

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
Gruener 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, Tabora <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
Cailleteau Bergeron <i>Blaye, Côtes de Bordeaux, France 2020</i>	19
Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2020</i>	20

SUNDAY LUNCH

TWO COURSES FOR 28 / THREE COURSES FOR 35

SNACKS

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>	each 4 / six 22

TO START

Iron bark pumpkin soup ^V <i>goat’s cheese, pickled walnuts</i>	
Confit chicken and red pepper terrine <i>piccalilli, sourdough</i>	
Twice baked Keen’s Cheddar soufflé ^V <i>braised leek, truffle</i>	

Jon Ross smoked salmon
quail egg, Exmoor caviar

Fillet of beef tartare
toasted brioche
(table side service - main portion available, served with fries)

SIDES

Roast heritage carrots ^{VG} <i>chervil</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 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

SUNDAY ROAST

28 day rare breed native beef
horseradish cream

Half roasted corn-fed chicken
bread sauce

Black face lamb leg
mint sauce

*All served with Yorkshire pudding, seasonal vegetables,
duck fat roasties and gravy.*

PLANT

Mushroom steak Diane ^V
potato terrine, tarragon

Truffle macaroni & cheese ^V

Braised chargrilled leek ^V
cauliflower velouté, cep mushroom

SEA

Home House fish pie

Roast Scottish salmon
sea herbs, pink fir potatoes

16oz Dover Sole *8 supplement*
Grilled or Meunière

SOMETHING SWEET

Madagascan vanilla crème brûlée

Salt caramel & hazelnut chocolate finger
hazelnut ice cream

Warm rice pudding
caramelised fig

Vin Jaune poached pear
hazelnut, honeycomb ice cream

Coconut & passion fruit trifle

Selection of ice cream & sorbet

Cheese selection *5 supplement*
chutney, quince jelly, biscuits

SPECIAL SELECTION

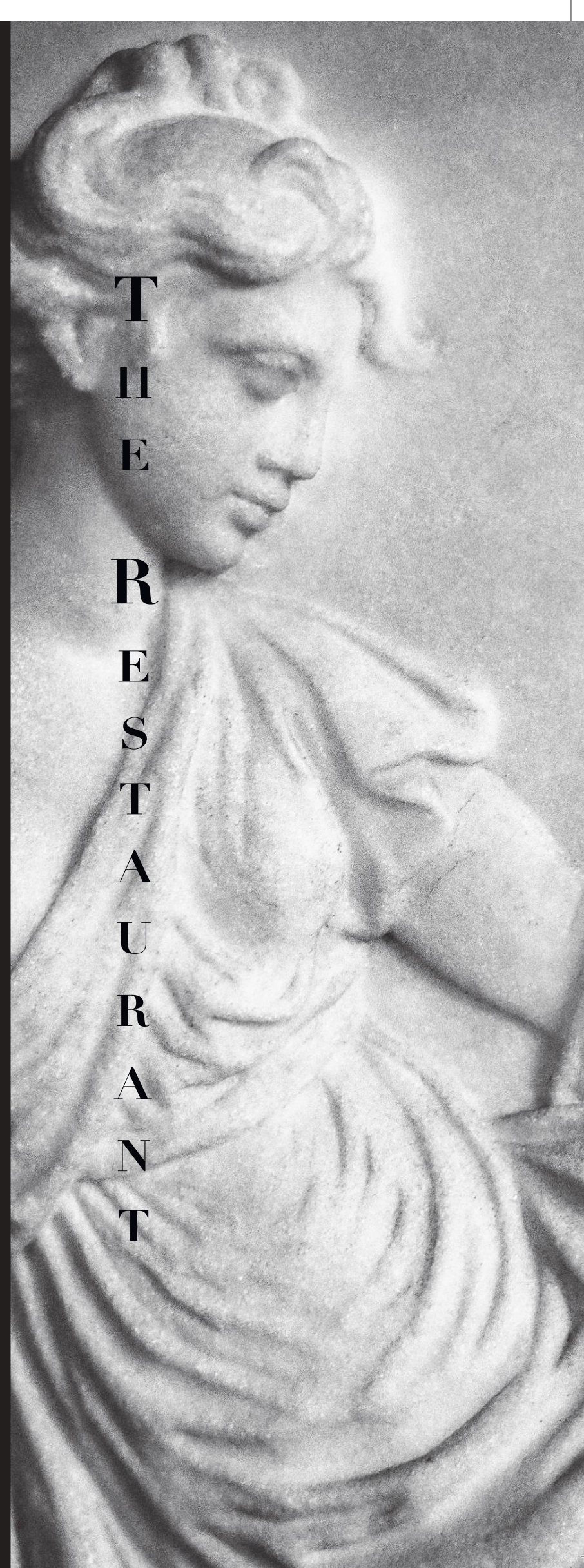
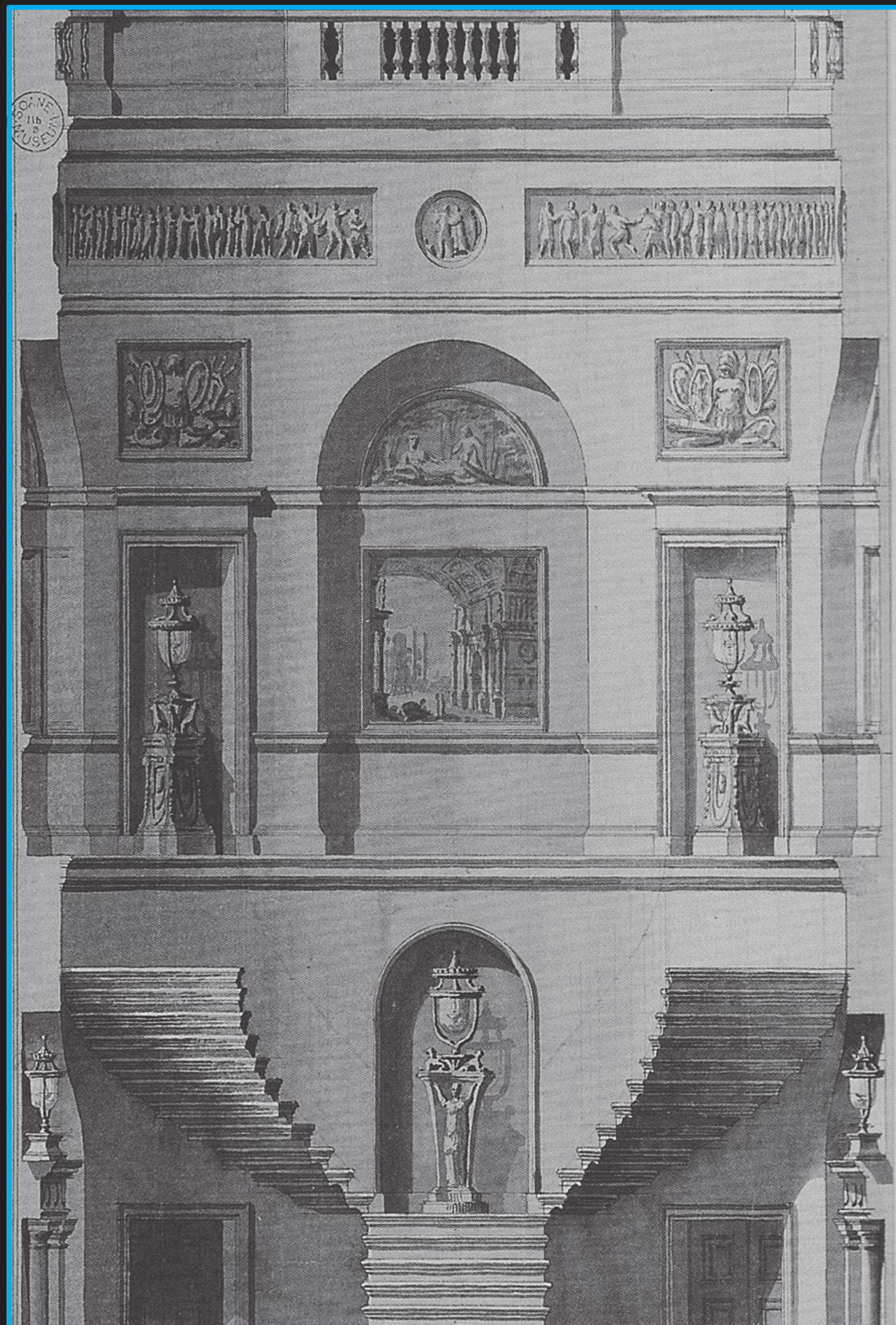
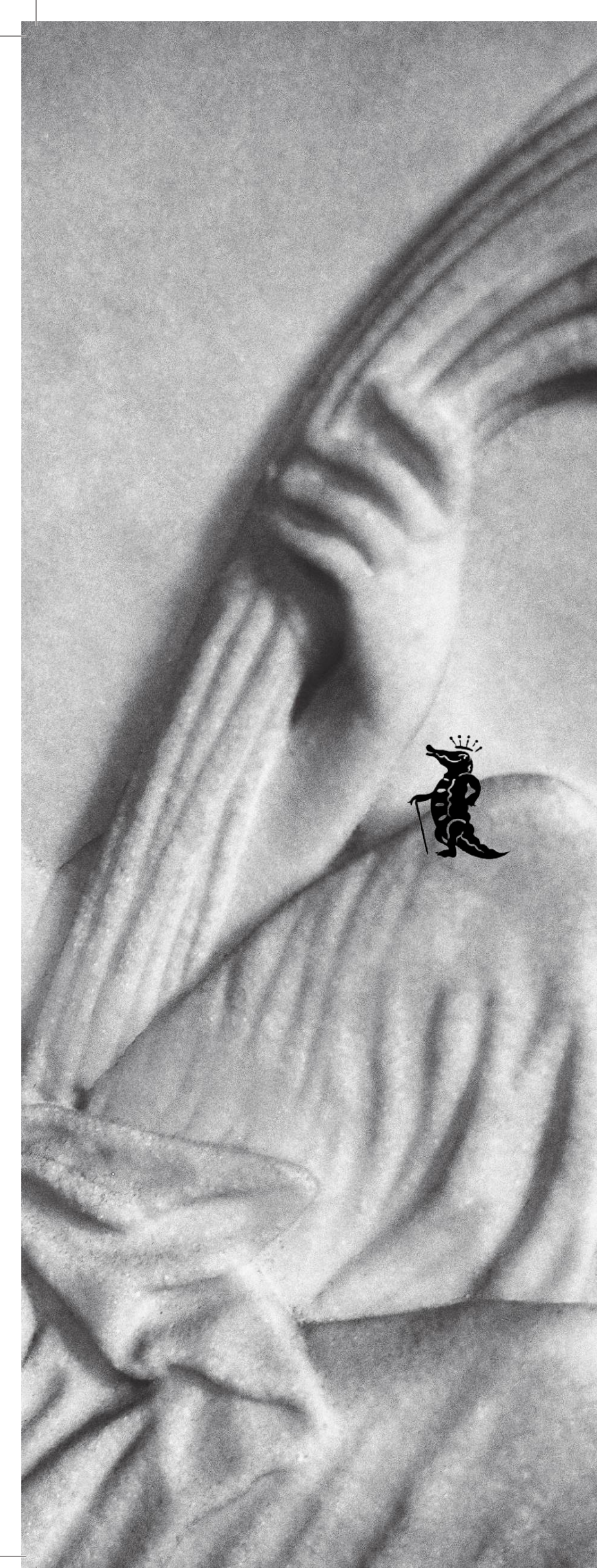
WHITE	B T L
Sauvignon Blanc, Tindall Vineyard <i>Marlborough, New Zealand 2022</i>	49
Vouvray Sec 'Argilex', Dom. Gautier <i>Loire, France 2019</i>	58
Bourgogne Hautes-Côtes de Nuits <i>Dom. Bonnardot, Burgundy, France 2020</i>	80
Riesling, Grand Cru 'Osterberg' <i>Ribeauville, Alsace, France 2018</i>	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 'Lindafior' <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 5º', 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



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