



APPETISERS

BLACK PUDDING SCOTCH EGG <i>grain mustard sauce</i>	£8
FRENCH ONION SOUP <i>Comté cheese & garlic croutons</i>	£7
SEARED SCALLOPS <i>Alsace bacon, porcini mushrooms & spring onion</i>	£12
BURRATTA <i>grilled aubergine & pimento salsa</i>	£9
FRITTO MISTO <i>squid, scallop, monkfish, prawn & sole served with dipping sauces</i> ...	£10
GRILLED OCTOPUS & CHORIZO <i>chickpea, saffron, padrón pepper & tomato</i>	£10
ASIAN DRESSED CRAB <i>lime, chilli, corriander & avocado</i>	£15
CRISPY DUCK SALAD <i>pomegranate, bean sprouts, spring onions & sesame</i>	£9
CHICKEN LIVER PARFAIT <i>walnut brioche & quince jam</i>	£7

ENTRÉES

MONKFISH CURRY <i>fragrant rice, raita, kachumba, puris & mango chutney</i>	£18
SEARED HALIBUT <i>cauliflower pureé, Paris brown mushrooms, leek & bacon</i>	£22
FILLET OF PLAICE <i>warm tartar sauce & crisp goujons</i>	£16
HERB ROASTED CHICKEN <i>sweetcorn mousseline & crispy fried courgette</i>	£16
ROAST LOIN OF VENISON <i>blackberry jus, butternut squash & herb gnocchi</i>	£25
BREAST OF DUCK <i>griottine cherries, caramelised chicory & goose fat potatoes</i>	£18
BRAISED BEEF IN CHIANTI <i>Alsace bacon & pommes pureé</i>	£16
ARTICHOKE RISOTTO <i>walnut & black truffle</i>	£8 / £14
VEAL BLANQUETTE <i>white veal ragu, pearl onions, mushrooms & pilaf rice</i>	£18

THE GRILL

Cooked simply over hot coals

SIRLOIN (12OZ).....	£26
BEEF FILLET (8OZ)	£30
CÔTE DE BOEUF (18OZ).....	£32
FLAT IRON STEAK (8OZ) <i>bordelaise sauce</i>	£17
GRILLED SCOTTISH LOBSTER <i>garlic butter or thermidor</i>	£23/£42
MARKET FISH OF THE DAY <i>battered new potatoes, spinach & hollandaise</i>	£19

Accompaniments

béarnaise / peppercorn /
mustard selection / garlic butter

All £2

VEGETABLES & SALADS

steamed pak choi with ginger & oyster sauce /
house salad / honey roasted carrots / goose fat roast potatoes /
thick cut roosters / pickled onion rings

All £3.50

If you have an allergy or dietary requirement please keep us informed.

CONNOISSEURS

White

125ml / Bottle

Pouilly Fumé Eurythmie, *Johnathan Pabiot, Loire Valley, France, 2015*..... £15 / £80

Riesling, *Sankt Nikolaus Grosse Lage, Peter Jacob Kuhn, Rheingau, 2011* £15 / £80

Puligny Montrachet 1er Cru 'La Garenne', *Gilles Bouton, Burgundy, 2013*..... £17 / £90

Red

Estate Malbec, *Bodega Colomé, Salta, Argentina, 2013*..... £9 / £50

Chianti Rufina Reserva, *Selvapiana, Tuscany, Italy, 2011*..... £11 / £60

Chateau Pontet Canet, *Grand Cru Classé, Pauillac, Bordeaux, 2007*.....£35 / £200

SPARKLING

By the Glass / Bottle

Billecart Salmon Brut NV..... £10 / £60

Jannison Rosé NV..... £13 / £75

Prosecco, Valdese, *Terre di Sant' Alberto, Veneto* £7 / £30

WHITE

175ml / 375ml / Bottle

Viognier, "Le Paradou", *Chateau Pesquié, Ventoux, 2015* £7 / £13 / £26

Chardonnay, *Macon Uchizy, Dom. Talmard, Burgundy, 2015* £7 / £14 / £27

Sauvignon Blanc, *Yealands "Landmade", Marlborough, NZ, 2015*..... £9 / £17 / £32

Pouilly Fuissé, *Domaine Cornin, Burgundy, 2014*..... £12 / £23 / £45

ROSÉ

175ml / 375ml / Bottle

Domaine Montrose, *Côtes du Thongue, France, 2015*..... £7 / £13 / £25

RED

175ml / 375ml / Bottle

Côtes du Rhône, *Domaine Ferraton, France, 2014*..... £7 / £14 / £28

Fleurie, *Chateau de Raousset, Beaujolais, 2014* £7 / £14 / £28

Pinot Noir, *Pencarrow, Martinborough, New Zealand, 2014* £9 / £18 / £35

Malbec, *Amalaya, Salta, Argentina, 2015*..... £9 / £18 / £35

Connoisseur wine list & champagne list on request.