

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
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Castillo de Mureva Organic Tempranillo, Spain (vg) £7 £29
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The Good Luck Bad Luck Cabernet Sauvignon, Australia £52
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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	Greatest Hits
Apfelwunder £14 Jägermeister, apple juice, lemon, Orgeat	Tropical Passion £14 Herradura de Plata tequila, triple sec, Briottet Fruits de la Passion, Giffard Grenadine syrup & orange juice
Chocolate Orange Old Fashion £14 Woodford Reserve bourbon, orange bitters, choc bitter, crème de cacao dark	Cherry Bakewell £13 Chambord liquor, amaretto, Giffard Cinnamon syrup, cherry bitters, cranberry & lime juice
Japanese Cherry Sour £14 Hennessy VS, lime juice, honey, Japanese cherry tea, cherry puree, egg white	Pickled Plum Punch £13 Balla spiced rum, homemade plum shrub, lime juice, plum jam, cinnamon syrup
Strawberry Ginhattan £14 Beefeater pink gin, Briottet fraise de bois, honey, Strawberry & Kiwi tea	Grand Iced Tea £13 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
Jimmy £14 Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber	
Spiced Apple Daquiri £14 Havana Especial rum, Briottet manzana verde, lime, demerara sugar	
Classics	
Margarita £13 Olmeca Silver tequila, triple sec, & fresh lime juice	Sours £13 Chivas Regal 12yr whisky, Woodford Reserve bourbon, Amaretto liquor or Pisco, egg white, angostura bitters, sugar syrup & fresh lemon juice
Manhattan £13 Glenmorangie X whisky, Hotel Starlino Rosso vermouth & maraschino cherry	Mojito £13 Havana 3 rum, fresh lime, sugar syrup and fresh mint
Old Fashioned £13 Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel	Negroni £13 Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

ROSÉ WINE 175ml & Bottles
Reserve des Bertrands Cotes de Provance, 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
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
Chapel Down Classic Brut NV, England £60
Bolney Bubbly, England £57

DIGESTIFS
Port 70ml Quinta do Vallado 10y Tawny £7
Sherry 70ml Tio Pepe Jerez Xeres (ESP) £6 Harvey's Solera (ESP) £6
Sweet wine 70ml Tokaji Aszu (HUN) £12

Nibbles

Organic 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

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 (v)
£15 | 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)

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
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
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)

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

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

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.