

WHITE WINE

175ml / 375ml / 750ml

RIESLING 'R',*August Kessler, Mosel, Germany*
2015

£7 / £14 / £27

SAUVIGNON BLANC,*Yealands "Landmade",
Marlborough, New Zealand,*
2016

£8 / £15 / £30

A MANO BIANCO,*Puglia, Italy, 2015*

£9 / £18 / £35

PINOT GRIGIO,*Sartori, Arcole, Veneto, Italy,*
2016

£7 / £14 / £27

CHARDONNAY,*Macon Uchizy, Dom. Talmard,
Burgundy, 2016*

£6 / £13 / £27

White Wine of the Month**CHARDONNAY,***Lismore, Greyton, Western Cape,
South Africa, 2015*

£9 / £18 / £35

RED WINE

175ml / 375ml / 750ml

FLEURIE,*Chateau de Raousset,
Beaujolais, 2015*

£8 / £15 / £30

PINOT NOIR,*Pencarrow, Martinborough, New
Zealand, 2015*

£9 / £18 / £35

MALBEC ESTACION 1883,*Trapiche, Mendoza, Argentina,*
2015

£9 / £18 / £35

CÔTES DU RHÔNE,*Domaine Ferraton, France, 2015*

£7 / £14 / £28

Red Wine of the Month**AMARONE,***della Valpolicella, Bertani,
Italy, 2014*

£13 / £25 / £50

*Full wine list available.***APPETIZERS****CAULIFLOWER SOUP***Roquefort cheese royale* £6**THAI HOT & SOUR SOUP***shrimp wonton, spring onion, chilli & coriander..* £6**CRISPY GOATS CHEESE***beetroot tartare*..... £7**FRITTO MISTO***Vietnamese & tartar dipping sauces* £9**3 VARIETIES OF DIM SUM***chicken, pork & prawn dumplings
served with dipping sauces*..... £10**MOULES MEUNIÈRE***Shetland mussels, white wine
& garlic broth*..... £7 / £14**HENDRICKS SMOKED SALMON***horseradish crème fraîche & pickled carrots* £12**CRISPY DUCK SALAD***watermelon, bean sprouts, pomegranate,
soy & sesame dressing*..... £8**CHICKEN LIVER PARFAIT***toasted brioche, apple & raisin chutney* £8**ENTRÉES****LOBSTER THERMIDOR***half or whole*..... £17 / £34**FISH & CHIPS***mushy peas & tartar sauce* £15**WHOLE LEMON SOLE***brown shrimp & parsley*..... £19**MONKFISH & PRAWN CURRY***fragrant rice, raita, kachumba,
puris & mango chutney*..... £19**GRILLED TURBOT***saffron potatoes & chive butter sauce*..... £18**FISH OF THE DAY***buttered spinach, new potatoes
& tartar hollandaise*..... Market Price**CORNFED CHICKEN***black pudding & creamed potatoes* £17**GLAZED DUCK BREAST***dauphinoise potato & caramelised chicory*..... £18**ROAST LOIN OF VENISON***braised haunch, cavolo nero & redcurrants*..... £19**THE GRILL***Cooked simply over
hot coals***RIB EYE (10oz)**

£25

SIRLOIN (10oz)

£26

FILLET (8oz)

£30

STEAK FRITES (8oz)*rump steak
& French fries*

£18

**HOUSE HAMBURGER
DELUXE (8oz)***chopped steak,
brioche bun, emmental
& French fries*

£17

Sauces*béarnaise / peppercorn /
garlic butter / black truffle mustard*

£2

**VEGETABLES
& SALADS**

HAND CUT CHIPS

CAULIFLOWER CHEESE

PARSLEY POTATOES

HONEY GLAZED CARROTS

ROCKET & PARMESAN SALAD

GARLIC MUSHROOMS

BROCCOLI WITH
GARLIC & CHILLI

ONION RINGS

£3

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.