



# À LA CARTE MENU

Enjoy a Sunday Roast for  
£27 per person

Confessions of a Chocoholic Afternoon Tea  
£39 per person

Please ask a team member for more details

## SOUP

- Chicken** 10  
Arancini, Chestnut Mushroom Duxelle
- Lobster Bisque** 10  
Compressed Onion | Garlic Crouton | Rouille
- Roasted Butternut** 8  
Ginger Crumble | Pumpkin Seed Tuille

## STARTERS

- Seared Scallops** 19  
Pine Nut Risotto | Cauliflower Shavings
- Pine Nut Crusted Oxtail Sphere** GF DF 16  
Roman Style Tomato Sauce | Celery Gel
- Lemon Mackerel** 15  
Potato | Apple | Boiled Egg Salad | Pumpnickel | Potato Crisp
- Almond & Goats Cheese Croquettes** V 14  
Cumin Beetroot Chutney | Spiced Almonds  
Pomegranate Molasses
- Honey and Thyme Roasted Parsnip** GF 12  
Quinoa Salad | Yogurt Dressing | Sumac

## MEAT

- Seared Duck Breast** GF 26  
Dahl | Onion Purée | Carrots
- Belly of Pork** 24  
Caramelised Apple & Celeriac Puree | Curly Kale | Apple Fondant

## GRILL

- Fillet Steak** 170g GF 39
- Rib Eye Steak** 225g GF 37
- Half Grilled Chicken** HALAL GF 28

All our grills are served with  
Grilled Tomato | Flat Mushroom | Chunky Chips and a choice  
of Béarnaise or Peppercorn sauce

## VEGETARIAN

- Jerusalem Artichoke Mezzaluna** 20  
Pecorino Sauce | Courgette Ribbons | Artichoke Crisps
- Spiced Root Vegetable Tagine** DF 19  
Couscous

## FISH

- Dover Sole** 45  
Grilled | Pan Fried | Tartare Sauce
- Teriyaki Salmon** DF 28  
Sticky Rice | Baby Bok Choi
- Lightly Cooked king Prawn Curry** 27  
Spiced Coconut Sauce | Basmati Rice
- Oven Roasted Stone Bass** 25  
Chorizo Crust | Pepperonata | Romesco Sauce | Capers
- Beer Battered Haddock** 24  
Chunky Chips | Mushy Peas | Tartare Sauce

## SIDES

- Chunky Chips** V / **Parmesan & Truffle** 8 / 10
- Mash Potato** V 7
- Sweet Potato Fries** V 7
- Roasted Pumpkin Sage, Toasted Pumpkin Seeds** V 7
- Steamed or Creamed Spinach** V 7
- Basmati Rice** V 6

## DESSERTS

- English Cheese Board** 15  
Ashlyn's Goats Cheese | Barkham Blue | Keen's Cheddar | Reblochon  
Served with Cheese Straws
- Chocolate and Raspberry Parfait** 12  
Raspberry Gel
- Vanilla Pannacotta** 12  
Mango Jelly | Mango Compote
- Cherry Crème Brulee** 11  
Macadamia Biscuits
- Caramelised Pear and Chocolate Finger** 11
- Mandarin Cheesecake** 11  
Citrus Foam

GF Gluten Free DF Dairy Free V Vegetarian

For those with special dietary requirements or allergies who may wish to know  
about food ingredients used, please ask for the manager.

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill,  
this amount will be distributed to your servers.



# DRINKS

## CHAMPAGNE & SPARKLING WINE

|                          | 125ml | 750ml |
|--------------------------|-------|-------|
| Prosecco   Bolla         | 10    | 44    |
| Pommery Brut Royal   NV  | 15    | 74    |
| Pommery Apanage Rosé     | 18    | 85    |
| Veuve Clicquot Brut   NV |       | 89    |
| Bollinger Rosé   NV      |       | 115   |

## WHITE WINE

|   | 175ml | 750ml |
|---|-------|-------|
| <b>Chenin Blanc</b><br>Cullinan View   South Africa | 8     | 25    |
| <b>Pinot Grigio-Solstice</b><br>Italy               | 9     | 30    |
| <b>Chardonnay</b><br>The Pick   Australia           | 10    | 35    |
| <b>Sauvignon Blanc</b><br>Villa Maria   New Zealand | 11    | 40    |
| <b>Chablis</b><br>Louis Jadot   France              |       | 45    |

## RED WINE

|   | 175ml | 750ml |
|---|-------|-------|
| <b>Shiraz</b><br>The Pick   Australia                 | 8     | 25    |
| <b>Cabernet Sauvignon</b><br>The Manor   South Africa | 9     | 30    |
| <b>Malbrontes</b><br>Malbec Torrontes   Argentina     | 10    | 35    |
| <b>Merlot</b><br>Luis Felipe Edwards   Chile          | 11    | 40    |
| <b>Cotes du Rhone</b><br>E. Guigal   France           |       | 45    |

## ROSÉ WINE

|                                      | 175ml | 750ml |
|--------------------------------------|-------|-------|
| <b>Château La Gordonne</b><br>France | 9     | 32    |

## BEERS & CIDER

|                     |       |     |
|---------------------|-------|-----|
| Peroni              | 330ml | 6.5 |
| London Pride        | 330ml | 6.5 |
| Heineken            | 330ml | 6   |
| Sol                 | 330ml | 6   |
| Stella Artois       | 330ml | 6   |
| Magners Irish Cider | 330ml | 6   |

## SOFT DRINKS & JUICES

|   |       |     |
|---|-------|-----|
| Coca-Cola   | 330ml | 4.5 |
| Diet Coca-Cola  | 330ml | 4.5 |
| Fruit Juice<br>Orange   Apple   Cranberry<br>Mango   Tomato   Pineapple | 250ml | 4.5 |

## SPIRITS

|                    |      |    |
|--------------------|------|----|
| Amaretto Disaronno | 50ml | 8  |
| Johnny Walker Red  | 50ml | 10 |
| Hendrick's Gin     | 50ml | 10 |
| Belvedere Vodka    | 50ml | 11 |

## HOT BEVERAGES

|                         |     |
|-------------------------|-----|
| Espresso                | 4.5 |
| Caffé Americano         | 5   |
| Caffé Latte             | 5   |
| Cappuccino              | 5   |
| Hot Chocolate           | 5   |
| Twinings Loose Leaf Tea | 6   |

## DIGESTIVES

|                  |    |
|------------------|----|
| Espresso Martini | 12 |
| Toblerone        | 12 |

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager.

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.