

# Restaurant Menu

July 2021

12-3pm and 6-9pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails – Melonaiquiri £10.95 Wouldn't it be nice £10.95

Gooseberry Bellini £8.50 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 £1.95

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

Hummus with sumac, pomegranate and pistachio; with char-grilled pitta bread £7.95

Onion bhaji (x 3) with mint yoghurt £4.95 Sticky pork belly chunks with spicy soy dip £5.50

Beetroot soup with lime, ginger and coriander £7.50

Courgette fritter with courgette and mixed leaf salad, candied nuts and garlic-molasses dressing £8.95

Burrata (from Lattelier Ignazzi in Puglia) with heritage tomatoes, tomato jam and melba toast £8.95

Oxtail ravioli with spinach and celeriac-horseradish slaw £11.95

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

Air-dried English beef with pickled vegetables, pink peppercorns and blackcurrants £8.95

Polenta fingers with artichokes, courgettes, squash, crispy kale and salsa verde £18.50

Spiced, roast cauliflower with grilled paneer, spinach and tomato & cashew nut sauce £19

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

Fillet of hake with turmeric potatoes, clams, summer vegetables and curried cream sauce £23

Sea trout with anchovy, almond & olives, samphire, grilled new potatoes and red pepper dressing £26

Breast of barbery duck, cooked pink, with potato cake, pak choi, carrot purée and cherry compote £32

Herb-crusting pork fillet with black pudding mash, apple sauce and savoy cabbage with bacon £23

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

8oz Rump £25; 10oz Rib-eye £29; 10oz Sirloin £33

All are carved in the kitchen unless requested otherwise

Add: Fried double yolk egg £2.95 Fried onion rings £3.95 Roast bone marrow £5.00

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

Buttered new potatoes £3 Potato cake £4.50

Caesar (side) salad £4.50 Tenderstem broccoli £4 Spinach £4

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

See our separate gluten-free, vegan and dairy-free menus. You can also choose from the Lounge menu.

The minimum food spend in the restaurant is £18 per person.

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

Served with biscuits, apple, celery and quince jelly

Kirkham's Lancashire – *unpasteurised, buttery-crumby cows' milk cheese*

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

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

Sinodun Hill (Oxfordshire) – *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)

955 MAURY 1928 Solera, Roussillon £6.50 *Sweet, spicy red wine; Port-ish but easier on the head*

967 THE BISHOP OF NORWICH, Liberator. Calitzdorp, South Africa £4.80 *Port-style but softer*

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)

Roast and fresh peach with raspberries, raspberry sorbet, granola bar and Chantilly cream £8.50 (wine 909)

Fresh strawberries with strawberry and mint salsa and Chantilly cream £7 (wine 909)

Sticky banana pudding, toffee sauce, caramelised banana and Chantilly cream £7.95 (wine 954)

Custard tart with gooseberries and gooseberry & ginger sorbet £9.00 (wine 920)

Vegan panna cotta with pineapple and chilli salsa and pineapple sorbet £7.95 (wine 904)

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; chocolate; caramel (lightly salted). Sorbet: raspberry; ginger-gooseberry

Frozen kulfi lollipops £2.00 each: cardamom; pistachio; mango

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

904 NOBLE RIESLING, Framingham 2019 New Zealand £6.50 *Lemony fresh, delicate*

909 CORDON CUT, Mt Horrocks 2020 Clare Valley, Australia £7.95 *Another beautiful, citrus Riesling*

920 SAUTERNES, Château Laville 2016 Bordeaux £6.95 *Honeyed, concentrated & complex*

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

950 PEDRO XIMENEZ, El Candado, Valdespino. 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) £3.95

**Hot Chocolate** (Musetti Choc-issimo) £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 Cha; De-caff; Green tea.

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

**Homemade chocolate truffle** 95p

**Eastern Spice Espresso Martini** (Eastern Spice spirit, stout, Crème de Cacao, espresso) £11.95

**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