

SNACKS

- Gordal olives + £4 { *Fino Sherry* }
- Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }
- Devils on horseback with smoked garlic honey + £6 { *Monastrell* }

STARTERS

- Miso-glazed pear tart { *Shiraz* }
Gorgonzola, walnuts, endive and chives
- Sticky belly bacon { *Carignan* }
parsnip purée, sesame dukkah spice
- Maple-cured salmon { *Riesling* }
caramelised lemon and mustard yoghurt, pickled celery
- Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast
- Confit Jerusalem artichoke { *Semillon/Muscot/Gewürztraminer* }
smoky tea-soaked raisins, toasted pine nut and lemon dressing
- Truffled celeriac soup { *Garganega/Trebbiano di Soave* }
granny smith apple, hazelnut, Old Winchester rarebit on toast

MAINS

- Crispy-fried rabbit leg +£4 { *Pinot Noir* }
roast pickled plum, neep mash, ponzu, shallot and chive dressing
- Braised featherblade of beef { *Corvina/Rondinella* }
black garlic and gherkin ketchup, truffle and parmesan chips, red wine sauce
- Pan-fried cod loin { *Bourgogne Blanc* }
king oyster mushroom, sage and onion risotto, brown shrimp and salted lemon
- Crispy seitan with hoisin glaze { *Riesling* }
poached salsify, white cabbage and coriander salad, sweet chestnut purée
- Butter-roasted chicken breast { *Friulano/Cortese* }
charred leek, creamed potatoes, lemon, maple and mustard sauce
- Pan-roasted cauliflower { *Garganega/Trebbiano di Soave* }
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

FOR TWO

- 35-day-aged sirloin of beef + £14 per person { *Tempranillo* }
honey-glazed purple carrots, black garlic and gherkin ketchup, truffle and parmesan chips

SIDES

- Truffle and parmesan chips + £5.5
- Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5
- Red cabbage braised with mulling spices + £4.5
- Long-stem broccoli sweet mustard dressing and toasted hazelnuts + £6
- Invisible chips + £4 *Charity donation*
Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

- Vanilla crème brûlée { *Sauternes* }
- Chocolate 'Oblivion' { *Espresso Martini* }
mint choc-chip ice cream, dark chocolate sauce
- Baked vanilla yoghurt { *Champagne Socialite* }
with spiced blackberry and vodka 'slushy', fresh mint
- Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb
- Warm Yorkshire parkin { *Tawny Port* }
butterscotch sauce, yoghurt and lime ice cream
- Orange brandy tres leches cake { *Moscato di Pantelleria* }
cinnamon
- Four cheeses from the British Isles, crackers and garnishes + £6 { *White Port* }
please ask a member of our team for our current selection

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	
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WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	24
Friulano / Cortese Cantina di Custoza, Veneto, Italy	5	6.5	26
Viognier Baron de Badassière, Côtes de Thau, France	5.5	7	28
Sauvignon Blanc Classic Series, Casablanca, Chile	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia	6.5	9.5	37
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59
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RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	5	6.5	26
Carignan Baron de Badassière, Côtes de Thau, France	5.5	7	28
Shiraz 16 Stops, South Australia	6	7.5	30
Wine of the month Ask a team member for details	-	-	-
Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59
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ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5
Champagne Socialite Charles Heidsieck Champagne, blackberry syrup	12
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
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NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5
James's Giant Peach Green tea, peach syrup, lemon	4
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4
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BEERS	
Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5
Guest beer Ask a team member for details	
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CIDER	
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5
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SHERRY	
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5
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PORT	
Dry White Port, Ferreira	4.5
LBV Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6
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SWEET	
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5
Sauternes Château Laville, Bordeaux, France (375ML)	8
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