

C H A M P A G N E 125ml

Moët & Chandon 12.5
Brut Impérial, Brut Nv

Moët & Chandon 17
Rosé Impérial Nv

Veuve Clicquot Ponsardin 18
Yellow Label, Brut Nv

Ruinart 23
Blanc De Blancs, Brut, Nv

Ruinart 23
Rosé, Nv

S P A R K L I N G W I N E 125ml

Hattingley Valley, Classic Reserve 11
Hampshire, England, Brut Nv

R O S É W I N E S 175ml

Chateau Gassier, 'Esprit Gassier' 10
Côtes De Provence, France 2018

Bandol Rosé, Domaine La Suffrène 13.5
Provence, France 2018

S A K E

| | <i>Gls</i> | <i>Btl</i> | <i>Btl</i> |
|--|--------------|--------------|--------------|
| | <i>100ml</i> | <i>300ml</i> | <i>720ml</i> |

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|--|--|----|--|
| Mio - Sparkling <i>Shochikubai Shirakabegura, Hyogo</i> | | 24 | |
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| Otokoyama - Futsushu <i>Mejo Shuzo, Hyog</i> | 9 | | 62 |
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| 'Evening Sky' - Karakuchi Junmai <i>Kimura Shuzo, Akita</i> | 11 | | 72 |
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| Azure 'Deep Sea Water' - Ginjo <i>Tosatsuru, Kochi</i> | 13.5 | | 85 |
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| Nakadori Dewasansan - Daiginjo <i>Tatenokawa Shuzo</i> | 15 | | 95 |
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| Gozenshu 9 - Yuzushu / Sweet <i>Tsuji Honten, Katsuyama</i> | 14 | | |
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W H I T E W I N E S 175ml

Pé Branco, Herdade Do Esporão 7.5
Alentejo, Portugal 2018

Sauvignon Blanc 'Reserva', Vinamar 9
Casablanca Valley, Chile 2018

Riesling 'Queen Of Whites' 11
Trocken, Tesch, Nahe, Germany 2017

Pinot Grigio, Marjan Simcic 13
Goriska Brda, Slovenia 2018

Chablis 15
Jean Pierre & Alexandre Ellevin, Burgundy, France 2017

Pouilly - Fumé 'Les Duchesses' 16.5
Domaine Laporte, Loire, France 2018

Sauvignon Blanc, Cloudy Bay 19
Marlborough, New Zealand 2018

R E D W I N E S 175ml

Kratošija, Vinarska Vizba 7.5
Tikveš, Skopje 2018

Carmenere 'Reserva', Vinamar 9
Casablanca Valley, Chile 2017

Rioja Reserva, Ramon Bilbao 11
Spain 2014

Shiraz/Cinsault, Extreme Vineyards 13
Bonfire Hill, Western Cape, South Africa 2016

Château Cailleteau Bergeron 'Prestige' 15
Blaye, Cotes De Bordeaux, France 2014

Bourgogne Pinot Noir 16.5
Domaine R. Rossignol Changarnier, France 2015

Malbec, Terrazas De Los Andes 18
Mendoza, Argentina 2016

**T H E
O C T A G O N**

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

If you have any allergies or intolerances please ask a member of staff for further information.

S T A R T E R S

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|---|----|
| Slow cooked duck egg <i>(v)</i> <i>Jerusalem artichoke, shitake, soy</i> | 12 |
| Sake cured Chalk Stream trout <i>whipped cods roe, beetroot</i> | 14 |
| Cornish mackerel <i>squid, potato salad, pickled onion, wasabi</i> | 12 |
| Organic Duroc pork tenderloin <i>prawn tartare, apple</i> | 14 |
| Crispy pressed duck <i>yuzu kosho, seaweed, blackberry, black radish</i> | 14 |

M A I N S

| | |
|--|----|
| Charred cauliflower <i>(v)</i> <i>spiced lentils, pear, almond, burrata</i> | 20 |
| South coast hake <i>smoked bacon crumb, burnt leek, curried mussels</i> | 23 |
| Fillet of stone bass <i>soy glazed hispi, clams, turnip</i> | 28 |
| Rhug Estate venison <i>chicory, plum, miso glazed parsnip</i> | 29 |
| Organic Welsh chicken <i>toasted barley, king oyster mushroom, oyster sauce</i> | 26 |

S I D E S

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| Tenderstem broccoli <i>fish sauce, chilli, garlic</i> | 4 |
| Seaweed buttered pink fir potatoes | |
| Mixed leaf salad | |
| Skin on Fries | |

D E S S E R T S

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| Ginger and lime panna cotta <i>coconut sorbet, poached pear</i> | 8 |
| Chocolate and peanut mousse <i>banana ice cream, peanut brittle</i> | 8 |
| Mango custard <i>passion fruit cream, yoghurt ice cream</i> | 8 |

S W E E T W I N E

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|--|-------|
| | 100ml |
| Coteaux du Layon St Aubin <i>Domaine des Barres, Loire 2014</i> | 9.5 |
| Jurancon Moelleux <i>Cloa Lapeyre 'La Magendia' 2015</i> | 11 |
| Sauternes, Chateau Roumieu <i>Bordeaux, France 2015</i> | 14 |
| Beerenauslese <i>Umathum, Burgenland, Austria 2015</i> | 15.5 |
| Tokaji, 5 Puttonyos <i>Aszu, Disznoko, Hungary 2008</i> | 19.5 |
| Vin de Constance <i>Klein Constantia, Constantia, S.A 2013</i> | 22 |

For a full wine and digestive list, please ask a member of staff

**W I N E
L I S T**

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