

- BAR MENU -

TABLE SNACKS FOR TWO TO SHARE

QUAIL EGG SCOTCH EGGS (4)

Green vegetable salad 12

WILD MUSHROOM ARANCINI

Parmesan, red pepper and sundried tomato sauce 8

WARM OLIVES

Garlic, rosemary, lemon 6

MAPLE ROSEMARY BAR NUTS

Brazil nuts, walnuts, cashews, pecans, almonds, pistachios, maple syrup, rosemary, thyme 6

CHIPOLATAS

Honey, mustard 6

SWEET POTATO CRISPS

Coconut oi, sriracha (Vegan) 6

PORK SCRATCHINGS

Seasalt 6

BAKED CAMEMBERT

Garlic, rosemary, cornichons, crusty bread 13

SNACKS

GROUVILLE OYSTERS

3 of any one choice below 8

Natural: No fuss, just add lemon

Oriental: Ginger, lime & chilli

Rockefeller: herb butter, breadcrumb & parmesan gratinee
or

Choose 6 oysters &
a bottle of Taittinger Brut 90

WHITEBAIT

Garlic mayonnaise 8

SALT AND PEPPER SQUID

Garlic mayonnaise 9

CLASSIC PRAWN COCKTAIL

Marie Rose, brown bread 12

FRENCH ONION SOUP

Gruyere crouton 11

MAINS

BEEF WELLINGTON TO SHARE

Dauphinoise, tenderstem broccoli, red wine jus 68

10OZ SIRLOIN

Triple cooked chips, tomato, mushrooms & your choice of Bearnaise, Peppercorn, Blue cheese, Cafe de Paris or Marrowbone butter 30

BEEF BURGER

Brioche style bun, red onion, baby gem, tomato, pickle, our own burger relish, chunky chips 16

ADD Bacon, American Burger Cheese or both for 2.5

HALLOUMI BURGER

Mushroom, red pepper, triple cooked chunky chips 16

CIDER BATTERED COD

Tartare sauce, triple cooked chunky chips 18

ADD mushy peas 2

PEA & MINT RAVIOLI

Spinach, almonds, pine nuts, walnuts (vegan) 20

Chef's Daily Specials

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- W I N E -

C H A M P A G N E

75 c l

Veuve Cliquot, Yellow Label Brut

£75.00

Moet Chandon, Rose Imperial

£75.00

Forget Brimont, Premier Cru

£49.00

S P A R K L I N G

1 / 4 b t

75 c l

Prosecco Brut, Ponte Di Rialto, Italy

£11.50

£25.00

W H I T E

175 m l

250 m l

75 c l

Sauvignon Blanc, Chile

£5.90

£7.50

£20.00

Pinot Grigio Italia, Italy

£6.20

£7.90

£21.00

Chardonnay, France

£6.90

£8.10

£25.00

Sauvignon Blanc, Marlborough Mirror Lake New Zealand

£7.70

£9.50

£27.00

Muscadet De Servre Et Maine, Chateau Cassemichere, France

£27.00

Macon Lugny, Les Genievres, Louis Latour, France

£33.00

Sancerre, Domaine Du Pre Semele

£38.00

Petit Chablis, Simonnet-Febvre

£9.50

£11.90

£39.00

Pouilly-Fume, Les Charmes, Domaine Chatelain, France

£37.00

Pouilly- Fuisse, Daudet Naudin 2019, France

£49.00

R E D

175 m l

250 m l

75 c l

Cabernet-Sauvignon, Norte Chico Chile

£5.90

£7.50

£20.00

Merlot, France

£6.90

£7.90

£23.00

Malbec, Kaiken Argentina

£8.30

£9.90

£28.00

Cabernet Shiraz, Australia

£6.90

£8.70

£24.00

Primitivo, Italy

£26.00

Chateau Puyfromage, France

£27.00

Cotes Du Rhone Villages, Les Coteaux, Boutinot, France

£28.00

Marques De Caceres, Crianza Rioja Spain

£29.00

Valpolicella, Italy

£29.00

Chianti Classico, Brolio Italy

£35.00

Chateau Vieux Cardinal, Pomerol 2018

£41.00

Muga Reserva, Rioja Spain

£39.00

Chateau Cissac, Haut Medoc, France

£42.00

Châteauneuf Du Pape, France 2018

£52.00

R O S E

125 m l

175 m l

250 m l

75 c l

Cotes De Provence, Sables D'azur

£8.30

£9.90

£28.00

Sancerre, Domaine Du Pre Semele

£36.00

D E S S E R T

Sauternes, Perle di Arche

£8.50

£29.00

