



FROM THE KITCHEN

Sharing plates - we recommend 2 to 4 dishes per person

Maldon Oyster (each) 3.95
Mignonette

Sourdough Bread & Butter 5.75

Rabbit Croquette (each) 4.5
mustard sauce

Devon Eel Sandwiches 16
brioche, onion marmelade, apple cider vinegar, horseradish

Pear and Radicchio Salad 12
radish, candied walnut, stilton dressing

Smoked Beef Tartare 17.5
beef fillet, trompette mushroom on sourdough bread

Hake Quenelles 19
Nantua sauce, prawns

Pan Fried Cauliflower 27
hazelnuts & black truffles pesto, Vacherin Mont d'Or foam

Poached Salmon 26
'Nduja butter, barbecued ministra nera, leek, sweet potatoe purée

Guinea Fowl Pithivier 27
roasted savoy cabbage, snails and chestnuts sauce

Braised Veal's Sweetbread 24
sautéed wild mushrooms, ratte potatoes, veal creamy sauce

**CHECK OUR
WINE LIST**





SNACKS

Rosemary mixed nuts	5	Smoked almonds	5	Nocellara olives	5.5
Sourdough Bread & Butter	5.75	Maldon Oyster (each)	3.95		

CHARCUTERIE & CHEESE

served with baguette and condiments

Truffle Jambon Blanc	12	St Helena * (Soft - cow)	10.5
Chorizo Iberico de Bellota	11	Brillat Savarin * (Soft - cow)	11.25
Saucisson Sec à l'Ancienne	9.5	Ep-oisses * (Soft - cow)	10.5
Girolles Saucisson	10.25	Bourles * (Semi-soft - cow)	10.75
Comté Saucisson	10	Truffled Gouda * (hard - cow)	12
Lamb Salami	9.75	30m aged Comté * (hard - cow)	13 £2 sup.on board
Speck	9.25	Matured Pecorino Sardo * (hard - sheep)	11.5
Coble Lane Bresaola	10.5	St Heray * (soft - goat)	10.25
Beal's Farm Coppa	10.5	Dorstone * (Soft - goat)	11
Smoked Duck Breast	13 £2 sup. on board	Bleu de Gex * (blue - cow)	10
		Gorgonzola Dolce (blue - cow)	11

Selection of any 3 cheese or charcuterie 28

Extra Normandie Sea Salt Butter £2

WINE BY THE GLASS &
THE FULL WINE LIST

Wi-Fi: Lady Of The Grapes

PW: wine lovers





DESSERTS

Apple Tarte Tartin with Crème Fraîche 10

Recommended pairing:

Passito "Vino Del Volta" 2022, La stoppa, 75 ml 14.5

Figs in Port & Vanilla Ice Cream 9.5

Recommended pairing:

Gewurtztraminer Vendanges Tardives 'Rimelsberg' 2011, 100ml 16

Choux, Chocolate & Passion Fruit Ganache 9.5

Recommended pairing:

10 Years Tawny Port, Vieira de Sousa, 75 ml 9

SWEET, FORTIFIED & DIGESTIVE GLASSES

Sauterne 'Château Filhot' 2016, 100ml 16.5

Passito "Vino Del Volta" 2022, La stoppa, 10 ml 16

Honey Wine "Festival" Loxwood Meadworks NV, 100ml 10

Banyuls "Rimage" 2021, Domaine du Traginer, 75 ml 13

10 Years Tawny Port, Vieira de Sousa, 75 ml 9

Madeira, Sercial 10 Year, HM Borges, 75 ml 10

Malbec Dulce 2017, Domaine Jean Bousquet, 75 ml 10

Sherry Pedro Ximenez, MAR7 Pedro Ximenez, 50 ml 9.5

Manzanilla, MAR7, 75 ml 9

Oloroso, MAR7, 75 ml 9.5

Armagnac 20 yo, Domaines Séailles, 25 ml 12

Armagnac 1986, Domaines Séailles, , 25 ml 17

Cognac VSOP, Domaine Guy Pinard, 25 ml 9.5

Calvados VS, Claque Pépin , 25 ml 8.5

Calvados La Pomme Prisonniere, Drouin, 25 ml 12

Benromach Whisky, 25 ml 12