i> } roast carrots, peppercorn sauce, truffle and Parmesan chips	£73
SIDES	Truffle and Parmesan chips	£5.5
	Roasted carrots with smoked garlic honey	£5.5
	Charred long-stem broccoli with lemon and olive oil	£5.5
	Peppercorn sauce	£4
	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
DESSERTS	Vanilla crème brûlée { <i>Sauternes</i> }	£7.5
	Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb	£6.5
	Chocolate 'Oblivion' { <i>Pedro Ximénez</i> } mint choc-chip ice cream, dark chocolate sauce	£9.5
	Baked vanilla yoghurt { <i>Charles Heidsieck Brut Champagne</i> } spiced apple compote	£7.5
SWEETS	Caramelised white chocolate, salted lime and almond fudge	£3.5

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

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	25
Viura/Vedejo 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

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

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

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

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

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

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

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

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

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