

July 2017

Glass of Charles Heidsieck Champagne £9.95 La Lunetta Prosecco £5.95  
Strawberry Bellini £7.50 See blackboard for cocktails. Turn page for wine by the glass.  
Sicilian Nocellara olives £4 Marcona almonds £4.50 Pork scratchings £3.50

*Appetizers for 3-4 or a starter for 2*

The finest canned Galician sardines, with grilled sourdough £13  
Cured meats; Fennel salami, Ventricina, San Daniele prosciutto; with pickles £15  
Mezze: 3 vegetarian dips (baba ghanoush; hummus; tzatziki) with crisp flatbread £14  
Oysters with lemon; or with paprika & sherry vinegar £20 for 12; £11 for 6; £2 each

*Starters / Snacks - share some of these, or the nibbles above, for a light meal*

Sourdough bread is complimentary – second helpings £1.50 per person  
Watercress soup with poached egg £6.50  
Panzanella – simple salad of tomato, red onion, bread, capers and herbs £7.95  
Agnolotti stuffed with fontina cheese, with tomatoes, marjoram butter & herb crumbs £8 / £13  
Burrata (creamy mozzarella), caponata (aubergine, tomato, capers) & grilled sourdough £9.95  
Spring vegetable risotto with parmesan £8.50  
Warm salad of slow-braised octopus with chorizo, caper berries and new potato £8.50  
Smoked mackerel and horseradish pâté with watercress & ‘carta di musica’ £7.95  
Pappardelle pasta with duck ragu and parmesan £8 / £13  
Ham hock and apricot terrine with piccalilli & toast £8

*Main courses*

Pistachio, courgette & lentil ‘polpette’ with pomegranate couscous & pistachio pesto £14  
Fillet of sea trout with brown shrimps, samphire and roast new potatoes £19.50  
Fillet of sea bass with new potatoes, courgettes, peas and fresh herbs £18.50  
Roast chicken breast with pea & bacon fricassé, fondant potato & tarragon cream £18  
Breast of Gressingham duck with beetroot rosti, baby beetroots & spinach £18.50  
Roast rump of lamb with peas, parmentier potatoes, girolle mushrooms and zhoggiu  
(parsley, mint and almond salsa) £21  
Char-grilled Hereford steak with peppercorn sauce, hand-cut chips, spinach & mushrooms  
8oz Flat Iron £21 10oz Sirloin £24 (steaks are sliced in the kitchen, unless requested whole)  
Jersey Royal potatoes £3.50 Hand-cut chips with Sarson’s mayonnaise £3.50  
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 tip (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 James; soft, strong, 'washed-rind' sheeps' milk cheese from Cumbria  
Baron Bigod; semi-soft, creamy, brie-style cheese from Suffolk  
Hafod Cheddar; hard cows' milk cheese from Ceredigion, Wales  
Any 3 cheeses, served with chutney, grapes, celery & biscuits £9.50

Port, Madeira & 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*

953 Justino's Madeira, Colheita 1996 Portugal £6.95 glass (£33 Half) – *Spicy, nutty, mature*

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 & raspberries £7.50 (wine 956)

'Madingley Mess' – smashed strawberries, cream & meringue £7.50 (wine 905)

Honey-roast peaches with caramel ice cream & amaretto caramel £7.50 (wine 920)

Lemon tart with Neal's Yard crème fraiche £7.50 (wine 917)

Homemade ice-creams or sorbets £6.50 for any 3 scoops

Ice cream: Caramel; Vanilla; Strawberry; Chocolate-Nutella; Straciatella

Sorbet: Bitter lemon; White peach; Apricot; Cherry; Raspberry

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

PX Affogato – as above but with Pedro Ximenez Sherry £5.95

-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*

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

### Monmouth Coffee:

Americano, Double Espresso, Cappuccino, Latte, 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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