

Restaurant Menu

6th October – 5th November 2020

12-3pm and 6-8pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails – Spiced Pear Bellini £8.50 Pumpkin Latte Martini £11.95

“Carrot 75” £10.95 Please ask to see the full cocktail menu

Filtered still or sparkling water is free of charge

Sourdough bread from Allotment bakery with Italian extra virgin olive oil

or with Netherend Farm salted butter £1.50

Marcona Almonds £3.95 Olives marinated in garlic & herbs £2.95 Rosemary & thyme crisps £2.95

Spiced parsnip soup with curry oil and parsnip crisps £6.95

Salad of roast heritage beetroot and carrots, chickpeas, candied nuts and honey mustard dressing £7.95

Burrata (from Lattelier Ignazzi in Puglia) with roast squash, figs and spiced maple syrup dressing £8.95

Beetroot and goat’s cheese agnolotti with thyme and hazelnuts £8.95

Smoked salmon from Uig Lodge, Isle of Lewis, cucumber & capers £10; Larger portion with green salad £16

Grilled whole king prawns (in the shell) with samphire and garlic butter £2.35 each or 6 for £13

Rabbit pithivier with girolle mushrooms, kale and red wine £11 (15 minutes minimum)

Chargrilled cauliflower with cauliflower couscous, charred sweetcorn and tomato & carrot fondue £18.50

Roast aubergine with ginger, garlic & cumin; sweet potato, lentil & rocket salad £18.50

Fish and chips with crushed peas, tartare sauce and pickled onions and quail eggs £18

Fillet of sea bream with celeriac purée, cavolo nero and rosti potato £22

Sea trout with clams, samphire, new potatoes and lobster bisque £26

Roast partridge, the legs confit, with creamed savoy cabbage, root vegetable terrine and bacon jam £23
(may contain shot)

Breast of duck with potato cake, squash purée, pak choi and raisin-honey compote £28

Char-grilled Aberdeenshire steak with chunky chips, Caesar salad and peppercorn sauce

8oz Flat-Iron £22; 8oz Rump £25; 10oz Black Angus sirloin £33

All are carved in the kitchen unless requested otherwise

Add: Fried double yolk egg £2.95 Fried onion rings £3.95

Skinny or thick-cut chips £4.95 or with truffle mayonnaise £5.95 New potatoes £3.95

Baby gem salad with honey & mustard dressing £4.50

Creamed savoy cabbage £3.95 Tenderstem broccoli £3.95 Root vegetable terrine £3.95

In the restaurant there is a minimum spend per person equivalent to one main course

Please tell us of any allergies; dish descriptions do not include all ingredients

See our separate gluten-free, vegan and dairy-free menus

Cheese from the UK's British cheese specialist, Neal's Yard Dairy

Served with biscuits, apple, celery and pear & apple chutney

Lincolnshire Poacher (Alford, Lincs) – *unpasteurised, hard, Cheddar-style, cows' milk cheese*

Tunworth (Hampshire) – *pasteurised, soft, Brie-style cows' milk cheese*

Stichelton (Nottinghamshire) – *unpasteurised, creamy, blue, cows' milk cheese – Stilton style*

Ragstone (Herefordshire) – *soft, pasteurised goats' milk cheese*

Choose any 3 cheeses £9.50 (£8 for 2; £12.50 for 4)

Port and sweet red wine by the glass (75ml)

958 BANYULS, Cuvée Léon Parcé 2016 Roussillon £6.75 *Sweet red wine; Port-ish but easier on the head*

966 VINTAGE PORT, Quinta de la Rosa 2005 Douro Valley £8.85 *Powerful & intense*

971 20yr OLD TAWNY PORT, Sandeman £7.20 *Twenty years in wood; soft & gentle*

A beer to partner cheese: TRIPLE KNOT, Adnams – Belgian style (10%, 330ml) £8.95

Sweets (with recommended sweet wine)

Pear poached in cardamom and saffron, with coconut ice cream (vegan) £7.95 (*wine 904*)

Anna's apple cake (served warm not hot) with organic Jersey cream and custard £7.95 (*wine 920*)

Chocolate and caramel delice with condensed milk ice cream £8.50 (*wine 958 – see above*)

Warm fig frangipane with clotted cream ice cream £8.50 Allow minimum 15 minutes (*wine 953*)

Affogato (single scoop of vanilla ice-cream with espresso coffee or luscious PX Sherry) £4.95/£5.95

Homemade ice-cream and sorbet: £2.50 one scoop; £1.50 per extra scoop

Ice cream: clotted cream vanilla; damson; spiced chocolate; salted caramel. Sorbet: apple

Sweet wine by the glass (75ml) – arranged from lighter to heavier

904 NOBLE RIESLING, Framingham 2018 New Zealand £6.50 *Lemony fresh, delicate*

920 SAUTERNES, Château Laville 2013 Bordeaux £6.95 *Honeyed, concentrated & complex*

953 COLHEITA MADEIRA, Justino's 1999 £6.60 *Nutty, savoury, spicy*

954 RUTHERGLEN MUSCAT, 'Rosewood', Chambers. Australia £5.95 *Fortified to 17.5%; rich & luscious*

950 PEDRO XIMENEZ, San Emilio, Lustau. Sherry £5.95 *Liquid raisins; extraordinarily intense*

Coffee (from Monmouth Coffee Company) - with biscotti (*Soy or Oat milk 50p supplement per drink*)

Espresso, Macchiato, Piccolo £2.95 Regular, Cappuccino, Latte, Flat white, Double espresso £3.95

Drip-filter (in a mug) or Cafetière £3.95

Iced coffee (milky); or Nitro Cold Brew (black, oat milk latte or oat milk mocha) £3.95

Hot Chocolate (Musetti Chocissimo) £3.95 Pump Street Drinking Chocolate (75% Cocoa, from Jamaica) £4.50

Tea with lemon biscuits – all at £3.95

Black teas - English Breakfast; Earl Grey; Darjeeling; Virunga Chai. De-caff. Green tea

Infusions - Peppermint; Lemongrass & Ginger; Chamomile; Red berry.

Homemade chocolate truffle 95p

Rum & Coffee Martini (Rum, Stout, Crème De Cacao, a shot of Espresso) £10.95

Cognac 75 (Le Reviser Cognac, sugar, lemon and Prosecco) £9.95

Truffle Gin (A single shot of the extraordinary truffle-infused gin from Cambridge Distillery) £6.75