

COCKTAILS

Seasonal G & T Beefeater 24 Gin, Fever-Tree Indian Tonic Water, pink grapefruit twist & mint sprig	11
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
William Pear Martini Stolichnaya Vodka, William Pear puree, lemon juice & honey	11
Chocolate Martini Stolichnaya Vodka & home made chocolate liqueur	10
Blimey Tanqueray London Dry Gin, FAIR. Açai liqueur, apple juice, blueberries & lime	10
Bloody Colada Havana Añejo Especial, apple juice, passion fruit puree, coconut milk lemon juice & home made beetroot syrup	10
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
Corretto Ardberg 20yo, espresso & chocolate bitter	12
Plum Sour Maker's Mark, lemon juice, plum jam & egg white	12
Mary's Bellini Nino Franco "Rustico" Prosecco, NV & Sipsmith Sloe Gin	10
Pink Pepper Cosmo Sipsmith Gin, raspberry puree, pink pepper, apple & lemon juice	12

CHAMPAGNE & SPARKLING

125ml Glass • Bottle

Nino Franco "Rustico" Valdobbiadene Prosecco Brut, ITA, NV	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 Vignay" 1 ^{er} Cru, Brut, Champagne, FRA, NV	79
Charles Heidsieck, 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	79

MENU

STARTERS & SHARING

Stone-baked bread & salted butter	2.5
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
Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread	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

MAINS

Smoked mackerel salad, grilled cauliflower, kale & baby spinach, sour cream dressing	13.5
Roasted pumpkin salad, radicchio, broccoli & watercress, pomegranate dressing with crispy Castlemead chicken	11 13
Lyme Bay Market fish	M/P
Castlemead chicken breast, glazed shallot, cauliflower, sautéed wild mushrooms	18.5
Beer battered fish & chips, crushed peas, tartare sauce	15
Lyons Hill Farm venison pie, roasted celeriac mash	16.5
Cardington grass-fed rib fillet, watercress, bone marrow Hollandaise, truffle & parmesan fries	24

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

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*

SIDES

Mulled wine braised red cabbage, almonds	4
Watercress, Fivemiletown goat's cheese, balsamic dressing	4
Brussel sprouts, bacon & chestnuts	4
Purple sprouting 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
Salt Marsh 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

Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Spiced Valrhona chocolate mousse, blackberries, sour cream	7.5
Sticky toffee pudding, malt butterscotch, roasted pear, ginger ice cream	7.5
Cranberry & white chocolate bread & butter pudding, candied mandarin	7.5
Meringue roulade, chestnut cream, hazelnuts	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