

DRINKS LIST

FRENCH 75: Gin, Champagne and lemon juice	£9
NEGRONI: Gin, Campari, red vermouth and orange	£9
COSMOPOLITANI: Vodka, Cranberry juice and orange liqueur	£9
ESPRESSO MARTINI: Vodka, espresso and coffee liqueur	£9
BLOODY MARY: Absolut, vodka, celery and tomato juice	£9
MARGARITA: Tequila, Cointreau, salt and lime juice	£8.5
VIRGIN MOJITO: 0% alcohol, Cranberry juice, mint, lime and ginger ale	£8

DRAFTS / BEERS / DRAFT CIDER

FRENCH DRAFT: 1664 Kronenbourg £6
ENGLISH DRAFT CIDER: Henry Weston's £6

LAGER:

INDIAN: Cobra £6.5
ITALIAN: Peroni Nastro £6
JAPANESE: Asahi £6
DUTCH: Heineken £6

ALE: London Pride £7.5
IPA: Deuchar £7.5
LAGER 0%: Peroni £4.5

SOFT DRINKS

COKE : Diet, zero or regular £3.5

JUICE : Pineapple, cranberry or orange £3.5

Ginger beer or Appletiser £4.5

WATER

Sparkling/Still £5

Gin & Tonic

Tanqueray	£5.9
Plymouth	£6.5
Ramsbury	£6.5
Cotswold	£6.5
Bombay Bramble	£6.5
1831 Pink	£6.5
Boatyard	£6.5
Beefeater	£5.5
Gordon	£5
Hendrick's	£6

Vodka (50ml)

Finlandia	£5
Greygoose	£5
Boatyard	£6

Tapatio Tequila Blanco	£6
Calvados Drouin la Blanche	£8
Armagnac Grand Assemblage	£6

Mixers

All served with ice & your choice of mixer. £2.5
Fever Tree, Schweppes, soda or lemonade.

Whiskey

SCOTLAND (50ml)
Glenmorangie Signet single malt £6.5
Monkey Shoulder (blended) £5

IRISH (50ml)
Bushmills 10y old single malt £6.5
Jameson triple distilled (blended) £5

JAPANESE (50ml)
Nikka from the Barrel £6.5

ENGLAND (50ml)
Cotswold single malt £6.5

Cognac (50ml)

Courvoisier VS £6.5
Martell cognac £6.5

Hennessy £6.5
AF Dor Cognac co VSOP £7

Rum (50ml)

Diplomatic £6.5
Havana Club £5.9
Bacardi Carta Blanca £5.9



LUNCH menu

LUNCH FOR TWO:

4 courses for two people: £45.
With a glass of house Champagne.

WINE LIST

WHITE

	125 ML	175 ML	BTL
LOU MAGRET SAUVIGNON BLANC – FRA (HOUSE WINE)	£ 6	£ 7	£ 28
BELLO TRAMONTO PINOT GRIGIO – ITALY	£ 6.5	£ 7.5	£ 36
PEAR TREE CHENIN BLANC – SOUTH AFRICA	£ 6.5	£ 8	£ 38
MACON VILLAGE CHARDONNAY – BURGUNDY, FRANCE	£ 7	£ 8.5	£ 38
TRAICAO ALVARININHO – PORTUGA	£ 7	£ 8.5	£ 38
CALMEL & JOSEPH PICPOUL – FRANCE	£ 9	£ 10	£ 55

FINE WHITE BOTTLES

RIESLING WILLOWGLEN - AUSTRALIA	£ 55
L'AUTANTICQUE VIOGNIER – FRANCE	£ 65
PIERRE ANDRE CHABLES – FRANCE	£ 65
LA CHATEAU SANCERRE – FRANCE	£ 85

RED

LOU MAGRET MERLOT – FRA (HOUSE WINE)	£ 6	£ 7	£ 28
CUVÉE ROUSSE SYRAH (SHIRAZ) - FRANCE	£ 6.9	£ 8	£ 36
MIRANO CRIAZA D.O.C RIAJA – SPAIN	£ 6.9	£ 8	£ 36
DOMAINE DE I HERRE RESERVE MALBEC - FRANCE	£ 7	£ 8.5	£ 36
MONTE CABERNET SAUVIGNON – CHILE	£ 7.5	£ 8.9	£ 42
PARLEZ-VOUS PINOT NOIR – FRANCE	£ 7.5	£ 9	£ 45
CÔTES-DU-RHÔNE VICTOR BÉRARD – FRANCE	£ 9	£ 10	£ 55

FINE RED BOTTLES

FORTUNA MALBEC – ARGENTINA	£ 59
LOUIS ESCHENAUER MERLOT – FRANCE	£ 63
CALMEL & JOSEPH LA POINT APO CORBIERIE – FRANCE	£ 68
MOUSSIN DOMAINE DE LA PRESLE FLEURIE – FRANCE	£ 82
LA FLEUR LUSSAC SAINT EMILION – FRANCE	£ 85
CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE – FRANCE	

ROSÉ

PRIMI SOLI PINOT GRIGIO ROSÉ – ITALY	£ 6.5	£ 7.5	£ 32
L'OASIS DE PROVENCE ROSE – FRANCE	£ 7	£ 8.5	£ 45

SPARKLING

	125 ML	BTL
CORTE ALTA PROSECCO EXTRA DRY NV – Italy	£ 8	£ 35
CORTE ALTA PROSECCO EXTRA DRY ROSÉ – Italy	£ 8	£ 35
CHAMPAGNE PAUL LANGIER BRUT – France	£ 12	£ 59
LAURENT-PERRIER CUVÉE ROSÉ BRUT – France		£ 115
CHAMPAGNE DE SAINT-GALL PREMIER CRU – France		£ 120



SIGNATURE SET MENU LUNCH & EARLYBIRD

Monday to Saturday: 12pm till 5pm

Two courses £28. Three courses £32.

STARTERS

TWO WAYS OF DUCK EGG (V)

Poached duck egg, with crispy mushroom fricassee, Blue cheese sauce, and Truffle oil and duck egg béarnaise

PARMESAN CHEESE SOUFFLÉ (V)

With red onion marmalade, Parmesan cheese tuile, leaves, honey mustard, and mild smoked cheddar cheese sauce (NF)

CHICKEN LIVER PARFAIT GRAND MARNIER

Orange chutney, candy brioche toast, and pickled carrot, radish, pistachio crumb, watercress, aged balsamic

KING SCALLOPS FRUMENTY

smoked sea broth, king prawn, mussels, chicken mousseline, parsley, braised leek, potato, shellfish consommé (NF)

STEAMED VEGETABLE DUMPLINGS (VE)

Roasted spiced tomato, coriander, sesame and lemongrass fondue, potato galette, basil, parsley, spring onion

MAIN COURSES

FILLET OF SMOKED HADDOCK

poached free-ranged egg bonbon, grain mustard mash potato, braised leek, spinach, spinach, saffron shall-fish

SEABASS CURRY & RICE (Hot)

Spiced seabass fillet tikka with mixed green herbs & coriander curry sauce, mushroom rice, paratha & papadum

VENISON LEG STEAK EN CROUT

Pancetta, mix mushrooms duxelles, chicken mousse, puff-pastry, truffle oil mash potato, roots & red wine jus

ROAST VEG & CHEDDAR PITHIVIER (V)

balsamic glazed roast vegetables, cheddar cheese, parsley, puff-pastry, potato fondant, spinach, beurre Blanc

LAMB SHANK BOURGUIGNON

12 hours Slow braised lamb shank with fricassee of mushroom, lardons, onions, potato fondant, parsnip

DRY-AGED SIRLION STEAK 8oz

Served with grill tomato, mushroom, chips peppercom sauce or garlic butter

DESSERTS

TRIO OF CHOCOLATE – fondant, mousse, ice cream, pistachio, strawberry concassé, salted caramel sauce

TRADITIONAL CRÈME CARAMEL – raspberry sorbet, citrus salsa, vanilla shortbread (NF) RUM

BABA FLAMBÉ – Chantilly cream, raisins, apple carpaccio, flambéed at the table

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances. Key: (v) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free