

LUNCH MENU

STARTERS / SMALLER DISHES

Roasted Cauliflower Soup, Chives
£6.50

Caesar Salad, Soft Hen Egg
Smoked Anchovies, Croutons
£10.50

Cod & Prawn Croquettes
Warm Tartar Sauce, Lemon
£10.00 / £17.75

Roasted Beetroot, Duck Egg, Smoked Almond
Pine Nut Pesto, Crispy Sea Kale
£11.00

MAIN COURSES

Lightly Spiced Monkfish, Aubergine
Tomato & Shellfish Sauce
£26.00

Pork Chop, Burnt Apple, Calcot Onion
£24.00

Gnocchi, Mushroom Ragu, Tarragon
£22.00

Salmon, Monk's Beard, Brown Crab Butter
£24.50

LOBSTER CLUB SANDWICH (BACON OPTIONAL)
£29.50

DESSERTS £7.00

Vanilla Crème Brûlée

Bread & Butter Pudding, Custard

SELECTION OF ICE CREAMS & SORBETS

£3.00 (per scoop)

(Please ask a member of the team for details)

SELECTION OF CHEESES £9.50

Colston Basset Stilton, Keens Cheddar
Cerney Ash Goat Cheese
Quince Jelly, Crackers

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

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

WINE LIST

WHITE WINES

	175ml	Bottle
2018 Colombard-Sauvignon Domaine Horgelus, Côtes de Gascogne, France	£5.75	£25.50
2018 Muscadet de Sèvre et Maine sur Lie Domaine des Hauts Pémions, Monnières, France	£7.10	£28.25
2018 Vermentino di Gallura Cantina Surrau, Arzachena, Sardinia, Italy	£7.90	£32.50
2018 'Lois' Grüner Veltliner Fred Loimer, Kamptal, Lower Austria	£8.90	£34.75
2017 Pouilly-Fumé Harmonie Domaine Chatelain, Loire, France	£9.55	£37.95
2018 Chablis Domaine Séguinot-Bordet, Burgundy, France	£9.95	£41.70

ROSÉ WINE

2018 'Cuvée Alexandre' Rosé Château Beaulieu, Coteaux d'Aix-en-Provence, France	£9.30	£35.50
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RED WINES

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

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) Marolo Monriondo, Piedmont, Italy	£7.50
Noval 10 Year Old Tawny Port (100ml) Quinta Do Noval, Portugal	£9.80
The English, Rum Cask Matured, Single Malt (50ml)	£9.25
Pineau des Charentes Vieux Blanc (125ml) François Voyer, France	£11.75
2010 Château Haut-Mayne (1/2 bottle – 375ml) Sauternes, France	£29.50

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

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

