



British Royale 11

*Homemade cassis, Coates & Seely
Britagne Brut Reserve NV*

Berry Collins 11

*Ketel One vodka, homemade cassis,
lemon juice, homemade vanilla
syrup, soda*

Gimlet 12

*Tanqueray London Dry gin,
homemade lime cordial*

OCTOBER SET MENU

STARTERS

Chilli salt squid, smoked chilli dressing

Coates & Seely, Britagne Brut Réserve, NV (125ml) 10

Heritage beetroot terrine, pickled walnuts, iced goat's cheese

Valpolicella Classico, La Dama, 2018 (175ml) 10.5

Smoked mackerel, cucumber, borage, multiseed crisps

Coates & Seely, Britagne Rosé, NV (125ml) 10.5

MAINS

Pan-fried stone bass, squid ink gnocchi, lovage, burnt lemon dressing

Huia Sauvignon Blanc, 2018 (175ml) 11.5

Beer battered haddock & chips, crushed peas, tartare sauce

Domaine Costal Chablis, 2018 (175ml) 12.5

Beef tartare, charcoal mayonnaise, confit egg yolk, beef-fat brioche, truffle fries

Prophet's Rock Infusion Pinot Noir, 2017 (175ml) 16

Caramelised onion tarte tatin, creamed watercress, truffled buttermilk

Bourgogne Vieilles Vignes, Roche de Bellene, 2015 (175ml) 13.5

PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Royal Tokaji Late Harvest, 2017 (100ml) 8

Pine honey panna cotta, pear yoghurt sorbet, bee pollen

Chateau d'Arche Sauternes 2010 (100ml) 14

Plum & blackberry crumble, jug of custard

Icewine Riesling, Stratus 2015/2017 (100ml) 16

2 COURSES £20

3 COURSES £24

** Available Monday to Friday 12pm until 6.30pm*

Please inform a member of staff if you have any dietary or allergen requirements.