

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	8.5
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 Fawltly 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
Earl of Pomegranate Sipsmith London Dry Gin & Virunga earl grey tea infusion, pomegranate	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

Nino Franco "Rustico", Prosecco, Brut, Veneto, ITA, NV	7.5 • 38
Billecart-Salmon, Brut Réserve, Champagne, FRA, NV	11 • 59
Nino Franco "Faïve", Rosé Brut, Veneto, ITA, NV	40
Jacquesson "Cuvée 739" 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 beetroot, goat's curd, black olives, sourdough, wild shoots	8.5
Courgette & basil soup, sheep's yoghurt	7.5
Devon crab, heritage tomatoes, pickled green strawberries, basil	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
Slow cooked Castlemead chicken, wild rice, radish, green beans, basil vinaigrette	13
Heritage tomatoes, red onions, pickled green strawberries, rocket pesto, pine nuts	11

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
Hazelnut hasselback potatoes, poached duck egg, broad beans, nettle dressing	16
Dry-aged beef burger, bacon & bourbon jam, smoked garlic mayonnaise, gherkins, iceberg lettuce	16

SIDES

Butter beans, coriander, pine nuts	4
Watermelon, baby spinach, Yorkshire Fettle, mint	4
Peas & sugar snaps, bacon, gem lettuce, garlic	4
Sautéed spinach	4
Watercress 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

Strawberry Eton mess	7.5
Valrhona chocolate pot, cherries, red wine syrup	7.5
Bramley apple pie, salted caramel, pecans, vanilla ice cream	7.5
Sour cream cheesecake, gooseberries, raspberries, peach sorbet	7.5
Carrot cake, cream cheese frosting, vanilla ice cream	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