

Sundays, March/April 2017

Glass of Charles Heidsieck Champagne £9.95 Lunetta Prosecco £5.95

Passion fruit Bellini £7.50 See blackboard for cocktails. Turn page for wine by the glass.

Sicilian Nocellara olives £3.50 Marcona almonds £4

Appetizers for 3-4 or a starter for 2

The finest canned Galician sardines, with grilled sourdough £12

Cured meats; Fennel salami, Ventricina & San Daniele prosciutto; 'mustard fruits' £14

Mezze: 3 vegetarian dips (aubergine & tomato; red pepper hummus; walnut & tahini) with crisp flatbread £13

Oysters with lemon; or with paprika & sherry vinegar £20 for 12; £11 for 6; £2 each

Celeriac soup with crème fraiche & tarragon £6.50

Char-grilled squid with garlic chilli oil, crispy shallots & rocket £7.95

Baked radicchio with tomato vinaigrette, goats' cheese & spring onions £7.95

Salad of crab, new potatoes, chilli & cucumber with aioli & bruschetta £8.95

Buffalo mozzarella with fennel, orange, pomegranate & sumac £9.95

Wild nettle risotto with parmesan fonduta £8

Sweet potato & goat's cheese agnolotti with sage butter £8

(order a mixed salad with this and you have a light main course)

Fettucine with braised oxtail, cinnamon, red wine and parmesan £8 / £13

Chicken liver pâté with red onion chutney & crisp bread £7.50

Lentil, ricotta and aubergine moussaka with a rocket salad £13

Roast hake with sprouting broccoli, salsify (purée & whole) & piquillo pepper sauce £19

Pan-fried cod with roast new potatoes, olives, capers, cavolo nero, & salsa verde £16

Roast pork belly with potato bake, caramelized onion, spinach & apple sauce £17

Roast leg of lamb with garlic & rosemary, roast potatoes, cavolo nero & mint sauce £18

Roast chicken with roast potatoes, honey & mustard parsnips, bread sauce & kale £18

Char-grilled Hereford steak with portobello mushroom, chips & salad

10oz Rump £21 10oz Sirloin £24

Roast new potatoes £3 Spinach £3 Cavolo nero £3 Mixed leaf salad £3

Buttered kale £3 Hand-cut chips & aioli £3

Before ordering speak to our staff if you have any food allergy or food intolerances. 12.5% optional gratuity (paid to the staff) will be added to the final bill – but please tell us if you would like some or all of it removed

Cheese

Spa Blue; cows' milk cheese from Somerset

St Cera; soft cows' milk cheese from Hampshire

Wigmore; sheep's milk cheese from Berkshire

Isle of Mull; Cheddar-style hard cows' milk cheese from Tobermory

Any 2 cheeses, served with grapes, celery & biscuits £9

Port & sweet red wine by the glass - 75ml (bottle price in brackets)

969 Senior Tawny Port, Niepoort £4.50 (£36) - *six years ageing in wood; gentle, soft, rounded*

966 Late Bottled Vintage Port 2011 Quinta de la Rosa £5.40 (29.50 50cl) - *Powerful, intense*

956 Olivares 2011 Jumilla, Spain £6 (35 50cl) - *Sweet red wine; Port-ish but easier on the head*

Sweets (+ suggested sweet wine by the 75ml glass)

Lemon posset with meringue & shortbread crumbs £7.95 (wine 917)

Rhubarb and almond cake with orange & rosemary ice cream £7.50 (wine 953)

Chocolate ganache with mint ice cream & caramelised white chocolate £8.50 (wine 956)

Sticky toffee pudding with amaretto cream & toffee sauce £7.95 (wine 950)

Tres Leches ('three milk') cake with mango, banana & passion-fruit sorbet £7.95 (wine 920)

Ice-creams or sorbets - £6 for any 2 scoops

Ice cream: Banana & Passion fruit; Pumpkin; Fig; Vanilla; Orange; Mint

Sorbet: Spiced apple; Blackcurrant; Blood orange; Mulled wine

Affogato - a scoop of vanilla ice-cream with espresso poured over & a biscotti £5.50

Sweet wine (75ml) - arranged from lighter to heavier

900 PINK MOSCATO, Innocent Bystander 2015 Australia (£13 Half bottle only) - *Pink, frothy, fun*

917 TOKAJI LATE HARVEST, Oremus 2013 Hungary £6.50 glass (£29 Half) - *Rich but delicate & fresh*

920 SAUTERNES, Château Laville 2009 Bordeaux £6.95 glass (£50 bottle) - *Concentrated & complex*

953 JUSTINO'S MADEIRA, Colheita 1996 Portugal £6.95 glass (£33 Half) - *Spicy, nutty, mature*

950 PEDRO XIMENEZ, San Emilio, Lustau. Sherry £5.95 glass (£19.95 Half) - *Liquid raisins; v.v. luscious*

Monmouth Coffee:

Americano, Double Espresso, Cappuccino, Flat White £3

Espresso, Macchiato £2.50

Chash leaf teas £2.75

Black teas: English Breakfast; Earl Grey; Venetian Rose

Organic Fog green tea

Infusions: Peppermint; Vanilla Chai; Chamomile; Elderflower & Ginger

Hot chocolate with marshmallows £4.50

Chocolate truffle 80p

After dinner cocktails

Peppermint Patty (Hot chocolate, peppermint liqueur, crème de cacao) £7.95

Espresso Martini (Stolichnaya, Araku, Crème De Cacao Brown, a shot of Espresso) £9.50

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