

LUNCH MENU

STARTERS / SMALLER DISHES

Yellow Split Pea Soup
£6.00

Butterhead Lettuce, Dorset Blue
Pickled Red Onion, Ranch Dressing
Dukkah
£7.50

Deep Fried Pilchards, Lemon Aioli
£9.00 / £17.50

Cotswold White Chicken Terrine
£11.00

MAIN COURSES

Red Mullet, Romesco Sauce
Tomato Caper Dressing
£21.00

Aged Sirloin, Beef Dripping Potatoes
Pickled Walnut Ketchup, Green Butter
£26.50

Tagliolini, Smoked Aubergine, Tomato
Aged Parmesan
£19.00

Pork Chop, Burnt Apple, Hispi Cabbage
£23.00

LOBSTER CLUB SANDWICH (BACON OPTIONAL)
£29.50

DESSERTS £7.00

Strawberry Eton Mess
Apple & Blackberry Crumble

SELECTION OF ICE CREAMS & SORBETS

£3.00 (per scoop)

(Please ask a member of the team for details)

SELECTION OF CHEESES £9.50

Pearl Las, Pitchfork, St. Jude
Quince Jelly, Crackers

Please advise us of any dietary requirements or food allergies. Our bread may contain traces of nuts.

An optional 12.5% service charge will be added to your bill.

WINE LIST

WHITE WINES

	175ml	Bottle
2018 Colombar-Sauvignon	£5.75	£25.50
Domaine Horgelus, Côtes de Gascogne, France		
2018 Muscadet de Sèvre et Maine sur Lie	£7.10	£28.25
Domaine des Hauts Pémions, Monnières, France		
2018 Vermentino di Gallura	£7.90	£32.50
Cantina Surrau, Arzachena, Italy		
2018 'Lois' Grüner Veltliner	£8.90	£34.75
Fred Loimer, Kamptal, Lower Austria		
2016 Menetou-Salon	£9.50	£38.70
Sauvignon Blanc, Domaine Chavet, Loire, France		
2016 Chablis	£9.95	£41.70
Billaud-Simon, France		

ROSÉ WINE

2017 'Cuvée Alexandre' Rosé £9.30 £35.50
Château Beaulieu, Coteaux d'Aix-en-Provence, France

RED WINES

2016 Rioja 'Selección de Autor'	£7.20	£27.80
Bodegas Tobía, Terra Alta, Spain		
2018 Gran Passione Rosso	£7.85	£31.75
Botter, Veneto, Italy		
2015 Zweigelt / Blaufränkisch	£8.85	£34.60
Heinrich, Burgenland, Austria		
2017 Vacqueyras	£9.60	£38.10
Domaine du Grand Prieur, Southern Rhône, France		
2017 Cannonau di Sardegna	£9.95	£40.50
Cantina Surrau, Arzachena, Sardinia, Italy		

All wines served by the glass are available in smaller 125ml measure at an appropriately reduced price

Wine list compiled by Serena Sutcliffe MW

DIGESTIVES

François Voyer Cognac VSOP (50ml)	£8.75
Bas-Armagnac Darroze 12 years (50ml)	£13.20
Grappa di Barbera (Barriques) (50ml)	£7.50
Marolo Monriondo, Piedmont, Italy	
Noval 10 Year Old Tawny Port (100ml)	£9.80
Quinta Do Noval, Portugal	
The English, Chapter 16, Single Malt (50ml)	£9.25
Pineau des Charentes Vieux Blanc (125ml)	£11.75
François Voyer, France	
2010 Château Haut-Mayne (1/2 bottle – 375ml)	£29.50
Sauternes, France	

All our wines & Spirits may contain the allergen Sulphur Dioxide.

We operate a minimum charge policy during Lunch time of
£20.00 per head

