

SNACKS

- Gordal olives + £4 { *Fino Sherry* }
- Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }
- Devils on horseback with smoked garlic honey + £6 { *Monastrell* }

STARTERS

- Miso-glazed pear tart { *Shiraz* }
Gorgonzola, walnuts, endive and chives
- Sticky belly bacon { *Carignan* }
parsnip purée, sesame dukkah spice
- Maple-cured salmon { *Riesling* }
caramelised lemon and mustard yoghurt, pickled celery
- Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast
- Confit Jerusalem artichoke { *Semillon/Muscat/Gewürztraminer* }
smoky tea-soaked raisins, toasted pine nut and lemon dressing
- Truffled celeriac soup { *Garganega/Trebbiano di Soave* }
granny smith apple, hazelnut, Old Winchester rarebit on toast

MAINS

- Crispy-fried rabbit leg +£4 { *Pinot Noir* }
roast pickled plum, neep mash, ponzu, shallot and chive dressing
- Braised featherblade of beef { *Corvina/Rondinella* }
black garlic and gherkin ketchup, truffle and parmesan chips, red wine sauce
- Pan-fried cod loin { *Bourgogne Blanc* }
king oyster mushroom, sage and onion risotto, brown shrimp and salted lemon
- Crispy seitan with hoisin glaze { *Riesling* }
poached salsify, white cabbage and coriander salad, sweet chestnut purée
- Butter-roasted chicken breast { *Friulano/Cortese* }
charred leek, creamed potatoes, lemon, maple and mustard sauce
- Pan-roasted cauliflower { *Garganega/Trebbiano di Soave* }
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

FOR TWO

- 35-day-aged sirloin of beef + £14 per person { *Tempranillo* }
honey-glazed purple carrots, black garlic and gherkin ketchup, truffle and parmesan chips

SIDES

- Truffle and parmesan chips + £5.5
- Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5
- Red cabbage braised with mulling spices + £4.5
- Long-stem broccoli sweet mustard dressing and toasted hazelnuts + £6
- Invisible chips + £4 *Charity donation*
Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

- Vanilla crème brûlée { *Sauternes* }
- Chocolate 'Oblivion' { *Espresso Martini* }
mint choc-chip ice cream, dark chocolate sauce
- Baked vanilla yoghurt { *Champagne Socialite* }
with spiced blackberry and vodka 'slushy', fresh mint
- Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb
- Warm Yorkshire parkin { *Tawny Port* }
butterscotch sauce, yoghurt and lime ice cream
- Orange brandy tres leches cake { *Moscato di Pantelleria* }
cinnamon
- Four cheeses from the British Isles, crackers and garnishes + £6 { *White Port* }
please ask a member of our team for our current selection

| FIZZ | GLS | BTL | |
|--|-------|-------|-----|
| Prosecco Ca' di Alte, Italy | 7 | 35 | |
| Charles Heidsieck Brut Reserve Champagne, France | 11 | 65 | |
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| WHITE | 125ML | 175ML | BTL |
| Macabeo Molinico Loco, Yecla, Spain | 4.5 | 6 | 24 |
| Friulano / Cortese Cantina di Custoza, Veneto, Italy | 5 | 6.5 | 26 |
| Viognier Baron de Badassière, Côtes de Thau, France | 5.5 | 7 | 28 |
| Sauvignon Blanc Classic Series, Casablanca, Chile | 6 | 7.5 | 30 |
| Wine of the month Ask a team member for details | - | - | - |
| Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia | 6.5 | 9.5 | 37 |
| Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy | 7.5 | 11 | 39 |
| Riesling Rolly Gassmann, Alsace, France | 9 | 13 | 49 |
| Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France | 10 | 15 | 59 |
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| RED | 125ML | 175ML | BTL |
| Monastrell Molinico Loco, Yecla, Spain | 4.5 | 6 | 24 |
| Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy | 5 | 6.5 | 26 |
| Carignan Baron de Badassière, Côtes de Thau, France | 5.5 | 7 | 28 |
| Shiraz 16 Stops, South Australia | 6 | 7.5 | 30 |
| Wine of the month Ask a team member for details | - | - | - |
| Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile | 6.5 | 9.5 | 37 |
| Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain | 7.5 | 11 | 39 |
| Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy | 9 | 13 | 49 |
| Pinot Noir De Loach, Russian River Valley, California, USA | 10 | 15 | 59 |
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| ROSÉ | 125ML | 175ML | BTL |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 25 |
| Grenache / Cinsault Miraval Rosé, Provence, France | 8 | 12 | 39 |

| COCKTAILS | | |
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| Negroni J.J Whitley gin, Campari, Valdespino Vermouth | 9.5 | |
| Champagne Socialite Charles Heidsieck Champagne, blackberry syrup | 12 | |
| Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters | 11 | |
| Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar | 10 | |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 10 | |
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| NON-ALCOHOLIC | | |
| Strawberry Lemonade Strawberry shrub, soda | 3.5 | |
| Apple & Elderflower Temperance Apple juice, elderflower cordial, soda | 3.5 | |
| James's Giant Peach Green tea, peach syrup, lemon | 4 | |
| Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon | 4 | |
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| BEERS | 330ML | |
| Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow | 4.5 | |
| Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth | 5 | |
| Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith | 5.5 | |
| Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs | 6 | |
| Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus | 4.5 | |
| Guest beer Ask a team member for details | | |
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| CIDER | 500ML | |
| Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity | 6.5 | |
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| SHERRY | 75ML | |
| Fino 'Inocente', Valdespino | 6 | |
| Pedro Ximénez 'El Candado', Valdespino | 6.5 | |
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| PORT | 75ML | |
| Dry White Port, Ferreira | 4.5 | |
| LBV Port, Sandeman | 5 | |
| 10-Year-Old Tawny Port, Sandeman | 6 | |
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| SWEET | 75ML | BTL |
| Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy | 7.5 | 65 |
| Sauternes Château Laville, Bordeaux, France (375ML) | 8 | 40 |