

### 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

**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.

**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

**Manhattan** | £14  
Glenmorangie X whisky, Hotel Starlino Rosso vermouth & maraschino cherry

**Old Fashioned** | £14  
Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel

#### Greatest Hits

**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

### ROSÉ WINE

175ml & Bottles

- Reserve des Bertrands Cotes de Provence, 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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