

COCKTAILS

Seasonal G & T Brockmans Dry Gin, Fever-Tree Mediterranean Tonic Water, strawberries & lemongrass	11.5
Bloody Mary Made with Stolichnaya Vodka to our own house recipe <i>£1 for every Bloody Mary sold will go to the Cubitt House charity of the year, Westminster Befriend a Family.</i>	9
British Bellini Nino Franco "Rustico" Prosecco, NV & Chase Elderflower Liqueur	10
Morello Cherry Martini Sipsmith Sipping Vodka, Cherry Heering Liqueur, Morello Cherry purée, apple & lemon juice	11
Basil Fawty FAIR. Quinoa Vodka, passion fruit purée, apple juice & homemade basil syrup	10
Blimey Tanqueray London Dry Gin, FAIR. Açai liqueur, apple juice, blueberries & lime	10
English Cosmopolitan Sipsmith London Dry Gin & cranberry juice, elderflower cordial, fresh raspberries & lemon juice	11
Cherry Sour Sipsmith Sipping Vodka, Maraschino cherries, Cherry Bitter & lemon juice	11
Kiwi Margarita Altos Olmeca Plata Tequila, Grand Marnier Cordon Rouge, kiwi, lime & pistachio	11
Nothing Beets Strawberry Mezan Jamaica XO Rum, Madagascan vanilla, strawberries, beetroot syrup, lime & black pepper	11
Raspberry & Kumquat Spritz Chase Marmalade Vodka, FAIR. Kumquat liqueur, raspberry jam & Fever-Tree Sicilian lemon tonic	12
Mary's Bellini Nino Franco "Rustico" Prosecco, NV & Sipsmith Sloe Gin	10
Lowland Lamp Auchentoshan American Oak, Cointreau, FAIR. Café & double cream	10.5

CHAMPAGNE & SPARKLING

125ml Glass • Bottle

Terre di Marca Prosecco, Extra Brut, Treviso, ITA	7.5 • 38
Billecart-Salmon, Brut Réserve, Champagne, FRA, NV	11 • 59
Nino Franco "Faive", Rosé Brut, Veneto, ITA, NV	40
Egly-Ouriet "Les Vignes de Vrigny" 1 ^{er} Cru, Brut, Champagne, FRA, NV	69
Pierre Paillard, Blanc de Noir, Grand Cru Bouzy, Brut, Champagne, 2010	77
Ruinart, Blanc de Blancs, Brut, Champagne, FRA, NV	88
Billecart-Salmon, Brut Rosé, Champagne, FRA, NV	89

An optional 12.5% service charge will be added to your bill.

Please inform our staff if you have any dietary or allergen requirements.

MENU

Stone-baked bread & salted butter	2.5
Green mammoth olives	3

STARTERS & SHARING

Wright brothers rock oysters, shallot dressing, lemon	(6) 16 / (12) 30
Chilli salt squid, spiced herb dressing	9
House-made salt beef, bone marrow, crispy tongue, garlic crème fraîche, smoked chilli jam, bread (to share)	16.5
New season heritage beetroot, goat's curd, black olives, wild shoots	8.5
Roasted butternut & sage soup, spiced crème fraîche	7.5
Devon crab, celeriac, Granny Smith puree & juniper marinated blackberries	11.5
Rabbit scotch egg, coronation dressing	9
Lyme Bay mackerel tartare, cucumber gazpacho, smoked honey	9.5

SALADS

Cold-smoked Chalk stream trout, Pink Fir potatoes, radicchio, spring onion, minted yoghurt	13.5
Roasted pumpkin, chard, runner beans, watercress, pickled girolle dressing <i>with crispy Castlemead chicken</i>	11 13

MAINS

Lyme Bay Market fish	M/P
Castlemead chicken breast, avocado, courgettes, basil pesto	18.5
Beer battered fish & chips, crushed peas, tartare sauce	15
Trecorras Farm kid goat pie, whole grain mustard mash, fennel, goat's curd, gravy	16.5
Pan-fried cod, turnips, green beans, cod croquette, gooseberry relish	19
Cardington grass-fed rib eye, watercress, bone marrow Hollandaise, truffle & parmesan fries	23
Roasted Jerusalem artichokes, crushed sweet potato, charred broccoli, Wiltshire truffle	16
Dry-aged beef burger; bacon & bourbon jam, smoked garlic mayonnaise, gherkins, iceberg lettuce	16

SIDES

Butter beans, coriander, pine nuts	4
Watercress, Fivemiletown goat's cheese, balsamic dressing	4
Roasted rainbow carrots, chard, pickled grapes, hazelnuts	4
Tenderstem broccoli	4
Bone marrow mash	4
Fries, plain or with truffle & parmesan	4

SUNDAY ROAST

Served all day Sunday, with all the trimmings and seasonal vegetables

Millers of Speyside dry-aged beef sirloin	22
Norfolk Horn lamb	19
Middle White pork	19.5

Enjoy a whole roast for 4-5 people to share, served with all the trimmings.
Bookings for our sharing roast require 48 hours notice. 020 7730 0070

PUDDINGS

Raspberry éclair, white chocolate mousse, caramel ice cream	7.5
Valrhona chocolate pot, raspberries, chocolate crumble, pistachio cream	7.5
Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Sour cream & lime cheesecake, roasted peach, salted butter shortbread, peach sorbet	7.5
Plum & blackberry crumble, Earl Grey custard	7.5
Selection of British cheese, quince, grapes & biscuits	11.5

JUICES

Orange	3.5
Strawberry, apple & lemongrass	4
Apple, grape & pear	4
Carrot, orange & ginger	4

TEA & COFFEE

Fresh mint tea	3
Birchall English Breakfast, Earl Grey, Chamomile	3
Birchall Lemongrass & Ginger	3
Birchall Green Tea	3
Reads coffee	3

Soya and semi-skimmed milk available