

## CHAMPAGNE

Moët & Chandon, <i>Brut Imp, NV</i>	12.5 ML	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

Hattingley Valley, Classic Reserve	12.5 ML	16
<i>Hampshire, England, Brut NV</i>		

## ROSÉ

Les Quatre Tours 'Classique Rose'	1.75 ML	13
<i>Côtes de Provence, France 2023</i>		
Rock Angel, Chateau d'Esclans		16
<i>Côte de Provence, France 2021</i>		

## WHITE

Vinho Verde 'Escolha', Solar das Boucas	1.75 ML	12
<i>Portugal NV</i>		
Gruner Veltliner	12.5	
<i>Nittnaus, Gold, Austria 2021</i>		
Chenin Blanc, Saxenburg		13
<i>Stellenbosch, South Africa 2023</i>		
Riesling 'Collection', Cave de Ribeauville		13
<i>Alsace, France 2021</i>		
Albariño, Tambora		15
<i>Rias Baixas, Galicia, Spain 2022</i>		
Gavi di Gavi, Tenuta San Giacomo		16
<i>DOCG, Piedmont, Italy 2023</i>		
Chardonnay, Tokar Estate		17
<i>Yarra Valley, Australia 2018</i>		
Chablis, J.P et Alexandre Ellevin		18
<i>Burgundy, France 2022</i>		
Sancerre, 'Cuvée Henri Du Vernoy'		19
<i>Guillopées, Loire, France 2022</i>		
Sauvignon Blanc, Cloudy Bay		19
<i>Marlborough, New Zealand 2023</i>		
Pouilly-Fuissé, Domaine Pierre Desroches		20
<i>Burgundy, France 2023</i>		

## RED

Montepulciano d'Abruzzo, Monte Tessa	1.75 ML	12
<i>Abruzzo, Italy 2021</i>		
Barbera, Le Tane Vinchio Vaglio	12.5	
<i>Piedmont, Italy 2023</i>		
Côtes du Rhône, 'Le Serre de la Garde'		13
<i>Dom. Fond Croze, France 2022</i>		
Cabernet Sauvignon, Family Vintage		15
<i>Tres Palacios, Maipo Valley, Chile 2020</i>		
Chianti Rufina, Colognole		15
<i>Tuscany, Italy 2020</i>		
Rioja Reserva, Vega Caledonia		17
<i>Spain 2016</i>		
Pinot Noir, Lawson Dry Hills		19
<i>Marlborough, New Zealand 2020</i>		
Cailleteau Bergeron		19
<i>Blaye, Côtes de Bordeaux, France 2020</i>		
Malbec, Terrazas de los Andes		20
<i>Mendoza, Argentina 2020</i>		

## SOMETHING TO SNACK

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

## TO START

Iron bark pumpkin soup <sup>V</sup> <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 <sup>V</sup> <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 <sup>VG</sup> <i>chervil</i>	7
Brussels sprouts <i>lardon, chestnut</i>	7
Creamed spinach <sup>V</sup> <i>nutmeg</i>	7
Fondue mashed potatoes <sup>V</sup> <i>Fontina cheese</i>	7
Château potatoes <i>rosemary salt</i>	7
Braised red cabbage <sup>V</sup> <i>golden raisins</i>	7
Truffle cauliflower cheese <sup>V</sup>	9

*V - Vegetarian / VG - Vegan*

*All price inclusive of VAT.*

*A 12.5% 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 <sup>V</sup> <i>potato terrine, tarragon</i>	19
Truffle macaroni & cheese <sup>V</sup>	20
Braised chargrilled leek <sup>V</sup> <i>cauliflower velouté, cep mushroom</i>	22
Winter truffle linguini <sup>V</sup>	32

### 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
Parkland Estate saddle of venison <i>swede, rainbow chard, blackberry</i>	27
Norfolk bronze turkey <i>pigs in blankets, chestnut stuffing, duck fat potatoes</i>	33.5
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
Black forest roulade <i>cherry sorbet</i>	7
Selection of ice cream & sorbet	3 per scoop
Cheese selection <i>quince jelly, sourdough crackers</i>	12

## SPECIAL SELECTION

<b>WHITE</b>	<b>BTL</b>
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

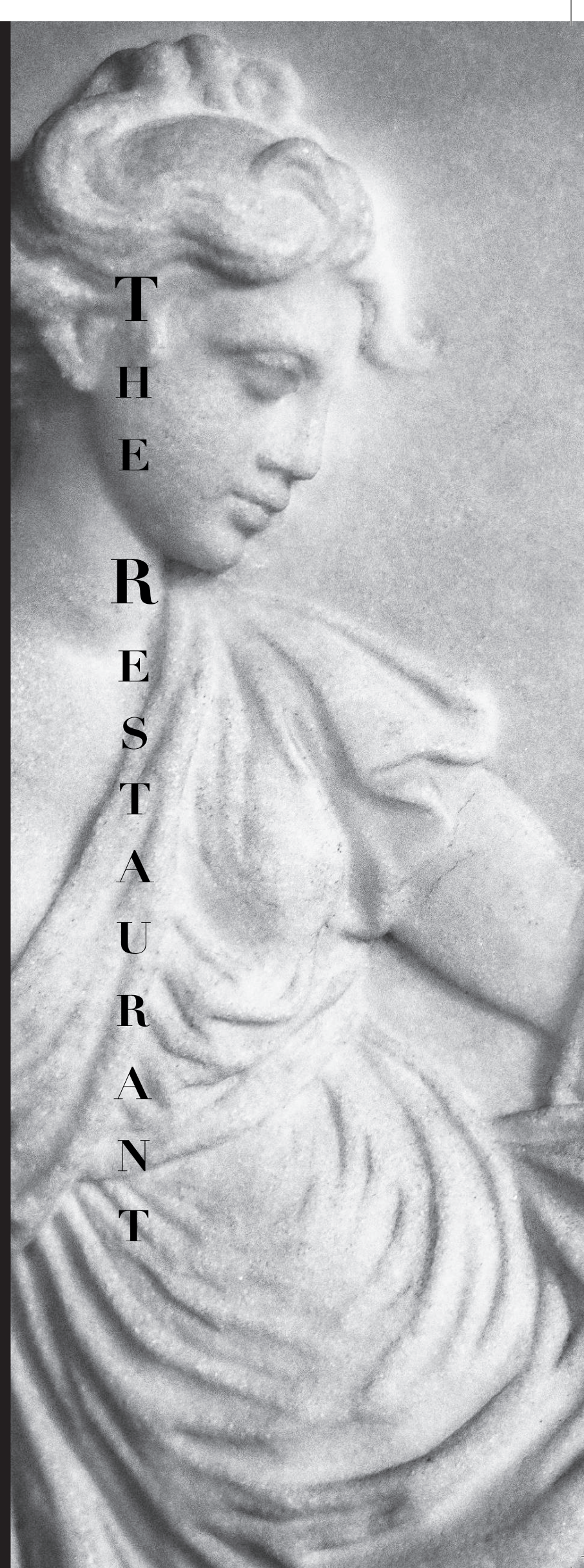
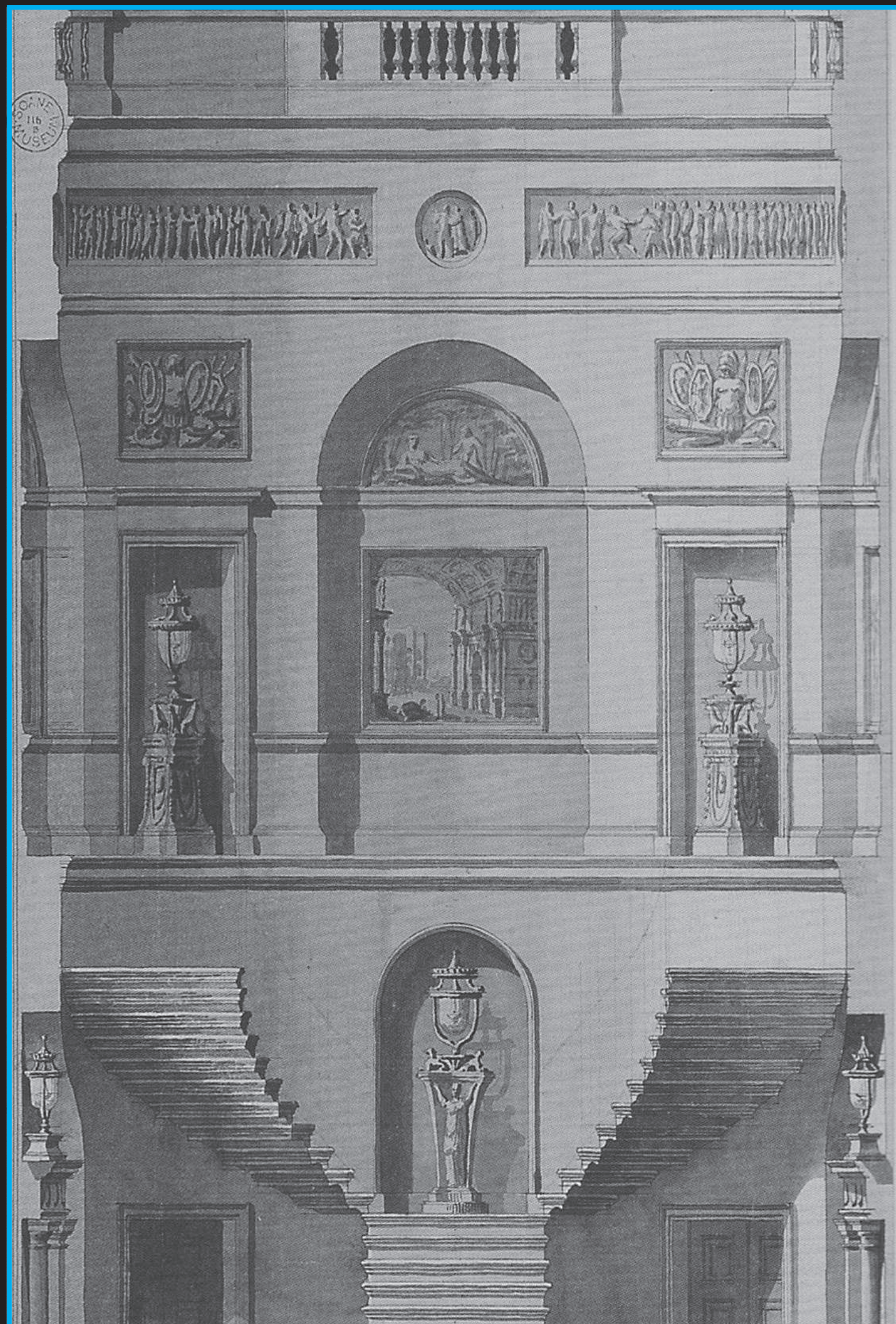
## RED

<b>RED</b>	<b>BTL</b>
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

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

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



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