

starters

Soup of the Day £9

Freshly Made Seasonal Soup

Risotto of Wild Mushrooms £12

Slow Cooked Hen Egg, Cepe and Bread Crumb Basket and Parmesan Emulsion (v)

Seared Diver Scallops with Razor Clams, Mussels and Cockles £16

Salsify, Lemon Puree and Oyster Leaves

Pan Fried Wood Pigeon £15

Kohlrabi Cake and Pigeon Broth

Homemade Middle White Pork and Quail Pie £14

Tomato Chutney, Quail Eggs and Mixed Leaf Salad

Crab and Salmon Ravioli £16

Shaved Fennel and Cock Crab Bisque

main courses

Pan Fried Monkfish £28.00

Baby Squid, Pancetta, Baby Gem, Spinach Puree and Boulangere Potatoes

Roast Fillet of English Pork £29.00

Pork Hash, Savoy Cabbage, Cured Leg, Bramley Apple Sauce and Apple Crisps

Char Grilled Casterbridge Aged Rib Eye Steak £37.00

Hand Cut Chips and Green Peppercorn Sauce

Spinach and Goats Curd Pie £24.00

Roasted Vine Cherry Tomatoes, Baby Basil and Rocket Salad (v)

English Lamb Rack, Crispy Belly and Sweetbreads £29.00

Galette Potatoes, Aubergine Caviar and Baby Vegetables

Pot Roasted Guinea Fowl Studded with Truffle £28.00

Truffled Dauphine Potatoes with Artichokes and Light Herb Jus

side orders

Choose from a variety of garden vegetables to accompany your meal £5

Creamy Mash

With Jersey Butter

Jersey Royals

With Minted Butter

Triple Cooked Chips

With Sea Salt

Baby Spinach

New Season and Leaf

Fine Green Beans

Shallots and Olive Oil

Roasted Field Mushrooms

With Rock Salt

Vine Tomato and Basil Salad

Vine Ripened

Mixed Seasonal Vegetables

Steamed and Buttered

If you are allergic to any food product, please advise a member of the service team.

homemade puddings

The Red Bird Slate £9.50

Treacle Tart, Jam Roly Poly, Vanilla Ice Cream

Hazelnut and Almond Gateau £9.50

Caramelized Fruits

Pear Crumble £9.50

Homemade Rum Ice Cream

Lemon Plate £9.50

Tart, Panna Cotta and Sorbet

Ginger Parkin Pudding £9.50

Vanilla Custard and Golden Syrup

Valrhona Chocolate and Vanilla Tart £9.50

Pear Truffles

Freshly Made Ice Creams and Sorbets £9.50

savouries

Welsh Rarebit

Westcombe Farmhouse Cheddar with Worcester Sauce £9.50

Selection of British Cheeses

Served with Celery, Grapes, Crackers, Breads and Date and Onion Chutney £14.00

coffee specialities

Freshly Brewed Coffee

Filter Coffee, Decaffeinated, Cappuccino, Espresso, Cafe Latte

Your Choice of Tea or Infusions

Darjeeling, Assam, Sencha, Earl Grey, Jasmine, Blueberry, Rooibos,
Camomile, English Breakfast, Pai Mu Tan, Lapsang, Niagara Peach, Bella Coola

£5.00

Served with Homemade Dark Chocolate Truffles

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white and rose wines

	Vintage	175ml	250ml	Bottle
22 Molino Loco Macabeo, Yecla, Spain	2010	7.50	9.50	25.00
25 Chenin / Torrontes Villa Vieja, Mendoza, Argentina	2010			27.00
23 Chenin Blanc Good Hope, Stellenbosch, South Africa	2010	8.50	10.50	28.00
20 Reserve de Gassac Blanc, Languedoc, France	2010	9.00	10.00	29.00
29 Chardonnay, Hellfire Bay, Western Australia	2010			31.00
31 Sauvignon Blanc, Fairview, Paarl, South Africa	2011	9.50	12.00	31.00
27 Dr Unger Grüner Veltliner Q, Wachau, Austria	2009			37.00
43 Riesling, Framingham Classic, Marlborough, New Zealand	2008	9.50	12.00	36.00
59 Pinot Grigio, Borgo dei Vassalli, Veneto, Italy	2010	10.00	12.50	34.00
32 Marc Pohl Franconia, Germany	2008			36.00
77 Rioja Blanco, Vina Izadi, Rioja, Spain	2008			39.00
17 Chablis, Domaine Colette Gros, Burgundy, France	2009	12.00	15.00	38.00
33 Gavi di Gavi 'Lugarara', La Giustiniana, Piedmont, Italy	2009			46.00
19 Sancerre, Domaine des Brosses, Loire Valley, France	2010			48.00
36 Riesling, Dean Hewitson Gun Metal, Barossa Valley, Australia	2008			49.00
37 Sauvignon Blanc, Isabel, Marlborough, New Zealand	2010	11.00	14.00	46.00
50 Viognier/Chardonnay Qupe, Santa Maria, California	2009			51.00
45 Sauvignon Blanc, Frog's Leap, Napa Valley, California, USA	2009			58.00
28 Giaconda Aeolia Roussanne, Victoria, Australia	2006			95.00
92 Arnaud Ente Meursault Goutte d'Or, Burgundy, France	2008			135.00
72 Domaine de la Vougeraie Clos Blanc de Vougeot, Burgundy	2006			150.00

red wines

	Vintage	175ml	250ml	Bottle
56 Madregale Rosso, Abruzzo, Italy	2010	7.50	9.50	25.00
48 Les Clairieres Merlot, Languedoc, France	2010			26.00
39 Pinotage, Good Hope, Stellenbosch, South Africa	2010			27.00
51 Calbuco Cabernet/Merlot, Chile	2009	8.50	10.50	28.00
82 Cabernet Sauvignon, Vinum, Stellenbosch, South Africa	2009			30.00
64 El Grano Carmenere, Rapel Valley, Chile	2010	9.50	12.00	31.00
87 Cotes du Rhone, Domaine Chapoton, Rhone, France	2010	10.00	12.50	34.00
74 Chianti Rufina, Selvapiana, Tuscany, Italy	2009	11.50	15.00	36.00
53 Merlot, Lyeth Sonoma County, Sonoma, California	2008	13.00	16.50	39.00
91 Grenache-Shiraz-Mourvedre, Ms Harry, Barossa, Australia	2009			48.00
49 Rioja Crianza, Bodegas Palacios Remondo, Rioja, Spain	2007			44.00
41 Chateau du Gaby Canon Fronsac, Bordeaux, France	2004			52.00
86 Chateauneuf du Pape, Jacques Mestre, Rhone, France	2004			57.00
66 Pinot Noir, Amisfield, Central Otago, New Zealand	2007			61.00
63 Au Bon Climat Pinot Noir 'La Bauge', Santa Barbara, California	2008			73.00
65 Cabernet, Frogs Leap, Napa Valley, California	2007			73.00
58 Zinfandel, Ridge Lytton Springs, Sonoma, California	2007			79.00
44 Dujac Fils & Pere Chambolle Musigny, Burgundy, France	2007			82.00
68 Il Paradiso di Manfredi Brunello di Montalcino, Tuscany, Italy	2000			120.00
46 Domaine Rene Engel Clos de Vougeot Grand Cru, France	2004			130.00

Vintages are subject to change- A measure of 125ml is available for all still wines sold by the glass

rose wines

		Vintage	175ml	250ml	Bottle
52	Chateau Ollieux Romanis Corbieres Rose, Languedoc, France	2010	9.00	12.00	33.00
34	Charles Melton Rose of Virginia, Barossa Valley, Australia	2009			43.00

champagne and sparkling wine

		Vintage	150ml	bottle
06	Taittinger Brut Reserve	NV	16.00	69.00
01	Louis Roederer Brut Premiere	NV	18.00	79.00
13	Louis Roederer Carte Blanche	NV		80.00
03	Laurent Perrier	NV		92.00
16	Moet et Chandon	NV		94.00
04	Bollinger Special Cuvee	NV		110.00
18	Veuve Clicquot	NV		115.00
12	Ayala Rose	NV	18.00	71.00
07	Taittinger Prestige Rose	NV		110.00
11	Laurent Perrier Rose	NV		130.00
02	Louis Roederer Brut Vintage	2002		130.00
08	Bollinger Grande Annee	2000		175.00
09	Taittinger Comtes de Champagne Blanc de Blancs	1998		240.00
10	Louis Roederer Cristal	2002		370.00
99	Dom Perignon	2002		350.00

white and red half bottles

		Vintage	bottle
917	Domaine Gerard Tremblay Chablis, Burgundy, France	2009	18.50
913	Franz Haas Pinot Grigio, Alto Adige, Italy	2009	21.50
919	Cherrier 'Renarderies' Sancerre, Loire, France	2009	27.00
914	JL Chavy Puligny Montrachet 'Les Folatieres', Burgundy, France	2008	43.00
952	Cantine Leonardo Chianti, Tuscany, Italy	2009	18.50
951	Domaine du Calvaire de Roche Gres Fleurie, Beaujolais, France	2008	21.50

sweet and port wines

		Vintage	100ml	Bottle
965	Muscat, Vin de Glaciere, California, USA – 37.5cl	2005		33.00
964	Oremus Noble Late Harvest Furmint, Tokaji, Hungary – 37.5cl	2007	10.00	34.00
960	Chateau Partarrieu, Sauternes, France – 37.5cl	2007		41.00
60	Fairview Sweet Red (South African Port), Paarl, South Africa	2008	6.60	35.50
61	Quinta de la Rosa Late Bottled Vintage Port, Douro, Portugal	2004	8.00	43.50
62	Quinta de la Rosa 10 year old Tawny Port, Douro, Portugal	NV	9.50	50.50