

CHAMPAGNE	1 2 5 M L
Moët & Chandon, <i>Brut Imp, NV</i>	19
Moët & Chandon <i>Rosé Impérial NV</i>	23
Veuve Cliquot <i>Yellow Label NV Magnum</i>	22
Ruinart <i>Blanc de Blancs NV</i>	26

SPARKLING	1 2 5 M L
Hattingley Valley, Classic Reserve <i>Hampshire, England, Brut NV</i>	16

ROSÉ	1 7 5 M L
Les Quatre Tours ‘Classique Rose’ <i>Côtes de Provence, France 2023</i>	13
Rock Angel, Chateau d'Esclans <i>Côte de Provence, France 2021</i>	16

WHITE	1 7 5 M L
Vinho Verde ‘Escolha’, Solar das Boucas <i>Portugal NV</i>	12
Gruner Veltliner <i>Nittnaus, Gold, Austria 2021</i>	12.5
Chenin Blanc, Saxenburg <i>Stellenbosch, South Africa 2023</i>	13
Riesling 'Collection', Cave de Ribeauville <i>Alsace, France 2021</i>	13
Albariño, Tambora <i>Rias Baixas, Galicia, Spain 2022</i>	15
Gavi di Gavi, Tenuta San Giacomo <i>DOCG, Piedmont, Italy 2023</i>	16
Chardonnay, Tokar Estate <i>Yarra Valley, Australia 2018</i>	17
Chablis, J.P et Alexandre Ellevin <i>Burgundy, France 2022</i>	18
Sancerre, 'Cuvée Henri Du Vernoy' <i>Guillopées, Loire, France 2022</i>	19
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand 2023</i>	19
Pouilly-Fuissé, Domaine Pierre Desroches <i>Burgundy, France 2023</i>	20

RED	1 7 5 M L
Montepulciano d'Abruzzo, Monte Tessa <i>Abruzzo, Italy 2021</i>	12
Barbera, Le Tane Vinchio Vaglio <i>Piedmont, Italy 2023</i>	12.5
Côtes du Rhône, 'Le Serre de la Garde' <i>Dom. Fond Croze, France 2022</i>	13
Cabernet Sauvignon, Family Vintage <i>Tres Palacios, Maipo Valley, Chile 2020</i>	15
Chianti Rufina, Colognole <i>Tuscany, Italy 2020</i>	15
Rioja Reserva, Vega Caledonia <i>Spain 2016</i>	17
Pinot Noir, Lawson Dry Hills <i>Marlborough, New Zealand 2020</i>	19
Cailliteau Bergeron <i>Blaye, Côtes de Bordeaux, France 2020</i>	19
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2020</i>	20

SOMETHING TO SNACK		
Truffle Pecorino nuts ^V		5
Nocellara olives ^{VG}		6
Leek and Comté croquettes		7
Exmoor caviar, Imperial Oscietra <i>blinis, crème fraîche</i>	<i>10g 33 / 20g 58 / 30g 70</i>	
Jersey rock oysters <i>shallot vinegar</i>	<i>each 4 / six 22</i>	

TO START	
Iron bark pumpkin soup ^V <i>goat's cheese, pickled walnuts</i>	10
Confit chicken and red pepper terrine <i>piccalilli, sourdough</i>	13
Twice baked Keen's Cheddar soufflé ^V <i>braised leek, truffle</i>	14
Jon Ross smoked salmon <i>quail egg, Exmoor caviar</i>	16
Fillet of beef tartare <i>toasted brioche</i> <i>(table side service - main portion served with fries)</i>	17/25
Dressed Devonshire crab <i>brown crab mayonnaise, crumpet</i>	18

SIDES	
Roast heritage carrots ^{VG} <i>chevil</i>	7
Brussels sprouts <i>lardon, chestnut</i>	7
Creamed spinach ^V <i>nutmeg</i>	7
Fondue mashed potatoes ^V <i>Fontina cheese</i>	7
Château potatoes <i>rosemary salt</i>	7
Braised red cabbage ^V <i>golden raisins</i>	7
Truffle cauliflower cheese ^V	9

V - Vegetarian / VG - Vegan

All price inclusive of VAT.

A 15% discretionary service charge will be added to your bill.

For any allergy or intolerance information please ask a member for staff.

For our comprehensive wine list and spirits menu

please ask our staff members for assistance. 125ml serves available for wines.

TO FOLLOW	
PLANT	
Mushroom steak Diane ^V <i>potato terrine, tarragon</i>	19

Truffle macaroni & cheese ^V	20
Braised chargrilled leek ^V <i>cauliflower velouté, cep mushroom</i>	22

Winter truffle linguini ^V	32
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SEA	
Lobster ravioli <i>lobster bisque</i>	22
Home House fish pie	24
Roast Scottish salmon <i>sea herbs, pink fir potatoes</i>	26
16oz Dover Sole <i>Grilled or Meunière</i>	49

LAND	
Home House shepherd's pie	24
Roast corn-fed chicken <i>Roscoff onion, roasting jus</i>	26

Parkland Estate saddle of venison <i>swede, rainbow chard, blackberry</i>	27
28 days aged beef <i>8oz Fillet</i>	38
<i>10oz Ribeye</i>	34
Sauces <i>Béarnaise, Peppercorn, Chimichurri</i>	4
Beef Wellington <i>truffle mashed potato, bone marrow jus (serves two)</i>	90

SOMETHING SWEET	
Madagascan vanilla crème brûlée	7
Salt caramel & hazelnut chocolate finger <i>hazelnut ice cream</i>	7
Warm rice pudding <i>caramelised fig</i>	7
Vin Jaune poached pear <i>hazelnut, honeycomb ice cream</i>	7

Coconut & passion fruit trifle	7
Selection of ice cream & sorbet	3 per scoop

Cheese selection <i>quince jelly, sourdough crackers</i>	12
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SPECIAL SELECTION	
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	95
Albariño 'Cinco Islas Oro' <i>Bodegas Chaves, Rias Baixas, Spain 2018</i>	100
Chassagne-Montrachet <i>Dom. JM Pillot, Burgundy, France 2021</i>	180
RED	B T L
Hechtsheimer Spätburgunder <i>Weingut Stenner, Rheinhessen, Germany 2019</i>	60
Barbera d'Alba, Reva <i>Piedmont, Italy 2021</i>	64
'Rubicon', Meerlust <i>Stellenbosch, South Africa 2018</i>	100
Châteauneuf du Pape, 'Marceau' <i>Dom. des 3 Cellier, Rhone, France 2020</i>	110
Givry, 1er Cru 'Servoisine' <i>Dom. de la Ferté, Burgundy, France 2020</i>	125
Château Fonplegade, Grand Cru Classé <i>Saint-Emillion, France 2014</i>	150

CORAVIN SERVICE	
WHITE	75ML / 125ML / BTL
Tyrrell's Vat.1 Semillon <i>Hunter Valley, Australia 2016</i>	12 / 20 / 120
Savennieres 'Sectilis Terra' <i>Dom. Loic Mahe, Loire, France 2009</i>	20 / 33 / 190
Nuits Saint Georges Blanc <i>Perdrix, Burgundy, France 2019</i>	24 / 38 / 200
Château Lynch-Bages <i>Blanc de Lynch-Bages, Bordeaux, France 2014</i>	27 / 42 / 240

RED	75ML / 125ML / BTL
Malbec 'Lindaflor' <i>Bodega Monteviejo, Uco Valley, Argentina 2015</i>	15 / 25 / 150
Château Les Ormes-de-Pez <i>Saint-Estephe, Bordeaux 2015</i>	17 / 28 / 160
Beaune 1er Cru 'Les Sizie' <i>Pierre Mayeul, Burgundy, France 2018</i>	19 / 31 / 170
Petit-Figeac <i>Saint-Emilion, Bordeaux, France 2018</i>	23 / 37 / 200
Barolo 'Cannubi', Reva <i>Piedmont, Italy 2018</i>	30 / 46 / 300
'Valbuena 5 ^o ', Vega Sicilia <i>Ribera del Duero, Spain 2017</i>	35 / 52 / 330
'Overture', Opus One <i>Napa Valley, California, USA NV</i>	45 / 75 / 430
Ornellaia, Bolgheri Superiore, <i>Tuscany, Italy 2011</i>	60 / 100 / 580