

WHITE WINE 175ml & Bottles
Camel Valley Bacchus, England (vg) £13.50 £54.50 Bolney Estate Pinot Gris, England £13.50 £54.50 Vavasour Sauvignon Blanc, New Zealand £13 £44.50 Trentino L'Aristocratico Pinot Grigio, Italy (vg) £11 £39.50 Petite Ronde Picpoul de Pinet, France (vg) £10 £37.50 Rare Vineyards Marsanne-Viognier, France (vg) £10 £37.50 Sancerre Joseph Mellot, France (vg) £54.50 Stopham Pinot Blanc, England £54.50 Pulpo Albariño, Spain (vg) £50 Gavi di Gavi, Enrico Serafino, Italy (vg) £49.50
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 £28

RED WINE 175ML & Bottles
Bourgogne Pinot Noir Louis Jadot, France (vg) £14 £59.50 Terrazas Malbec, Argentina(vg) £13.50 £55 Chateau Lamonthe-Cissac Haut Medoc, France £13 £55 Black Craft Shiraz, Australia £13 £50 Feudini Salentini 125 Primitivo del Salento, Italy £12 £45 Don Jacobo Crianza, Spain £11 £41 Granfort Merlot, France (vg) £10 £38 Seachange Negroamaro, Italy (vg) £9 £35 Castillo de Mureva Organic Tempranillo, Spain (vg) £8 £32 The Good Luck Bad Luck Cabernet Sauvignon, Australia £55 Riva Leone Barolo, Italy £130 Châteauneuf-du-Pape Clos de L'Oratoire des Papes £130 Cloudy Bay Pinot Noir, Marlborough, New Zealand £95
125ml and 250ml wines available

COCKTAILS	
Seasonal	Greatest Hits
Ginpo Fizz £16 Portobello Road n.171 gin, Hotel Starlino Rose aperitivo, Briottet Pamplemousse Rose, lemon juice, grapefruit bitters, sugar syrup & Fever Tree Tonic Water.	Tropical Passion £16 Herradura de Plata tequila, triple sec, Briottet Fruits de la Passion, Giffard Grenadine syrup & orange juice Cherry Bakewell £15 Chambord liquor, amaretto, Giffard Cinnamon syrup, cherry bitters, cranberry & lime juice Grand Iced Tea £15 Havana Club 3yr rum, cold brew Grand teabland, lemon juice & elderflower cordial. Available in strawberry, peach, passionfruit or Japanese cherry flavour *Non-alcoholic version available £7
Chocolate Orange Old Fashion £16 Woodford Reserve bourbon, orange bitters, choc bitter, crème de cacao dark	
Japanese Cherry Sour £15 Hennessy VS, lime juice, honey, Japanese cherry tea, cherry puree, egg white	
Strawberry Ginhattan £16 Beefeater pink gin, Briottet fraise de bois, honey, Strawberry & Kiwi tea	
Jimmy £16 Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber	
Spiced Apple Daquiri £16 Havana Especial rum, Briottet manzana verde, lime, demerara sugar	
Classics	
Margarita £14 Olmeca Silver tequila, triple sec, & fresh lime juice	Sours £14 Chivas Regal 12yr whisky, Woodford Reserve bourbon, Amaretto liquor or Pisco, egg white, angostura bitters, sugar syrup & fresh lemon juice
Manhattan £14 Glenmorangie X whisky, Hotel Starlino Rosso vermouth & maraschino cherry	Mojito £14 Havana 3 rum, fresh lime, sugar syrup and fresh mint
Old Fashioned £14 Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel	Negroni £14 Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

ROSÉ WINE 175ml & Bottles
Reserve des Bertrands Cotes de Provance, France £13 £55 Chapel Down English Rosé, England (vg) £13 £55 Bolney Estate Lychgate Rosé, England £12 £50 Wicked Lady Zinfandel, California, USA (vg) £8 £28 Marchesi Ervani Pinot Grigio Rosé, Italy (vg) £8 £32
CHAMPAGNE 125ml & Bottles
Moët & Chandon Brut Imperial, France (vg) £15.50 £90 Moët & Chandon Rosé Imperial, France (vg) £18.50 £120 Dom Perignon Rosé Vintage, France (vg) £495 Louis Roederer Cristal, France (vg) £380 Krug Grande Cuvée, France (vg) £360 Dom Perignon Vintage, France (vg) £350 Laurent Perrier Rosé, France (vg) £180 Ruinart Rosé, France (vg) £160 Ruinart Blanc de Blancs, France (vg) £155 Laurent Perrier Ultra Brut, France (vg) £155 Moët & Chandon Grand Vintage, France (vg) £145 Veuve Clicquot Yellow Label Brut, France (vg) £120

SPARKLING WINE 125ml & Bottles
Pink Prosecco, Italy £8 £44.50 Alberto Nani Organic Prosecco, Italy (vg) £9.50 £48 Chandon Spritz, Argentina £49 Cloudy Bay Pelorus, New Zealand £65 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) £95 Chapel Down Classic Brut NV, England £65 Bolney Bubbly, England £60

DIGESTIFS
Port 70ml Quinta do Vallado 10y Tawny £7.50
Sherry 70ml Tio Pepe Jerez Xeres (ESP) £7 Harvey's Solera (ESP) £7
Sweet wine 70ml Tokaji Aszu (HUN) £13.50

(v) vegetarian | (vg) vegan

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Nibbles

- Organic bread with whipped butter
£6 | 402 kcal
- Marinated mammoth olives (vg)
£5 | 65 kcal
- Pork puffs, burnt apple purée
£4 | 98 kcal

Starters

- Glazed pork belly, red cabbage sauerkraut, apple
£9.50 | 498 kcal
- Mussels, white wine, tomato, parsley & garlic
with warm rustic bread
£9.50 | 478 kcal
- Lobster & macaroni cheese croquettes, bisque
mayonnaise £12 | 478 kcal
- Tiger & king prawn cocktail, bloody Mary shot,
endive, croute
£14 | 502 kcal
- Tempura kale stems, sweet chilli (vg)
£9.50 | 332 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)
£17 | 512 kcal
- Risotto, confit tomato, burrata, roast aubergine,
basil & parmesan (v)
£16 | 576 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, prawns in Marie Rose sauce, langoustines, mussels,
clams, oysters, bread & sauces £48 | 816 kcal
(add 1/2 lobster for £24)

Chef’s Classics | Meats

- Carved chicken, crispy leg, butternut puree, crispy
mushrooms, confit potato & chicken sauce
£20 | 794 kcal
- Roast lamb rump, pumpkin velouté, gnocchi,
miso & honey glazed carrots
£27 | 767 kcal

Chef’s Classics | Fish

- Turbot, samphire, potato puree, seafood, prawn
beignet, caviar & butter sauce
£28 | 684 kcal
- Seafood risotto, white wine, garlic, dill, lime
£18 | 598 kcal

Desserts

- Chocolate, caramel & hazelnut cheesecake, chocolate
crumb & salted caramel ice cream (v)
£10 | 742 kcal
- Tiramisu, shaved chocolate & coffee gelato
£9.50 | 675 kcal (v)
- Warm blackberry Bakewell tart, sugared almonds
& apple ice cream (v)
£10 | 789 kcal
- Pear tatin, apple sorbet, blackberries, sauce (vg)
£10 | 532 kcal
- Four cheeses with quince, biscuits, chutney, grapes (v)
£15 | 763 kcal
- Selection of gelato & sorbets (v)
£6.50 | 270 kcal

From The Grill

Fish

- All served whole with lemon
and watercress*
- Whole sea bass
£19 | 334 kcal
- Lobster 1/2 or whole
£28 or £53 | 345 kcal or 662 kcal
- Whole lemon sole
£23 | 298 kcal
- Skate Wing
£17 | 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
- 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)

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