

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

**Marinated Mammoth Olives**  
(vg) £6 | 65 kcal



**Roasted Padron Peppers**  
olive oil & rock salt £6 | 98 kcal

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

STARTERS

- Glazed Pork Belly** red cabbage sauerkraut, apple £9.50 | 498 kcal
- Mussels** white wine, cream sauce, parsley & garlic with warm rustic bread £10 | 478 kcal
- Tiger Prawn Cocktail** bloody Mary shot, endive, croute £13.50 | 502 kcal
- Crispy Kale Stems** sweet chilli & pomegranate (vg) £9.50 | 332 kcal
- Pea & Mint Soup** with courgette & feta beignets (v) £9 | 394 kcal
- Grilled King Prawns (3)** garlic butter with charred lemon £17 | 399 kcal
- Burrata** marinated beetroot, pomegranate, walnut & herb salad £9.50 | 562 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
- Seafood Linguini**  
chilli, garlic, lime & coriander £19 | 772 kcal
- Roasted Cod**  
Parma ham, peas, broad beans, fennel & baby potatoes, dill fish cream sauce £24 | 719 kcal

VEGETARIAN / VEGAN MAINS

- Butternut Squash & Sage Ravioli** baby leeks, rainbow chard & pine nuts (vg) £21 | 612kcal
- Wild Mushroom & Leek Risotto** charred asparagus, panko, crumbled feta cheese (v) £18 | 588 kcal
- Linguini** pistachio pesto, grilled Tender stem broccoli and confit tomatoes, ricotta & mint (v) £17 | 672 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 £34 | 785 kcal
- Thyme Roasted Chicken**  
(breast & leg) £24 | 688 kcal
- 28-day aged Locally Sourced Sirloin Steak**  
250g £32 | 785 kcal
- Southdown’s 3 Bone Rack of Lamb**  
£34 | 710 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 £29 | 388 kcal
- Grilled Lobster**  
half or whole £32 / £58 355 kcal | 710 kcal  
(thermidor sauce add £5)
- Whole Grilled Bream**  
lemon & thyme £25 | 365 kcal

TO SHARE

(includes a choice of 2 sides & 2 sauces)

- 28-day aged 16oz Chateaubriand Fillet Steak**  
£75 | 1090 kcal
- 28-day aged Locally Sourced Axe Handle Ribeye Steak**  
1kg £90 | 1322 kcal

SIDES £6

- Ale battered crispy onion rings** 367 kcal (v)
- Fries** 365 kcal (vg)
- Sweet potato fries** 401 kcal (vg)
- Mac ‘n’ Cheese** black bomber cheddar & crispy onions (v) 512 kcal
- Grand salad** 132 kcal (vg)
- Creamed potatoes** 372 kcal (v)
- Buttered French beans** bacon, shallots 261 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

SET MENU

£32 for 2 courses  
£40 for 3 courses

STARTERS

- Glazed Pork Belly**  
red cabbage sauerkraut, apple 498 kcal
- Tiger Prawn Cocktail**  
bloody Mary shot, endive, croute. 502 kcal
- Crispy Kale Stems**  
sweet chilli & pomegranate (vg) 332 kcal
- Pea & Mint Soup**  
with courgette and feta beignets (v) 558 kcal

MAINS

- Battered Haddock & Jenga Chips** pea puree, onion vinegar & tartar sauce 785 kcal
- Posh Burger**  
beef marrow, streaky bacon, Swiss cheese, heritage tomato, relish & roquette & fries 785 kcal
- Seafood Linguini**  
chilli, garlic, lime & coriander 785 kcal
- 28-day Aged Sirloin Steak**  
with fries, vine tomatoes & peppercorn sauce 682 kcal
- Thyme Roasted Chicken**  
served with fries, vine tomatoes & mushroom cream sauce 928 kcal
- Butternut Squash & Sage Ravioli**  
baby leeks, rainbow chard & pine nuts (vg) 612kcal

DESSERTS

- Mango, Lime & Coconut Pannacotta**  
passionfruit sauce 761 kcal
- Blueberry Bakewell Tart**  
sugared almonds & Lemon curd gelato 789 kcal
- Pear Tatin**  
apple sorbet, blackberries, sauce (vg) 532 kcal
- Selection of Gelato & Sorbets** (v) 270 kcal

(v)vegetarian | (vg) vegan

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. 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.



**WHITE WINE**  
175ml & Bottles  
Camel Valley Bacchus, England (vg)  
£14 | £55  
Bolney Estate Pinot Gris, England  
£14 | £55  
Vidal Sauvignon Blanc, New Zealand  
£13.50 | £45  
Trentino L'Aristocratico Pinot Grigio, Italy (vg)  
£11.50 | £40  
Petite Ronde Picpoul de Pinet, France (vg)  
£10.50 | £38  
Rare Vineyards Marsanne-Viognier, France (vg)  
£10.50 | £38  
Granfort Chardonnay, France  
£10.50 | £38  
Sancerre Joseph Mellot, France (vg) | £55  
Stopham Pinot Blanc, England | £54.50  
Pulpo Albariño, Spain (vg) | £49.50  
Gavi di Gavi, Enrico Serafino, Italy (vg) | £50

**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 | £29

**RED WINE**  
175ML & Bottles  
Bourgogne Pinot Noir Louis Jadot, France (vg)  
£14.50 | £60  
Petaluma B&V Adelaide Hills Shiraz, Australia  
£13.50 | £50.50  
Errázuriz Cabernet Sauvignon, Chile  
£14 | £55.50  
Terrazas Malbec, Argentina(vg)  
£14 | £55.50  
Chateau Lamonthé-Cissac Haut Medoc, France  
£13 | £55  
Feudini Salentini 125 Primitivo del Salento, Italy  
£12.50 | £45.50  
Don Jacobo Crianza, Spain  
£11.50 | £41.50  
Granfort Merlot, France (vg)  
£10.50 | £38.50  
Castillo de Mureva Organic Tempranillo, Spain (vg)  
£8.50 | £32.50  
Cloudy Bay Pinot Noir, Marlborough, New Zealand  
| £95.50

125ml and 250ml wines available

## COCKTAILS

Seasonal	Greatest Hits
<b>Ginpo Fizz   £16</b> Portobello Road n.171 gin, Hotel Starlino Rose aperitivo, Briottet Pamplemousse Rose, lemon juice, grapefruit bitters, sugar syrup & Fever Tree Tonic Water. <b>Chocolate Orange Old Fashion   £16</b> Woodford Reserve bourbon, orange bitters, choc bitter, crème de cacao dark <b>Japanese Cherry Sour   £15</b> Hennessy VS, lime juice, honey, Japanese cherry tea, cherry puree, egg white <b>Strawberry Ginhattan   £16</b> Beefeater pink gin, Briottet fraise de bois, honey, Strawberry & Kiwi tea <b>Jimmy   £16</b> Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber <b>Spiced Apple Daquiri   £16</b> Havana Especial rum, Briottet manzana verde, lime, demerara sugar	<b>Tropical Passion   £16</b> Herradura de Plata tequila, triple sec, Briottet Fruits de la Passion, Giffard Grenadine syrup & orange juice <b>Cherry Bakewell   £15</b> Chambord liquor, amaretto, Giffard Cinnamon syrup, cherry bitters, cranberry & lime juice  <b>Grand Iced Tea   £15</b> Havana Club 3yr rum, cold brew Grand teabland, lemon juice & elderflower cordial. Available in strawberry, peach, passionfruit or Japanese cherry flavour <b>*Non-alcoholic version available   £9</b>
<b>Classics</b>	
<b>Margarita   £14</b> Olmeca Silver tequila, triple sec, & fresh lime juice  <b>Manhattan   £14</b> Glenmorangie X whisky, Hotel Starlino Rosso vermouth & maraschino cherry <b>Old Fashioned   £14</b> Woodford Reserve bourbon, demerara sugar, angostura bitters & orange peel	<b>Sours   £14</b> Chivas Regal 12yr whisky, Woodford Reserve bourbon, Amaretto liquor or Pisco, egg white, angostura bitters, sugar syrup & fresh lemon juice  <b>Mojito   £14</b> Havana 3 rum, fresh lime, sugar syrup and fresh mint  <b>Negroni   £14</b> Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel

**ROSÉ WINE**  
175ml & Bottles  
Chateau La Gordonne Côtes de Provence  
£14 | £56  
Bolney Estate Lychgate Rosé, England  
£12.50 | £51  
Wicked Lady Zinfandel, California, USA (vg)  
£8 | £31  
Marchesi Ervani Pinot Grigio Rosé, Italy (vg)  
£9 | £32.50

**CHAMPAGNE**  
125ml & Bottles  
Pommery Brut Royal, France  
£16 | £92  
Pommery Brut Rosé, France  
£19 | £122  
Moët & Chandon Brut Imperial, France (vg)  
| £97  
Dom Perignon Rosé Vintage, France (vg)  
| £495  
Louis Roederer Cristal, France (vg)  
| £380  
Krug Grande Cuvée, France (vg)  
| £360  
Pommery Blanc de Blancs Apanage Brut, France  
| £147  
Lauren Perrier Rosé, France  
| £181  
Pommery Apanage 1874 Brut, France  
| £157  
Pommery Cuvée Louise Vintage 2005, France  
| £350  
Veuve Clicquot Yellow Label Brut, France (vg)  
| £122

**SPARKLING WINE**  
125ml & Bottles  
Baco da Seta Prosecco Spumante Rosé  
£8.50 | £46.50  
Alberto Nani Organic Prosecco, Italy (vg)  
£10 | £50  
Chandon Spritz, Argentina  
| £51  
Cloudy Bay Pelorus, New Zealand  
| £68  
Ridgeview Cavendish, England (vg)  
£13 | £69  
Ridgeview Fitzrovia Rosé, England (vg)  
£14 | £79  
Ridgeview Blanc de Blancs, England (vg)  
£17 | £98  
Ridgeview Oak Reserve, England (vg)  
| £139  
Balfour Leslies Reserve Rose, Kent, England (vg)  
| £95  
Chapel Down Classic Brut NV, England  
| £63  
Bolney Bubbly, England  
| £63

**DIGESTIFS**  
**Port 70ml**  
Graham's 10yr Tawny | £7.50  
**Sherry 70ml**  
Tio Pepe Jerez Xeres (ESP) | £7  
Harvey's Solera (ESP) | £7