



FROM THE BAR

Rosemary mixed nuts 5

Smoked almonds 5

Nocellara olives 5.5

FROM THE KITCHEN

We recommend 2 to 4 dishes per person

Sourdough bread & butter 5

Fine de Claire oyster (each) 3.5

Cod cheeks skewer (each) 8
sauce vierge, aioli, lardo

Sardines 9.5
rhubarb, wild rocket, almonds, smoked vinegar

Barbequed Tropea onions 9.5
tuna sauce

Beetroot salad 9
chevre frais, kumquat, marjoram

Grilled white asparagus & crab 25
crab butter, cedro

Confit duck tortelli 17
Montgomery cheddar foam, parsley sauce, monk's beard

Homamde lamb sausage 16
squid ragout, winter Iberico tomato, grilled bread

Lamb ribs 19
wild garlic, peas, spring greens

Scottish blue mussels 15
Vadouvan butter, fresh herbs

Poached sea trout 19
à la Grenobloise, green asparagus

Brioche Perdue 10
Stracciatella ice cream, loquats

Vanilla brûlée 9.5
poached rhubarb

CHEESES & CHARCUTERIE

served with baguette and condiments

Jambon blanc 9.5

Espelette pepper saucisson 9.75

3 peppers saucisson 9.5

Chanterelles saucisson 9.5

Lamb salami 9.75

Beal's farm coppa 10.5

Speck 9.25

Coble Lane bresaola 10.5

Smoked duck breast 11.5

Eridge Park Venison ham 14 **£2 sup.on board**

Taleggio* (Soft - cow) 10.5

Carré du vinage* (Soft - cow) 10

St Marcelin * (Soft - cow) 11

Nenuphar * (Soft - cow) 9.5

30m aged Comté * (Hard - cow) 13 **£2 sup.on board**

Truffled Gouda* (Hard - cow) 11.5

Ardi Gasna * (Hard - sheep) 10

Bouygnette* (Soft - goat) 10.5

Roche Montagne (Blue - cow) 9.75

Gorgonzola Dolce* (Blue - goat) 11

Board of any 3 cheeses
and/or charcuteries 27.5

Wine by the glass
& the full wine list



Wi-Fi: Lady Of The Grapes - PW: winelovers