

Restaurant Menu

November 2021

12-3pm and 6-9pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails (or ask to see the full cocktail menu)

Spiced Cranberry Bellini £8.50 Winter Spritz £9.95 Apple Bakewell £10.95

Filtered still or sparkling water is free of charge

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 lighter dishes from the Lounge menu, but the minimum food spend in the restaurant is £18 per person.

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

Red pepper hummus 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

Sweet potato, coconut and chilli soup, with sourdough bread £7.95

Salad of salt-baked beetroot and fresh figs with beetroot purée, black garlic and caramelised nuts £7.95

Harissa-roasted squash with couscous, fennel, red onion and mint yoghurt £8.95

Wild mushroom ravioli with tarragon and mushroom broth and parmesan £9.50

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

Chicken liver parfait with port-poached-plum, spiced fig jam, pickled shallots and toasted brioche £8.50

Mushroom Wellington with king oyster mushroom, potato & sweet potato terrine and leek sauce £21

Crisp-fried polenta with spinach purée, cannellini bean salsa, grilled artichokes and roast parsnips £18.50

Fish and chips with crushed peas, tartare sauce and pickled onions and quail eggs £17.95

Fillet of halibut with squid ink risotto, fried squid, samphire and aioli £27

Fillet of salmon with crushed pistachios and almonds, spinach, roast cauliflower, turmeric potatoes and cumin-pickled fennel £23

Loin of venison with truffled mashed potato, roast and puréed squash, kale and crispy kale £33

Roast breast of partridge, pithivier of the leg, cauliflower & celeriac purée, carrots and girolle mushrooms £25 (may contain shot)

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

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

Buttered new potatoes £3 Truffled mashed potato £4.50

Caesar (side) salad £4.50 Roast curried cauliflower £4 Tenderstem broccoli £4

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

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

Westcombe Cheddar (Somerset) – *unpasteurised, classic, hard, cows' milk cheese*

Baron Bigod (Suffolk) – *unpasteurised, soft, Brie-style, cows' milk cheese*

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

Ingot (Cartmel, Cumbria) – *soft, unpasteurised, 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 2018 MAURY, Domaine Poudoux, Roussillon £4.50 *Sweet, rich, spicy red wine*

964 LATE BOTTLED VINTAGE PORT, Niepoort £4.50 *Powerful, black-fruited, classic style*

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 and blackberry frangipane pudding with blackberry sorbet £8.50 (*wine 915*) (allow 20 minutes+)

Apple pie with mini toffee apples, brown butter ice cream and Chantilly cream £7.95 (*wine 954*)

Chocolate marquise with salted caramel ice cream £9.00 (*wine 955 above*)

Poached plum in mulled wine, fresh figs, granola bar, spiced fig ice cream £7.95 (*wine 920*)

Or (to be dairy-free) with blackberry sorbet

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 (salted); spiced fig. Sorbet: blackberry; apple & lime

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

915 MOSCATEL DU SETUBAL, Sivipa 2017 Portugal £5.00 *Floral perfume but intense richness too*

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 shortbread 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

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

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

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