

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
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 ROSE WINE

Torres Rosé 0.0%, Spain (vg) 165 kcal | £23

NON-ALCOHOLIC SPARKLING WINE

Codorniu 0% Sparkling, Spain 203 kcal | £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 | £48
Feudini Salentini 125 Primitivo del Salento, Italy £12 | £42
Don Jacobo Crianza, Spain £10 | £38
Granfort Merlot, France (vg) £9 | £35
Seachange Negroamaro, Italy (vg) £8 | £32
Castillo de Mureva Organic Tempranillo, Spain (vg) £7 | £29
The Good Luck Bad Luck Cabernet Sauvignon, Australia | £52
Riva Leone Barolo, Italy | £125
Châteauneuf-du-Pape Clos de L'Oratoire des Papes | £125
Cloudy Bay Pinot Noir, Marlborough, New Zealand | £92
Chateau Ste Michelle Indian Wells Cabernet, USA | £55

125ml and 250ml wines available

COCKTAILS

Seasonal

- Apfelwunder** | £14
Jägermeister, apple juice, lemon, Orgeat
- Chocolate Orange Old Fashion** | £14
Woodford Reserve bourbon, orange bitters, choc bitter, crème de cacao dark
- Japanese Cherry Sour** | £14
Hennessy VS, lime juice, honey, Japanese cherry tea, cherry puree, egg white
- Strawberry Ginhattan** | £14
Beefeater pink gin, Briottet fraise de bois, honey, Strawberry & Kiwi tea
- Jimmy** | £14
Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber
- Spiced Apple Daquiri** | £14
Havana Especial rum, Briottet manzana verde, lime, demerara sugar

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
- Grand Iced Tea** | £13
Havana Club 3yr rum, cold brew Grand teablen, lemon juice & elderflower cordial.
Available in strawberry, peach, passionfruit or Japanese cherry flavour
*Non-alcoholic version available | £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
- Mojito** | £13
Havana 3 rum, fresh lime, sugar syrup and fresh mint
- Negroni** | £13
Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

ROSÉ WINE

175ml & Bottles

- Reserve des Bertrands Cotes de Provence, France £12 | £50
Chapel Down English Rosé, England (vg) £12 | £50
Bolney Estate Lychgate Rosé, England £12 | £48
Wicked Lady Zinfandel, California, USA (vg) £8 | £25
Marchesi Ervani Pinot Grigio Rosé, Italy (vg) £7 | £29

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) | £150
Ruinart Blanc de Blancs, France (vg) | £145
Laurent Perrier Ultra Brut, France (vg) | £145
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 | £67
Ridgeview Fitzrovia Rosé, England (vg) £13.50 | £72
Ridgeview Blanc de Blancs, England (vg) £16.50 | £97
Ridgeview Oak Reserve, England (vg) | £135
Balfour Leslies Reserve Rose, Kent, England (vg) | £85
Camel Valley Pinot Noir Brut Rosé, England (vg) | £85
Chapel Down Classic Brut NV, England | £60
Bolney Bubbly, England | £57

DIGESTIFS

- Port 70ml**
Cockburn's LBV | £7
Quinta do Vallado 10y Tawny | £7
- Sherry 70ml**
Tío Pepe Jerez Xeres (ESP) | £6
Harvey's Solera (ESP) | £6
- Sweet wine 70ml**
Tokaji Aszu (HUN) | £12

(v) vegetarian | (vg) vegan

If you require allergens 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. Adults need around 2000 kcal a day.

Nibbles

Honey & thyme milk bread with whipped butter
£5 | 402 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

Mussels, white wine, tomato, parsley & garlic
with warm rustic bread
£9 | 478 kcal

Lobster & macaroni cheese croquettes, bisque mayonnaise
£11.50 | 478 kcal

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

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

Fresh Crab, crème fraiche, chives, cucumber & beetroot
with rye toast
£12.50 | 412 kcal

Puff pastry & gruyere topped baked onion soup (v)
£8.50 | 558 kcal

Vegan & Vegetarian

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

Risotto, confit tomato, burrata, roast aubergine,
basil & parmesan (vg)
£15 | 576

Charred Hispi cabbage, king oyster mushroom, burnt corn,
aubergine caviar, broccoli, vegan curry butter and
saffron(vg)
£16 | 522

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

Skate Wing
£16 | 298 kcal

Add-ons

King prawns
£9 | 280 kcal

1/2 lobster
£28 | 345 kcal

Mussels
£5 | 172 kcal

Clams
£5 | 110 kcal

Sauces

Barbecue £4 | 110 kcal (v)

Peppercorn £4 | 133 kcal

Red wine jus £4 | 155 kcal

Hollandaise £4 | 227 kcal (v)

Chimichurri £4 | 167 kcal (vg)

Garlic butter £4 | 95 kcal (v)

Mushroom cream sauce £4 | 152kcal

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 | 545 kcal

Thyme roasted chicken (breast & leg)
£15 | 688 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 (v)

Buttered French beans, bacon, shallots
£5 | 261 kcal

Tender stem broccoli,
lemon & parsley crumb, toasted
almonds

£5 | 168 kcal (v)

Creamed spinach, pine nuts
£5 | 56 kcal

Chef's Classics | Meats

Ballotine of chicken, crispy leg, butternut puree, crispy
mushrooms, confit potato & chicken sauce
£19 | 794 kcal

Roast lamb rump, pumpkin velouté, gnocchi,
miso & honey glazed carrots
£26 | 767 kcal

Pork fillet, potato terrine, apple puree, pork belly,
roast onion & sage
£19 | 795 kcal

Chef's Classics | Fish

Turbot, samphire, potato puree, seafood, prawn beignet,
caviar & butter sauce
£27 | 684 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

Chocolate, caramel & hazelnut cheesecake, chocolate
crumb & salted caramel ice cream (v)
£9.50 | 742 kcal

Tiramisu, shaved chocolate & coffee gelato
£9 | 675 kcal (v)

Warm blackberry Bakewell tart, sugared almonds
& apple ice cream (v)
£8.50 | 789 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

(v) vegetarian | (vg) vegan

If you require allergens 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. Adults need around 2000 kcal a day.