

Kitchen W8

Blood Orange Fizz £12.00

Pedroni £9.50

Rhubarb & Ginger Lemonade £5.95

Cost Price Series; Special Wine by the Glass - £Please Ask

Native Lobster and Salcombe Bay Crab Risotto, Sicilian Lemon and Chives	24.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	15.25
Warm Salad of Roast Veal, White Asparagus, Caesar Cream, Bacon and Shallot Dressing	16.25
New Season's Portwood Asparagus, Jersey Royals, Black Truffle, Wild Leeks and Hazelnut	14.75
Salad of Shaved Cauliflower, Spiky Artichokes, Ewe's Curd, Mint and Preserved Lemon	13.95
Grilled Baby Monkfish Tail, Portwood Asparagus, Wild Garlic Aioli and Spring Onion Arancini	32.50
Roast Iberico Pork Chop, Ancient Grains, Celeriac, Tropea Onion and Sage Roasting Juices	30.50
Caramelised Parmesan Gnocchi, White Asparagus, Wild Garlic and New Season's Morels	28.50
Fillet of Cornish Cod, Sprouting Broccoli, Jersey Royals, Lettuce, Smoked Roe and Peas	30.00
Roast Spring Chicken, Ravioli of Morels, Smoked Sausage, Wilted Lettuce and Garlic	29.25
Butterhead Lettuce, Black Truffle Dressing	7.50
Gariguetto Strawberry and Elderflower Fool, White Chocolate and Almond	9.95
Chocolate Crèmeux, Salted Caramel, Hazelnut and Lime	9.75
Passion Fruit Meringue Pie, New Season's Mango and Yogurt Sorbet	9.25
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95

If you have allergies/intolerances please speak to a team member before ordering. Our kitchen is not allergen free.

All wild game may contain shot.

Vegan options available on request, please mention when booking.

A discretionary gratuity of 12.5% will be added to the total bill.

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Desserts

Gariguettes Strawberry and Elderflower Fool, White Chocolate and Almond	9.95
2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00
Chocolate Crèmeux, Salted Caramel, Hazelnut and Lime	9.75
2016 Sauternes, Château Laville, Bordeaux, France	9.50
Passion Fruit Meringue Pie, New Season's Mango and Yogurt Sorbet	9.25
2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France	9.50
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.00
Selection of 5 Cheeses	16.95
Sandeman 20yr Tawny Port	13.50

Sweet Wine

	Glass 75ml	Bottle
2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy		42.00 (75cl)
2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00	46.00 (75cl)
2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France	9.50	48.00 (37.5cl)
2011 Château Coutet 1er Cru, Barsac, Bordeaux, France		66.00 (37.5cl)
2016 Recioto di Soave, Le Colombare, Pieropan, Veneto	11.50	70.00 (50cl)
2019 Maury Rouge, Mas Amiel, Roussillon, France	8.00	72.00 (75cl)
2016 Sauternes, Château Laville, Bordeaux, France	9.50	89.00 (75cl)
2017 Icewine Vidal, Peller, Niagara Peninsula, Canada		98.00 (37.5cl)

Port

	Glass 100ml	Bottle
2016 Sandeman Unfiltered LBV Port	7.00	46.00
Sandeman 20yr Tawny Port	13.50	85.00
1985 Warre's Port		225.00
1980 Graham's Port		240.00

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