

# ALL DAY DINING

## TO GRAZE

Tempura prawns, saffron aioli (5 pieces) - **12**  
Moutabal, hummus, labneh, pitta bread - **11**  
Saffron and truffle arancini, mayo, fried kale (3 pieces) (V) - **10**

Mini beef burgers (3 pieces) - **14**

Scotch eggs (3 pieces) - **16**

Cheeseboard, Westcombe cheddar, goat cheese, stilton, Somerset brie, grapes, celery, quince jelly, biscuits - **21**

## TO START

Scottish smoked salmon - **18**  
*avocado purée, apple and lime jelly, citrus dressing*  
Summer vegetables and watermelon salad - **18**  
*teriyaki aged beef, tamarind honey dressing*  
Heirloom tomatoes and beetroot salad (V) - **16**  
*avocado purée, burrata, honeycomb, pesto*

Pan seared scallops - **18**  
*caramelised cauliflower purée, pickled carrots*

Classic scotch eggs - **16**  
*Port braised red cabbage purée, piccalilli, truffle mayo*

Yuzu-maple marinated tofu (VG) - **16**  
*grilled asparagus, coconut lime sauce*

Lobster and prawn croquettes - **22**  
*fried egg, saffron aioli, salad leaves*

## SANDWICHES

Mozzarella, tomatoes, pesto, rocket, ciabatta bread, fries - **16**

Club sandwich - **16**  
*grilled chicken, bacon, lettuce, tomatoes, fried range eggs, cheese, mayo, sourdough, fries*

Steak sandwich - **22**  
*Sirloin steak, mustard mayo, caramelised onions, ciabatta, fries*

## SALADS

Superfood salad (VG) - **13**  
*avocado, pomegranate, shaved broccoli, radish, cauliflower, toasted seeds, baby spinach*

Caesar salad - **13**  
*lettuce, croutons, parmesan, anchovies, Caesar dressing*

Add chicken, prawns or goat cheese to your salad - **4**

## TO FOLLOW

Mushroom stuffed Norfolk chicken ballotine - **26**  
*asparagus, grilled artichokes, truffle jus*

Slow cooked Dingley Dell pork belly - **26**  
*herb buttered mash, cabbage purée, apple compote, cider jus*

Honey glazed duck - **32**  
*heritage carrots, crispy poached eggs, cauliflower purée, orange sauce*

Miso Scottish salmon - **28**  
*roasted cherry tomatoes and fennel broth, edamame beans, dill, fennel, olive salsa*

Traditional fish and chips - **20**  
*mushy peas, tartar sauce, fries*

Seafood pasta - **32**  
*scallops, prawns, cod, salmon*

Chickpea battered cauliflower steaks (VG) - **24**  
*artichoke, fennel broth, curry oil*

Butternut squash ravioli (V) - **24**  
*sautéed spinach, truffle cream sauce*

160gm Fillet - **32**  
200gm Ribeye - **30**  
200gm Sirloin - **28**

Oven roasted tomatoes, rocket, parmesan salad

Beef burger - **24**  
*lettuce, bacon, tomatoes, cheddar, mayo, glazed brioche bun, fries*

Chicken burger - **20**  
*lettuce, tomatoes, red onion, cheddar, mayo, glazed brioche bun, fries*

Halloumi & falafel burger (V) - **20**  
*lettuce, tomatoes, red onion, mayo, glazed brioche bun, fries*

Bearnaise/ peppercorn/ red wine jus/ herb butter

## DESSERTS

All desserts - **14**

Caramelised lemon tart  
*vanilla whipped cream, raspberry coulis*

Baked vanilla cheesecake  
*berry compote*

Sticky date pudding  
*salted caramel ice cream, toffee sauce*

White and dark chocolate mousse  
*pistachio crumb, chocolate sauce*

## SIDES

All sides - **7**

Mashed potatoes

Mixed leaf salad

Garlic green beans

Mixed seasonal vegetables

Mac and Cheese

Sautéed button mushrooms

Skin on fries  
add truffle and parmesan (**1 extra**)

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



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.

# DRINKS LIST

## RED WINE

	175ml	250ml	Bottle
Org Vinuva Nero D'Avola, Italy, 2017	9	11	27
Veramonte Merlot, Casablanca Valley, Chile, 2017	-	-	32
Flagstone Dragon Tree Cape Blend, Pinotage/Shiraz/Cabernet, Western Cape, South Africa, 2017	-	-	35
Colombo Laure Syrah, France, 2017	11	13	39
Vine Roots Old Vine Garnacha Rioja, Spain, 2016	-	-	44
Baron Edmond de Rothschild Aguaribay, Malbec, Vista Flores, Argentine, 2016	13	16	47
Chianti Classico, San Jacopo da Vicchiomaggio, Italy, 2016	-	-	49
Federalist 1776 Lodi Zinfandel, USA, 2016	16	18	54
The Federalist Bourbon Barrel Aged Red Blend, Mendocino, USA, 2016	-	-	63
Big Max Cabernet Sauvignon, Central Coast, USA, 2017	18	22	65
Don Jacobo Rioja Gran Reserva, Bodegas Corral, Spain, 2005	-	-	67
Château Teyssier, Saint-Émilion Grand Cru, France, 2014	-	-	69
Sanford St Rita Pinot Noir, USA, 2012	20	24	71
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo, France, 2016	-	-	95
Dueling Pistols Petite Sirah Cabernet Sauvignon, Paso Robles, USA, 2016	-	-	110
Barons de Rothschild (Lafite) Bodegas Caro, Caro, Malbec - Cabernet Sauvignon, Mendoza, Argentine, 2015	-	-	115
Gevrey-Chambertin, Bouchard Aîné & Fils, France, 2013	-	-	120
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, Italy, 2013	-	-	125
Château Léoube The Collector, Cabernet Franc, Côtes de Provence, France, 2013	-	-	137
Château Pédesclaux 5ème Cru Classé, Pauillac, France, 2012	-	-	145

## ROSÉ WINE

	175ml	250ml	Bottle
Parini Pinot Grigio Rosato delle Venezie, Italy, 2018	9	11	27
Jean-Luc Colombo Les Collines aux Lavandes Rosé, Méditerranée, France, 2018	-	-	36
Love by Léoube	16	21	60

## BEER & CIDER

- Menabrea, Lager, ITA, 4.8% - 6
- Meantime Yakima, Red Ale, ENG/LDN, 4.1% - 6
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - 7
- Brewdog Punk, IPA, SCT, 5.6% - 6
- Guinness, Stout, IRL, 5.0% - 6
- Maeloc, Dry Cider, SPA, 4.5% - 6
- Maeloc, Strawberry Cider, SPA, 4.0% - 6

## COFFEE & TEA

- Americano - 5.5
- Cappuccino - 5.5
- Espresso / Double Espresso - 2.5
- Caffe Mocha - 5.5
- Caffe Latte - 5.5
- Matcha Latte - 5.5
- White Tea Rose Latte - 5.5
- Hot Chocolate - 5.5
- Selection of Jing Tea - 5.5

## WHITE WINE

	175ml	250ml	Bottle
Le Bosq Blanc, Vin de France, France, 2018	9	11	27
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa, 2018	-	-	34
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France, 2018	-	-	38
Vermentino Sella & Mosca, Italy, 2017	11	14	40
Leftfield Sauv Blanc, New Zeland, 2017	13	16	43
Pinot Blanc Alsace Tradition Organic, Emile Beyer, France, 2017	-	-	45
Albarino, La Marimorena, Spain, 2018	-	-	51
Attems, Pinot Grigio, Friuli DOC, Italy, 2017	15	19	55
Dr Loosen Erdener Treppchen Riesling Kabinett, Mosel, Germany, 2016	-	-	57
Big Max Sauvignon Blanc, Napa, USA, 2017	-	-	59
Federalist Chardonnay Mendocino, USA, 2016	16	21	62
Rupert & Rothschild Baroness Nadine, Chardonnay, South Africa, 2017	18	24	71
Sancerre Blanc, Domaine de Terres Blanches, France, 2017	-	-	74
Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, France, 2016	-	-	90
Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet Père & Fils, France, 2013	-	-	135

## SPARKLING

	125ml	Bottle
Moët et Chandon Imperial, Brut, FRA, NV	12	70
Moët et Chandon Imperial, Brut Rosé, FRA, NV	16	94
Ruinart, Blanc de Blanc, FRA, NV	-	110
Taittinger, Prélude, Brut, FRA, NV	-	180
Dom Perignon, Brut, FRA, 2009	-	265
Nyetimber Classic Cuvée, ENG, NV	11	60
Galanti Prosecco, ITA, NV	8	42

## DESSERT WINE

	125ml	Bottle
Nederburg Noble Late Harvest, West, SA, 2017	11	29
Château Rieussec, Grand Cru, Sauternes, FRA, 2012	-	71

## DRAFT BEER

- 420ml
- Camden Pale, ENG/LDN, 4.0% - 6
- Camden Hells, ENG/LDN, 4.6% - 6

## SOFT DRINK

- Water - small 5 / large 7
- Fentimans Slimline Tonic / Tonic - 4
- Pepsi / Diet Pepsi / Pepsi Max - 5
- Fentimans Soda - 4
- Fentimans Ginger Ale - 4
- Fentimans Ginger Beer - 4
- Fentimans Rose Lemonade - 4
- Fever Tree Lemonade - 4
- Fever Tree Tonic - 4
- Selection of juices - 6

Non- alcoholic beverage prices are inclusive of 12.5% vat.  
Alcoholic beverage prices are inclusive of 20% vat.  
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