



OCTOBER

NIBBLES

Mammoth Gordal Olives £5
Marcona Almonds £4
Smoked Cods Roe & Cod Scratchings £8
Calamari, Sriracha Aioli £8
House Malted Sourdough, Whipped Flavoured Butters £6

STARTERS

Crispy Duck, House Lardo, Homemade Crumpet, Poached Egg £11
Crab & Kimchi Thermidor, House Roll £12
Smoked Haddock & Mussel Chowder, House Roll £9.5
Shiitake Mushroom, Pomegranate & Parmesan Salad, Hazelnut Dressing £8.50
Wild Mushroom & Truffle Fricassee, Toasted Sourdough £10.5

MAINS

Roast Monkfish & Octopus, Crispy New Potatoes, Soy Beurre Noisette £24
Dill Spaetzle, Fermented Cauliflower Leaf, Sun-Dried Tomatoes, Poached Egg £19
Roast Goose Breast, Dauphinoise Potatoes, Roasted Cauliflower & Jus - For 2 To Share £45
Chicken Milanese, Crispy Skin, Split Bean Salad, Garlic Aioli, Gordal Olives £20
House Made Beef Sausage, Buttered Mash, Gravy £20

CLASSICS

Hooky Beer Battered Fish & Chips, Crushed Peas, Tartare or Curry Sauce £17
8oz Longhorn Ribeye Steak, Rocket, House Fries, Peppercorn or Café De Paris Butter £30
Cheeseburger, Caramelised Onions, Beetroot Relish, House Fries £17

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream £9
Honey Oat & Orange Posset, Sable Biscuit £8
Foraged Blackberry Pie, Chantilly £9
British Cheese of The Week, Green Tomato Chutney, Crackers £8, With Port £12
Ice Cream – Vanilla, Honeycomb, Chocolate £3 a scoop
Sorbet – Lemon, Mango, Raspberry £3

Please let a member of our team know if you have any dietary requirements or allergens.
An optional 12.5% service charge will be added to your bill.



CHAMPAGNE & SPARKLING

	125ml	Bottle
Biscardo Prosecco Millesimato, Italy, 2021	8.5	38
Famille Dornier Vie Pet Nat Grenache, France 2022		44
Joseph-Perrier Cuvee Royal Brut NV Champagne, France, 2018		70
Joseph Perrier Blanc de Blanc NV, France, 2018		87
Joseph-Perrier Cuvee Rose Champagne, France, 2018		89

WHITE

	175ml	250ml	Bottle
Allamanda, Pinot Grigio, Italy, 2022	6.5	8.5	26
Domaine Bergon, Sauvignon Blanc, France, 2022	7.5	9.5	28
Pemo Pecorino, Italy, 2021	7.5	9.5	28
Monplezy Viogner, France, 2022	9.5	12.5	34
Kukupu, Sauvignon Blanc, New Zealand, 2022	10	12.5	37
L'Ormarine Picpoul de Pinet, France 2022	8.5	11	33
Manduria Zin, Fiano, Italy, 2022			43
Vigna Lenuzza Gialla, Italy, 2021			44
De Bortoli, Le Boheme, Viogner Pinot Gris, Austria, 2020			45
Pazo Senorans, Albarino, Spain, 2021			58
Domaine de la Creuze Noir, Pouilly-Fuisse, Burgundy, France, 2020			70

ROSE

Preignes, Grains de Grenache, France 2022	8.5	10.5	35
Domaine De Jale, Cotes De Provence, France, 2022	12	16.50	48
Famille Dornier Grenache, France, 2022			40
Domaine de Rimauresq, Cotes de Provence, France, 2021			45

RED

Quinta Vista Touriga, Portugal, 2020	7	8.5	26
Sangiovese Superiore Riserva, Italy, 2019	7.5	9.5	28
Calusari, Pinot Noir, Romania, 2020	8	11	32
Los Haroldas Robles, Malbec, Argentina, 2021	8.5	11	33
Chianti Classico Riserva Uggiano Prestige, Italy, 2019	11	13	39
Vigne di San Pietro Bardolino, 2020			43
Luis Canas, Rioja Crianza, Spain, 2019			46
Il Cascinone, Barbera Rive, Italy, 2019			50
Blei Priorat, Spain, 2017			60
Givry Domaine Davanture, Burgundy, France, 2020			69
Charmes de Kirwan, Margaux, Bordeaux, France, 2019			85
Chateauneuf du Pape Le Calice Domaine des Peres de l'English, 2020			105

DESSERT

	125ml	Bottle
Domaine Grange Neuve, Monbazillac, France, 2019	9	35

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