

TO KICK OFF..

Marinated Green Olives (vg) £4.00

Hummus, Pitta & Crudités (vg) £4.00

Polenta & Rosemary Chips (vg) £4.50

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Pea & Watercress Soup (vg) £6.50
Croutons

Herb Coated Tofu (vg) £7.00
*Grilled Aubergine, Sweet Peppers, Quinoa,
Salsa Rossa*

MAINS

Harvest Bowl (vg) (n) £7.00 / £13.00
*Mixed Leaves, Quinoa, Cherry Tomatoes, Grilled Aubergine, Sweet Peppers,
Spiced Nuts, Red Onion, Citrus Dressing*

ADD
Tofu (vg) + £3.50

Ratatouille Wellington (vg) £14.00
VG Baby Carrots, Tenderstem Broccoli, Baby Watercress, Herb Salsa

SIDES

Fine Beans (vg)

Roasted Sweet Potatoes (vg)

Tenderstem Broccoli & Confit Garlic (vg)

Rocket & Pine Nut Salad (vg)

(All £5)

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot.
If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options.
A discretionary service charge of 10% is added to all tables. (v) vegetarian (vg) vegan (vgo) vegan option available (n) contains nuts.

 Reading glasses available - please ask us for a pair.  Doggy bags available - please ask us to take excess food home.

DIGESTIFS & LIQUEURS

Saliza Amaretto (35ml) £3.85

Jerez Xérès Sherry Pedro Ximénez
(70ml) £4.20

Mr Black Coffee Liqueur (35ml)
£4.40

Warre's LBV Port 2012 (70ml) £5.00

Diplomático, Ron de Venezuela
Dark Rum (35ml) £6.30

Boulard Calvados Pays d'Auge
(35ml) £6.30

Truffle Gin
The Cambridge Distillery (35ml)
Rich & subtly savoury!
Made using white truffle from Alba.
£8.50

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:

VS Classic £4.20

VSOP Grande Champagne £5.80

XO Grande Champagne £9.90

Château de Laubade Armagnac:

VSOP Armagnac £4.75

XO Armagnac £7.00

Whiskies:

Highland Queen £3.00

The English 'Original' Single Malt £4.50

Green Spot Irish Pot Still £5.70

Adnams Triple Malt £6.25

An Cnoc 12yr Highland £4.10

Benromach 10yr Speyside £5.00

Caol Ila 12yr Islay £6.20

(All 35ml measures)

PUDDINGS

Twice Cooked Pineapple (vg) (n) £7.00
Coconut Milk & Orange Blossom Panna Cotta

Sorbets (vg) £7.00
Raspberry & Passion Fruit

LIQUID PUDDINGS:

Espresso Martini
Vodka, Espresso, Coffee Liqueur, Sugar Syrup
£8.50

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Apple Apéritif Kingston Black, Somerset
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)
Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.