### Nibbles

Toasted focaccia bread, selection of whipped butters £5 | 372 kcal

Marinated mammoth olives (vg) £5 | 65 kcal

Panko crumbed feta bites, honey and thyme (v) £5 | 411 kcal

> Pork puffs, burnt apple purée £4 | 98 kcal

### **Starters**

Glazed pork belly, red cabbage sauerkraut, apple £8.50 | 498 kcal

Crispy squid with parmesan, lemon & parsley, sriracha mayo £11 | 478 kcal

Celeriac, truffle & goats cheese soup (v) £8.50 | 356 kcal

Tiger & king prawn cocktail, bloody Mary shot, endive, croute £13.00 | 502 kcal

Crispy kale stems, sweet chilli (vg) £8.50 | 332 kcal

Handpicked crab, avocado, mayo, rye toasts, fennel & apple salad £12.50 | 424 kcal

Marinated heritage tomatoes, ricotta and basil parfait, foccacia, pumpkin seeds (v) £8.50 | 344 kcal

## Vegan & Vegetarian

Ravioli, truffle, spinach, roasted vine tomato, baby vegetables, pine nut pesto (v) £16 | 512 kcal

Risotto, pea, broad bean, baby vegetable, vegan cheese, crispy artichoke, micro herbs and oil (vg) £15 | 522 kcal

## **Seafood & oysters**

Oysters 6 or 12 - selection of sauces £19 or £36 | 82 kcal or 164 kcal

Fruits de Mer (served hot or cold)
King prawns, dressed crab, mussels, clams, oysters, bread & sauces
£ 48 | 816 kcal (add 1/2 lobster for £24)

## From The Grill

## Fish

All served whole with lemon and watercress

Whole sea bass £18.50 | 334 kcal

Lobster 1/2 or whole £28 or £53 | 345 kcal or 662 kcal

> Roast monkfish £26 | 325 kcal

Whole lemon sole £22 | 298 kcal

Whole sea bream £16 | 342 kcal

#### Add-ons

King prawns £9 | 280 kcal

1/2 lobster £28 | 345 kcal

Mussels £5 | 172 kcal

Clams £5 | 110 kcal

### Meat

All served with cherry vine tomatoes and watercress

Maple glazed pork belly £19 | 682 kcal

Chateaubriand (for 2)

£59 | 882 kcal

28-day aged ribeye

£26 | 785 kcal

28-day aged beef fillet

£32 | 545kcal

Thyme roasted chicken (breast & leg)

£15 | 688 kcal

Herb crusted 3-bone rack of lamb

£25 | 588 kcal

## Sides

Ale battered crispy onion rings £5 | 367 kcal (v)

Fries £5 | 365 kcal (vg)

Sweet potato fries £5 | 401 kcal (vg)

Grand salad £5 | 132 kcal (vg)

Creamed potatoes £5 | 372 kcal (vg)

Tenderstem broccoli, lemon & parsley crumb, toasted almonds £5 | 168 kcal

### Sauces

Barbecue £4 | 110 kcal (v)
Peppercorn £4 | 133 kcal
Hollandaise £4 | 227 kcal (v)
Red wine jus £4 | 155 kcal
Garlic butter £4 | 95 kcal (v)
Chimichurri £4 | 167 kcal (vg)
Mushroom cream sauce £4 | 152kcal

## Chef's Classics | Meats

Chicken breast, jersey royals, peas and broad beans, purple broccoli, asparagus, kale & broth £19 | 794 kcal

Rump of lamb, potato terrine, burnt butter carrot puree, samphire, beetroot & lamb jus £26 | 803 kcal

Slow cooked beef short rib, bok choi, charred corn, shiitake mushrooms, tempura spring onion, sticky jus £23 | 845 kcal

## Chef's Classics | Fish

Roast cod, pea, broad bean, ham hock, hispi cabbage, purple potatoes, sweetcorn puree & panko egg yolk £23 | 698 kcal

Seafood risotto, white wine, garlic, dill, lime £17 | 598 kcal

Lobster & salmon burger, Marie Rose sauce, fries, slaw (add streaky bacon for £2) £23 | 771 kcal

#### Desserts

Salted caramel chocolate tart, yoghurt gelato, cherry purée (v) £9.50 | 798 kcal

Mango & passionfruit cheesecake, coconut, honey crumble, candied pineapple & compote £9 | 642 kcal

Strawberry & raspberry Eton mess, gelato, £8.50 | 715 kcal

Pear tatin, apple sorbet, blackberries, sauce (vg) £9 | 532 kcal

Four cheeses with quince, biscuits, chutney, grapes (v) £15 | 763 kcal

Selection of gelato & sorbets (v) £6 | 270 kcal

#### WHITE WINE

175ml & Bottles

Camel Valley Bacchus, England (vg) £12.50 | £52

Bolney Estate Pinot Gris, England £12.50 | £52

Vavasour Sauvignon Blanc, New Zealand £12 | £42

Trentino L'Aristocratico Pinot Grigio, Italy (vg) £10 | £38

Petite Ronde Picpoul de Pinet, France (vg) £9 | £35

Rare Vineyards Marsanne-Viognier, France (vg) £9 | £34

Chassagne-Montrachet Louis Jadot, France (vg) | £140

> Sancerre Joseph Mellot, France (vg) | £52

Stopham Pinot Blanc, England | £52

> Pulpo Albariño, Spain (vg) | £47

Gavi di Gavi, Enrico Serafino, Italy (vg) | £47

# NON-ALCOHOLIC WHITE WINE

Torres Muscat 0.0% Spain (vg) 195 kcal | £23

# NON-ALCOHOLIC RED WINE

Torres Syrah 0.0%, Spain (vg) 173 kcal | £23

#### NON-ALCOHOLIC ROSÉ WINE

Torres Rosé 0.0%, Spain (vg) 165 kcal | £24

# NON-ALCOHOLIC SPARKLING WINE

Codorniu 0% Sparkling, Spain 203 kcal I £29

#### **RED WINE**

175ml & Bottles

Bourgogne Pinot Noir Louis Jadot, France (vg) £13 | £57

Terrazas Malbec, Argentina (vg) £12.50 | £52

Chateau Lamonthe-Cissac Haut Medoc, France £12.50 | £52

> Bolney Estate Red, England (vg) £12.50 | £52

Black Craft Shiraz, Australia £12.50 | £52

Feudini Salentini 125 Primitivo del Salento, Italy £12 | £42

Granfort Merlot, France (vg) £9 | £35

Sea Change Negroamaro, Italy (vg) £8 | £32

> Castillo de Mureva Organic Tempranillo, Spain (vg) £7 | £32

The Good Luck Bad Luck Club Cabernet Sauvignon, Australia | £52

> Riva Leone Barolo, Italy | £75

Châteauneuf-du-Pape Clos de L'Oratoire des Papes Ogier, France | £125

Cloudy Bay Pinot Noir, Marlborough, New Zealand | £92

Chateau Ste Michelle Indian Wells Cabernet, USA I £55

Wines also available in 125ml and 250ml servings upon request - just ask our team

## Cocktails

## Seasonal

### Mary's Medicine | £14

Glenmorangie X, Hennesey VS, lemon juice, marmalade, sugar syrup, egg white

#### Pina Picante | £14

Chilli infused Olmeca Tequila Silver, Briottet Pamplemouse Rose, lime juice, agave syrup, pineapple juicehoney

## Pineapple Daiquiri | £14

Red leg rum, lime juice, pineapple syrup

### Passionfruit Spritz | £14

Sagatiba Cachaca, Briottet fruits de la Passion, lime juice, passionfruit puree, sugar syrup, soda water

#### **Go Bananas** | £14

Briottet Creme de banana, Baileys, Absolut vodka, cinnamon syrup, oat milk

#### Centre Court | £14

Beefeater pink gin, Briottet Fraise de Bois, strawberry puree, double cream

#### Lay All Your Love On Me | £14

Malfy Orange Gin, Briottet Pamplemouse Rosé, Grand Marnier, Lemon Juice, Egg white

## **Greatest hits**

## Tropical Passion | £14

Herradura de Plata tequila, triple sec, Briottet Fruits de la Passion, Giffard Grenadine syrup & orange juice

### Cherry Bakewell | £13

Chambord liquor, amaretto, Giffard Cinnamon syrup, cherry bitters, cranberry & lime juice

#### Pickled Plum Punch | £13

Balla spiced rum, homemade plum shrub, lime juice, plum jam, cinnamon syrup

## Passionfruit Lexington Ice Tea | £13

Havana Club 3yr rum, cold brew Grand teablend, passionfruit puree, lemon juice & elderflower cordial \*non-alcoholic version available I £7

### Peach Lexington Ice Tea | £13

Rabbit Hole Heigold bourbon, cold brew Grand tea blend, peach puree, lemon juice & elderflower cordial \*non-alcoholic version available I £7

## Classics

## Margarita | £13

Olmeca Silver tequila, triple sec, & fresh lime juice

#### Manhattan | £13

Glenmorangie X whisky, Hotel Starlino Rosso vermouth & maraschino cherry

#### Old Fashioned | £13

Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel

## Sours | £13

Chivas Regal 12yr whisky, Woodford Reserve bourbon, Amaretto liquor or Pisco, egg white, angostura bitters, sugar syrup & fresh lemon juice

#### Negroni | £13

Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

#### ROSÉ WINE

175ml & Bottles

Reserve des Bertrands Cotes de Provenance, France £12.50 | £50

Chapel Down English Rosé, England (vg) £12 | £50

Bolney Estate Lychgate Rosé, England £12.50 | £48

Wicked Lady Zinfandel, California, USA (vg) £8 | £25

Marchesi Ervani Pinot Grigio Rosé, Italy (vg) £7 | £27

#### CHAMPAGNE

125ml & Bottles

Moët & Chandon Brut Imperial, France (vg) £15.50 | £87

Moët & Chandon Rosé Imperial, France (vg) £18.50 | £115

Dom Perignon P2, France (vg) | £570

Dom Perignon Rosé Vintage, France (vg) | £465

Louis Roederer Cristal, France (vg) | £360

Krug Grande Cuvée, France (vg) | £340

Dom Perignon Vintage, France (vg) | £330

Laurent Perrier Rosé, France (vg) | £170

Ruinart Rosé, France (vg) | £140

Ruinart Blanc de Blancs, France (vg) | £145

Laurent Perrier Ultra Brut, France (vg) | £135

Moët & Chandon Grand Vintage, France (vg) | £130

Veuve Clicquot Yellow Label Brut, France (vg) | £115

#### **SPARKLING WINE**

125ml & Bottles

Pink Prosecco, Italy £8 | £42

Alberto Nani Organic Prosecco, Italy (vg) £9.50 | £46

Chandon Spritz, Argentina | £47

Cloudy Bay Pelorus, New Zealand | £60

Ridgeview Cavendish, England (vg) £12.50 | £68

Ridgeview Fitzrovia Rosé, England (vg) £13.50 | £72

Ridgeview Blanc de Blancs, England (vg) £16.50 | £97

> Ridgeview Oak Reserve, England (vg) | £138

Balfour Leslies Reserve Rose, Kent, England (vg) I £85

Camel Valley Pinot Noir Brut Rosé, England (vg) | £80

Chapel Down Classic Brut NV, England | £60

Bolney Bubbly, England | £60

#### SUSSEX WINE FLIGHT

Bolney Tasting Experience, England Pinot Gris, Lychgate Rosé, Red 3 x 75ml | £18

# RIDGEVIEW TASTING EXPERIENCE

with a perfectly paired nibble Ridgeview Cavendish, Fitzrovia & Blanc de Blancs 3 x 75ml | £28

If you require allergen information or have any questions about allergens, please ask your server. A discretionary 12.5% service charge will be added to your bill and shared between our team.