

Grilled Rustic Bread Selection
with whipped butter £6 | 386 kcal

Marinated Mammoth Olives
(vg) £6 | 65 kcal



Oysters (2) red wine vinegar
& shallots £6 | 150 kcal

STARTERS

- Glazed Pork Belly** red cabbage sauerkraut, apple £10 | 498 kcal
- Mussels** white wine, saffron, roasted cherry tomatoes, parsley & garlic with warm rustic bread £11 | 478 kcal
- Tiger Prawn Cocktail** bloody Mary shot, endive, croute £14 | 502 kcal
- Crispy Kale Stems** sweet chilli & pomegranate (vg) £10 | 332 kcal
- Roast Heritage Tomato Soup** with gruyere & paprika straw (v) £10 | 462 kcal
- Grilled King Prawns** (3) garlic butter with charred lemon £16 | 482 kcal
- Herb-coated goat cheese mousse** beetroot carpaccio, green apple puree, sweet & salty hazelnuts £10 | 543 kcal

CHEF'S FAVOURITES

- Battered Haddock & Jenga Chips** pea puree, onion vinegar & tartar sauce £19.50 | 934 kcal
- Posh Burger** beef marrow, streaky bacon, Swiss cheese, heritage tomato, relish, roquette & fries £19.50 | 992 kcal
- Lobster, Prawn & Mussel Tagliatelle** confit tomatoes, chilli, garlic, lemon & parsley £28 | 702 kcal
- Seabass** caramelised cauliflower puree, risotto cake, beet ketchup, broccoli & piquant dressing £30 | 732 kcal

VEGETARIAN / VEGAN

- Pea & Mint Ravioli** broad beans, baby leeks, Vegan feta cheese & herb oil (VG) £17 | 603 kcal
- Butternut Squash Gnocchi** charred asparagus, sage & roasted red onion (v) £16 | 611 kcal
- Wild Mushroom Tagliatelle** crème fraiche, white wine, garlic & shallots(v) £17 | 692 kcal

FROM THE GRILL

The options below include a choice of both a side and a sauce.

MEAT

- Served with cherry vine tomatoes and watercress.*
Maple Glazed Slow Cooked Pork Belly
£29 | 682 kcal
- 28-day aged Locally Sourced Ribeye Steak**
250g £35 | 785 kcal
- Thyme Roasted Chicken**
(breast & leg) £25 | 688 kcal
- 28-day aged Locally Sourced Sirloin Steak**
250g £33 | 785 kcal
- Southdown's Rump of Lamb**
£32 | 690 kcal
- 28-day aged Locally Sourced Fillet Steak**
227g £38 | 545 kcal

FISH

- Served with lemon in muslin and watercress.*
Whole Grilled Seabass
with fennel, lemon & dill £30 | 388 kcal
- Grilled Lobster**
half or whole £34 / £60 355 kcal | 710 kcal
(thermidor sauce add £5)
- Whole Grilled Bream**
lemon & thyme £26 | 365 kcal

TO SHARE

(includes a choice of 2 sides & 2 sauces)

Chateaubriand
28-day aged 16oz
£75 | 1090 kcal

Grill Platter
Maple glazed pork belly, Thyme roasted chicken breast & leg, carved aged sirloin steak
£75 | 1322 kcal

SIDES £6

Ale battered crispy onion rings 367 kcal (v)

Grand salad 132 kcal (vg)

Fries 365 kcal (vg)

Creamed potatoes 372 kcal (v)

Sweet potato fries 401 kcal (vg)

Buttered French beans bacon, shallots 261 kcal

Mac 'n' Cheese black bomber cheddar & crispy onions (v) 512 kcal

Tender stem broccoli lemon & parsley crumb, toasted almonds 168 kcal (v)

SAUCES £5

Barbecue
(v) 110 kcal

Red Wine Jus
155 kcal

Garlic butter
(v) 95 kcal

Truffle butter
108 kcal

Peppercorn
133 kcal

Chimichurri
167 kcal (vg)

Mushroom cream sauce
152kcal

Honey chipotle
137 kcal

MARKET MENU

£32 for 2 courses
£40 for 3 courses

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- Herb-coated goat cheese mousse** beetroot carpaccio, green apple puree, sweet & salty hazelnuts | 543 kcal
- Tiger Prawn Cocktail** bloody Mary shot, endive, croute | 502 kcal **£5 supplement**

MAINS

- Battered Haddock & Jenga Chips** pea puree, onion vinegar & tartar sauce | 934 kcal
- Posh Burger** beef marrow, streaky bacon, Swiss cheese, heritage tomato, relish & roquette & fries | 992 kcal
- Maple glazed slow cooked pork belly** with fries, vine tomatoes & watercress | 944 kcal
- 28-day Aged Sirloin Steak** with fries, vine tomatoes & peppercorn sauce | 1047 kcal
- Thyme Roasted Chicken** with fries, vine tomatoes & red wine jus | 855 kcal
- Pea & mint Ravioli** broad beans, baby leeks, Vegan feta cheese & Herb oil (VG) | 603 kcal
- 28-day aged locally sourced fillet steak 227g** served with fries, vine tomatoes & peppercorn sauce | 898 kcal **£8 supplement**

DESSERTS

- Triple chocolate cheesecake** mint gelato & strawberries | 602 kcal
- Pecan Pie** clotted cream ice cream | 832 kcal
- Pear Tatin** apple sorbet, fresh blackberries, blackberry coulis (vg) | 532 kcal
- Selection of Gelato & Sorbets** (v) | 270 kcal
- Four cheeses** quince, biscuits, chutney, grapes (v) | 763 kcal **£5 supplement**

(v)vegetarian | (vg) vegan

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WHITE WINE

175ml & Bottles

- Camel Valley Bacchus, England (vg)
£14.50 | £55
- Vidal Sauvignon Blanc, New Zealand
£14 | £45
- Trentino L'Aristocratico Pinot Grigio, Italy (vg)
£12 | £42
- Mirou Picpoul de Pinet, France (vg)
£12 | £42
- Rare Vineyards Marsanne-Viognier, France (vg)
£11.50 | £40
- Sancerre Joseph Mellot, France (vg) | £57
- Pulpo Albariño, Spain (vg) | £52
- Gavi di Gavi, Enrico Serafino, Italy (vg) | £54

NON – ALCOHOLIC WHITE WINE

Torres Muscat 0.0% Spain (vg)
195 kcal | £24

NON-ALCOHOLIC RED WINE

Torres Syrah 0.0%, Spain (vg)
173 kcal | £24

NON-ALCOHOLIC ROSE WINE

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

NON-ALCOHOLIC SPARKLING WINE

Codorniu 0% Sparkling, Spain
203 kcal | £30

RED WINE

175ml & Bottles

- Bourgogne Pinot Noir Louis Jadot, France (vg)
£15 | £60
- Adhoc Middle of Everywhere Shiraz, Australia
£14 | £52
- Terrazas Malbec, Argentina (vg)
£14.50 | £55.50
- Feudini Salentini 125 Primitivo del Salento, Italy
£13 | £47
- Don Jacobo Rioja Crianza, Spain
£12 | £45
- La Vivienda Tempranillo, Spain | £38
- Flagstone The Music Room Cabernet Sauvignon, Western Cape | £65
- Cloudy Bay Pinot Noir, Marlborough, New Zealand | £97

125ml and 250ml wines available

CLASSICS

Margarita | £17

Olmecca Silver tequila, Cointreau, & fresh lime juice

Manhattan | £17

Woodford Reserve Rye, Hotel Starlino Rosso vermouth & maraschino cherry

Old Fashioned | £17

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

Espresso Martini | £17

Absolut Vodka, Kahlua, espresso, sugar syrup

Mojito | £17

Havana 3 rum, fresh lime, sugar syrup and fresh mint

Negroni | £17

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

Bramble | £17

Plymouth Gin, Briottet Crème de Mure, blackberries, lemon juice, sugar syrup

Cosmopolitan | £17

Absolut Citron, Cointreau, cranberry, fresh lime

SIGNATURE

Cherry Bakewell | £18

Chambord liquor, amaretto, orgeat syrup, cherry bitters, cranberry & lime juice

Rhubarb & Ginger Sour | £18

Beefeater Gin lifted, rhubarb liqueur, ginger syrup and lemon juice

Japanese Cherry Sour | £18

Hennessy VS, Chambord liquor, lime juice, agave, Japanese cherry tea, cherry puree, egg white

Jimmy | £18

Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber

The Victoria Martini | £18

Absolut, Passoa, passion fruit purée, lime juice, vanilla syrup, shot of Ridgeview Fitzrovia.

Raspberry Ripple | £12

Pentire non-alcoholic gin, raspberry puree, apple, lime, vanilla, egg (*Mocktail*)

ROSÉ WINE

175ml & Bottles

- Chateau La Gordonne Côtes de Provence
£14.50 | £57
- Wicked Lady Zinfandel, California, USA (vg)
£8.50 | £32.50
- Marchesi Ervani Pinot Grigio Rosé, Italy (vg)
£10.50 | £34
- Chapel Down Rosé, England
£14 | £56

CHAMPAGNE

- 125ml & Bottles
- Pommery Brut Royal, France
£18 | £98
- Pommery Brut Rosé, France
£20 | £118
- Moët & Chandon Brut Imperial, France (vg)
| £100
- Dom Perignon Rosé Vintage, France (vg)
| £497
- Louis Roederer Cristal, France (vg)
| £382
- Krug Grande Cuvée, France (vg)
| £362
- Pommery Blanc de Blancs Apanage Brut, France
| £150
- Lauren Perrier Rosé, France
| £185
- Pommery Apanage 1874 Brut, France
| £160
- Pommery Cuvée Louise Vintage 2005, France
| £352
- Veuve Clicquot Yellow Label Brut, France (vg)
| £125

SPARKLING WINE

125ml & Bottles

- Da Luca Prosecco Rosé
£9 | £50
- Alberto Nani Organic Prosecco, Italy (vg)
£10.50 | £55
- Chandon Spritz, Argentina
| £54
- Ridgeview Cavendish, England (vg)
£13 | £75
- Ridgeview Fitzrovia Rosé, England (vg)
£14 | £82
- Ridgeview Blanc de Blancs, England (vg)
£17 | £100
- Ridgeview Oak Reserve, England (vg)
| £140
- Chapel Down Classic Brut NV, England
| £65

DIGESTIFS

Port 70ml

Graham's 10yr Tawny | £9.50

Sherry 70ml

Tio Pepe Jerez Xeres (ESP) | £8.50

Harvey's Solera (ESP) | £8.50

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