

Restaurant Menu

December 2020 – We will load May/June menus before opening on May 17th.
12-3pm and 6-8.30pm

Champagne and wines by the glass – see overleaf

Seasonal Cocktails – Spiced Cranberry Bellini £8.50 Christmas Margarita £10.95

Rum & Cognac Winter Warmer £10.95 Or please ask to see the full cocktail menu

Mulled wine £6.95

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

Carrot, coconut and chilli soup with crème fraîche £7.50

Salad of smashed butter beans and roasted squash with orange and tomato salsa £7.95

Pan-fried Brussels sprouts with wasabi mayonnaise, onion jam and toasted nuts £6.95

Creamy smoked mackerel pâté with toasted sourdough and cucumber £7.95

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

Ham hock terrine with mustard mayonnaise, pickled vegetables and sourdough toast £8.50

Braised beef cheek with Swiss chard and celeriac & horseradish remoulade £12

Chargrilled cauliflower with chimichurri, fat chips and little gem with mustard dressing £18.50

Polenta fingers, roast squash, grilled artichokes, Swiss chard and tomato salsa £18.50

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

Fillet of sea bream with celeriac purée, Swiss chard and rosti potato £22

Fillet of sea trout, lightly cooked, with caramelised salsify, samphire, new potatoes, brown shrimps,
capers, cream and white wine £25

Turkey Wellington, fondant potato, glazed carrots, Brussels sprouts, pigs in blankets, cranberry sauce £25

Rack of Lamb, rosemary potato cake, leek & spinach purée, oyster mushroom, broccoli and mint salsa £30

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

Rosemary potato cake £3.95 Baby gem salad with honey & mustard dressing £4.50

Glazed carrots and Brussels sprouts £3.95 Tender stem broccoli £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*

Colston Bassett Stilton (Nottinghamshire) – *pasteurised, creamy, blue, cows' milk cheese*

Elrick Log (Lanarkshire, Scotland) – *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)

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

976 VINTAGE PORT, Taylor's 1985 £8.85 *Fully mature, but still 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)

Roast pineapple with pink peppercorn, orange & lime salsa and coconut ice cream (vegan) £7.95 (*wine 904*)

Passion fruit tart with crème fraiche and hazelnut praline £8.50 (*wine 920*)

Chocolate marquise with cherry ripple ice cream £8.50 (*wine 958 – see above*)

Sticky toffee pudding with caramel sauce and organic Jersey cream £6.95 – *or with a shot of PX £8.95*

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; quince & Sherry; 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*

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

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

954 BEN RYE, Moscato Passito, Donnafugata, Sicily £9.95 *Expensive – but this is nectar*

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 shortbread 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 Reviseur Cognac, sugar, lemon and Prosecco) £9.95

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