

BURN TRUFFLE

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt	£5.5
	Medjool dates wrapped in smoked bacon roasted with honey	£6
	Gordal olives	£4
	Fried and salted Valencian almonds	£3.5
STARTERS	Chicken liver pâté { Sauternes } farmhouse chutney, wholegrain sourdough toast	£9
	Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill	£7.5
	Lamb's breast { Gamay } butterbean and roast garlic purée, smoked garlic honey, sesame dukkah spice	£9.5
	Endive salad { Monastrell Rosado } sweet mustard, port and roasted grape dressing, walnuts, Spenwood sheep's cheese	£7
	Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { Chenin Blanc } pear and horseradish relish	£7.5
	Crab cake { Riesling } curry mayonnaise, soft-boiled egg, tea-soaked golden raisins, toasted almonds	£8.5
MAINS	7 oz. Flat-iron steak { Malbec / Cabernet Franc } truffle and Parmesan chips, peppercorn sauce, watercress	£27.5
	Chicken schnitzel with a shawarma spiced butter { Viura/Vedejo } apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt	£19
	Halibut fillet { Chenin Blanc } cavalo nero, chicken butter sauce, roasted and pickled hen-of-the-woods mushrooms, hazelnut	£32
	Confit duck leg { Pinot Noir } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut	£23.5
	Pan-fried fillet of stone-bass { Picpoul de Pinet } golden raisins, pine-nut and salted lemon dressing, confit garlic and olive oil mash, swiss chard	£22.5
	Roast cabbage stuffed with wild mushrooms { Gamay } confit garlic mash, roast celeriac and port gravy	£15.5
FOR TWO	19 oz. 35-day-aged sirloin of beef to share { Nebbiolo } 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 Charity donation 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 { Sauternes }	£7.5
	Sticky toffee pudding { Sémillon } vanilla ice cream, butterscotch sauce	£6.5
	Honeycomb ice cream { Pedro Ximénez } dark chocolate sauce, fresh honeycomb	£6.5
	Poached pear { Old Fashioned } walnut praline ice cream, Armagnac prune purée, sticky walnut	£9
	Chocolate 'Oblivion' { Pedro Ximénez } mint choc-chip ice cream, dark chocolate sauce	£9.5
	Baked vanilla yoghurt { Charles Heidsieck Brut Reserve } spiced apple compote, cinnamon palmier	£7.5
	Four cheeses from the British Isles please ask for our current selection { Chenin Blanc } house made digestive biscuits, fig and orange chutney	£12.5
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	9.5
JJ Whitley gin, Campari, Valdespino vermouth	
Champagne Socialite	12
Charles Heidsieck champagne, hibiscus	
Sticky Old Fashioned	11
Woodford Reserve, muscovado sugar, bitters	
English Orchard	10
JJ Whitley London dry gin, apple, elderflower	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, Goslings rum, lime	

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

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

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

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

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

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