

ALL DAY DINING

STARTERS

- Carlingford oysters, shallot vinegar, lemon (each) - **3** Seared scallops, squid ink, red pepper coulis, fennel - **11**
Confit salmon, seaweed, yuzu emulsion, cucumber - **10** Hay smoked parsnips and apple soup, parsnip crisp - **8**
Beef tartare, confit egg yolk, malt crumble, gherkin, wild herbs - **11** Chicken, ham hock and pistachio terrine, pickles, wholegrain mustard - **9**

SANDWICHES

- Minute steak - **13**
caramelised red onions, blue cheese, mushroom
- Open focaccia sandwich - **13**
tomato, red onion, piquillo and chilli jam, balsamic, rocket
- Pulled beef sandwich - **12**
cola BBQ sauce, gherkin, rocket
- Club sandwich - **12**
chicken breast, cheddar, bacon, fried egg, baby gem, tomato, mustard mayonnaise

SALADS

- Add chicken, prawns, goats cheese to your salad 4*
- Superfood salad - **10**
avocado, pomegranate, shaved broccoli, radish, mixed sprouts, toasted seeds, baby spinach
- Salade Nicoise - **12**
tuna, anchovies, baby potato, green beans, boiled eggs, red pepper, baby gem
- Caesar salad - **10**
- Heritage tomato - **12**
mozzarella, shallot, olive oil

GRILL

- 200g fillet - **34**
250g ribeye - **26**
- Classic 200g
beef burger - **18**
lettuce, bacon, tomato, emmental, glazed brioche bun
- Beef cheek burger - **22**
bone marrow mayonnais, emmental, glazed brioche bun
- 200g yellow fin
tuna steak - **24**
lime, radish and mango salsa, wasabi emulsion
- 900g tomahawk - **64 for 2**
confit garlic

béarnaise / peppercorn / red wine jus / garlic butter / truffle bone marrow butter - 3

MEAT

- Confit duck - **18**
flageolet beans, bok choy, blueberry jus
- Seared venison loin - **28**
red cabbage puree, swede, chocolate
- Seared chicken - **18**
mushroom tortellini, egg yolk, garlic

FISH

- Stone bass - **18**
romanesco, sundried tomato puree, aubergine
- Cod - **18**
squid ink pasta, coconut, lemon grass, clam chowder
- Fish 'n' chips - **16**
crushed peas, skin on fries, tartare sauce

VEGETARIAN

- Pappardelle - **16**
brown butter, pumpkin, goats cheese, sage
- Bubble and squeak risotto - **14**
crispy egg
- Wild mushroom tortellini - **14**
egg yolk, garlic

DESSERTS

- All desserts - 8.5*
- Bailey's, white chocolate cheesecake, honeycomb
- Chocolate dome, pistachio, blackberry
- Sticky toffee pudding, vanilla ice cream
- Brioche, apple, calvados
- Fruit platter
- Baklava
- Cheeseboard (extra - **3**)

SIDES

- All sides at - 4*
- Sweet potato fries
add truffle and parmesan - **1**
- Skin on fries
add truffle and parmesan - **1**
- Mash potato
- Bok Choi, soya, ginger
- Blue cheese and leek grain

SUNDAY ROAST

Sunday, 12pm - 5pm

ROAST

- Whole roasted baby poussin - **18**
red cabbage, roast potatoes, broccoli, carrots, yorshire pudding
- Beef striploin - **18**
red cabbage, roast potatoes, broccoli, carrots, yorshire pudding

FREE FLOWING

- Two hours limited...*
- Cordoniu, Cava, SPA, NV - **15**
- Brooklyn Lager, USA - **15**

ROAST DESSERT - 5

- Chocolate dome, pistachio, blackberry
Sticky toffee pudding, vanilla ice cream
Bailey's, white chocolate cheesecake, honecomb, berry
- Cheeseboard (extra - **3**)
Brioche, apple, calvados
Fruit platter

*All prices are inclusive of vat at 20%.
A discretionary service charge of 12.5% will be added to your final bill.*



*If you have an allergy to any food product or dietary requirement,
please advise us prior to ordering.*

DRINKS LIST

RED WINES

Tenute Fiorebelli, Cabaletta, Rosso delle Venezie, ITA.....	8	10	25
Pablo Old Vine, Garnacha, Calatayud, SPA, 2016	9	11	28
Sainte Marie des Crozes L'Outsider, Cabernet Franc, Languedoc - Roussillon, 2016 FRA.....	-	-	31
Changyu, Cabernet Sauvignon, Ningxia, CHIN, 2016.....	11	13	34
Starve Dog Lane, Shiraz, South AUS, 2014.....	-	-	36
Primus, Carmenère, Colchagua, CHI, 2016	-	-	39
Quinta Dos Murcas, Touriga Franca, Douro, POR	-	-	41
Puro Malbec, Mendoza, ARG, 2015.....	12	15	43
The Invisible Man, Tempranillo, Rioja Alta, SPA, 2014.....	-	-	44
The Federalist 1776, Zinfandel, Lodi, CAL, USA, 2015.....	12	17	45
Chalk Hill, Barbera, McLaren Vale, South AUS, 2014	-	-	48
Macho Man, Monastrell, Jumilla, SPA, 2015.....	-	-	52
The Federalist Honest Blend, CAL, USA, 2015.....	-	-	54
Ceres Composition, Pinot Noir, Otago, NZ, 2013	17	23	62
Alexander vs The Ham Factory, Tempranillo, ibera Del Duero, SPA, 2013	-	-	63
Mary Le Bow, Cabernet-Shiraz-PV, W. Cape, SA, 2011	-	-	70
Ruffino Modus, Sangiovese, Toscana, ITA, 2012.....	-	-	82
The Federalist Dueling Pistols, Dry Creek, USA, 2012	-	-	95
Baron de Brane, Margaux, FRA, 2012.....	-	-	96
Salentein Primus, Malbec, Uco Valley, ARG, 2013.....	-	-	105
Bolla Amarone della Valpolicella Classico, Corvina - Rondinella, Veneto, ITA, 2012	-	-	115
Louis Jadot Resonance, Pinot Noir, Oregon, US, 2013	-	-	130
Château Haut-Bages Libéral, 5ème Cru, Pauillac, FRA 2011	-	-	140
Chimney Rock, Cabernet Sauvignon, Stags Leap, CAL, USA, 2013.....	-	-	150
Jean-Luc Colombo La Louvée, Cornas, FRA, 2013.....	-	-	160
Louis Jadot, Gevrey-Chambertin 1er Cru Petite Chapelle, Burgundy, FRA, 2007	27	-	170
Pagos del Rey La Única, Tempranillo, SPA, 2012.....	-	-	180
Château Pichon Longueville Baron, Pauillac, FRA, 2000 ..	-	-	699

WHITE WINES

Les Terres Basses de Laballe, Gascogne, FRA	8	10	25
Esporão Alandra Branco, Alentejo, POR	-	-	27
Tenuta del Porconero, Fiano, ITA, 2015.....	9	11	28
Flagstone Word of Mouth, Viognier, W. Cape, SA,	-	-	34
Domaine Zinck, Pinot Blanc, Alsace, FRA, 2015	-	-	36
Te Awa Left Field, Sauvignon Blanc, NZ, 2016	11	14	39
Goianea Uno, Txakoli, Basque Country, SPA, 2016	-	-	41
Starve Dog Lane, Pinot Gris, South AUS, 2014	-	-	42
Nederburg Anchorman, Chenin Blanc, W. Cape, SA, 2016	-	-	45
La Marimorena, Albariño, Rías Baixas, SPA, 2015	-	-	51
The Federalist, Chardonnay, Mendocino, USA, 2014	16	19	53
Dr. Loosen Erdener Trepp., Riesling, Mos., GER, 2014	17	21	55
Dr. Konstantin Frank, Gewürztraminer, NY, USA, 2016	-	-	56
Vignerons de Chablis, 1er Cru, Burgundy, FRA, 2012	19	24	69
Cloudy Bay, Sauvignon Blanc, Marlborough, NZ, 2016 ...	-	-	75
Contino Blanco, Rioja, SPA, 2014	-	-	80
De Ladoucette, Pouilly-Fumé, Loire, FRA, 2014	-	-	90
Remoissenet Père & Fils, Puligny-Montrachet 1er Cru Sous le Puits, Burgundy, FRA, 2013	-	-	130

SPARKLING

Moët et Chandon Imperial, Brut, FRA, NV	12	70
Moët et Chandon Imperial, Brut Rose, FRA, NV	16	90
Ruinart, Blanc de Blanc, FRA, NV	-	110
Dom Perignon, Brut, FRA, 2009	-	265
Nyetimber Classic Cuvée, ENG, NV	11	60
Galanti Prosecco, ITA, NV	8	36
Cordoniu Zero, Alcohol Free, SPA, NV	3	18
Molto Negre, Cava, SPA, NV	9	41

CANNED BEER AND CIDER

Meantime Yakima, Red Ale, ENG/LDN - 4.5	Flying Dog Snake, IPA, USA - 7
Island Records Session, IPA, ENG - 4.5	Tailgate, Peanut Butter Milk Stout, USA - 8
Pig & Porter, Red Spider Rye, ENG - 6	Brooklyn, Lager, USA - 5
Wild Beer Pogo, Fruit Pale Ale, ENG - 6	Maeloc, Dry Cider, SPA - 4.5
Crazy Mountain, Pilsner, USA - 6	Rosies Big Fat Tyrer, Cider, USA - 6

DRAFT BEER

Camden Pale, ENG/LDN - 5.5
Camden Hells, ENG/LDN - 5.5

DESSERT WINES

Nederburg Winemaker's Reserve Noble Late Harvest, West, South Africa, 2013	11	29
Neige Première Apple Ice Wine, Québec, CAN	-	46

ROSÉ WINES

Quinta das Arcas Arca Nova, Vinho Verde, POR, 2016	8	10	25
Veramonte, Syrah, Casablanca, CHI, 2015	-	-	30
Jean Luc Colombo, Les Collines, Shiraz FRA, 2015	10	13	35

SOFT

Tonics - 3.5	Small Water - 3.5	Soft drinks - 3.5
Large Water - 5	Juice - 5	

COFFEE & TEA

Coffee - 2.5 / 3.5	Tea - 3.5 / 5.5	Chili and Chocolate - 4.0
Matcha Latte - 4.0	White Tea Rose Latte - 4.0	Cardamon Coffee - 4.0

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