

Sundays, May 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; & pickled vegetables £14

Mezze: 3 vegetarian dips (smoky aubergine; hummus; tzatziki) with crisp flatbread £13

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

Starters / Snacks

Spinach soup with crème fraiche and crostini £6.50

Asparagus with melted cheese & a poached & fried egg £7.95

Fettucini with asparagus, crème fraiche and marjoram £8 / £13

Burrata (extra creamy mozzarella) with chilli, rocket and char-grilled sourdough £8.95

Pea and mint risotto £8

Fennel-cured salmon with cucumber, lemon and crème fraiche £7.95

Warm salad of king prawns, avocado, red pepper & tomato vinaigrette £8.95 / £14.95

Pappardelle with duck ragu and parmesan £8 / £13

Seared pigeon breast with peas, broad beans and a splash of pomegranate molasses £8

Main courses

New potatoes, butter beans & leeks baked with cream & cheddar; watercress salad £13

Fillet of sea trout with brown shrimps, samphire and roast new potatoes £19

Fillet of cod with jersey royals, spinach & chive cream £17

Orange & oregano roast chicken with watercress, new potato salad & tapenade £17

Roast belly pork (from Dingley Dell Farm, Suffolk) with roast potatoes, slow-cooked carrots, fennel and apple sauce

Roast leg of lamb with garlic & rosemary, roast potatoes, cartots, leeks & mint sauce £18

Char-grilled Hereford steak with Café de Paris butter, hand-cut chips & roast tomato
10oz Rump £21 10oz Sirloin £24

Jersey Royal potatoes £3.50 Hand-cut chips with aioli £3

Spinach £3 Peas, leeks & broad beans £3.50 Mixed leaf salad £3

Before ordering speak to our staff if you have any food allergy or food intolerances.
10% 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

British cheese from Neal's Yard Dairy

Harbourne Blue; creamy, rich, cows' milk cheese from Totnes, Devon

St Cera; soft, strong, 'washed-rind' cows' milk cheese from Suffolk

Baron Bigod; semi-soft, creamy, brie-style cheese from Suffolk

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

Any 2 cheeses, served with chutney, 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)

Flourless chocolate fudge cake with mascarpone £7 (wine 956)

Pannacotta with poached rhubarb £7 (wine 917)

Orange sponge pudding with orange syrup and Cointreau custard £7 (wine 953)

Lemon tart with Neal's Yard crème fraiche £7 (wine 917)

Ice-creams or sorbets £6 for any 3 scoops

Ice cream: Caramel; Vanilla; Maple-pecan; Rhubarb ripple; Blood orange; Mint

Sorbet: Bitter lemon; Yoghurt & pomegranate; Orange

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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