

October 24 – November 25 2017

Glass of Charles Heidsieck Champagne £9.95 Prosecco, Ca' di Alte £6.75
Spiced pear 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

Cured meats; Fennel salami, Ventricina, San Daniele prosciutto; with pickles £15
The finest canned Galician sardines, with grilled bread £12
Mezze: 3 vegetarian dips (baba ghanoush; hummus; tzatziki) with flatbread £14
Salt cod croquettes £4.95
Oysters with lemon; or with lemon & chilli vinegar £20 for 12; £11 for 6; £2 each

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

Bread is complimentary – second helpings £1.50 per person
Creamed celeriac soup with black olive crostini £6.95
Green apple, fennel, watercress and hazelnut salad £6.95
Wild mushroom agnolotti with buffalo ricotta and fried sage £8.50
Roast pumpkin risotto with fontina cheese and thyme £7.95 / £12.50
Bruschetta with Norfolk crab, cucumber, radish & watercress £9
Linguine with clams, chilli, dill, lemon and white wine £8.50 / £13
Carpaccio of beef with rocket, pine nuts & horseradish mayonnaise £8.95
Pork cheek slow-braised in Port and honey, with wet polenta £8.50

Main courses

Whole sea bass with Moroccan-spiced chickpeas and spinach £19.50
Fillet of sea trout with fennel, potatoes, spinach and salsa rossa £18
Chickpea pancakes with butternut squash, broccoli, sage & olive salsa £13
Corn-fed chicken breast with smashed celeriac, cavolo nero and wild mushrooms £18
Roast partridge with Puy lentils, kale & pancetta £19 (likely to contain shot)
Slow cooked shoulder of venison, with potato purée & caramelised shallots £19.50
Char-grilled Hereford steak with vine tomato, spinach, peppercorn sauce & hand-cut chips
8oz Rump £21 10oz Sirloin £24 (steaks are sliced in the kitchen, unless requested whole)

New potatoes £3 Hand-cut chips with Sarson's mayonnaise £3.50
Spinach £3 Cavolo nero £3 Broccoli £3 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

Innes Brick; creamy, tangy, goats' milk cheese from Staffordshire
Stichelton; un-pasteurised, rich Stilton-style cheese from Nottinghamshire
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 (4 for £11)

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

969 'The Senior Tawny' Port, Niepoort £4.50 (£36) *Six years in barrel; gentle and spicy; served cool*
966 Late Bottled Vintage Port 2012 Quinta de la Rosa £4.50 (£29.50 – 50cl) *Small estate, top quality*
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)

Chocolate and cherry brownie with Neal's Yard crème fraiche £7.50 (wine 956, see above)

Tonka bean panna cotta with clementines in Cointreau £6.95 (wine 908)

Lemon tart with raspberry sorbet £6.95 (wine 909)

Pear & almond tart with mascarpone cream & caramel £7.50 (wine 920)

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

Ice cream: Caramel; Vanilla; Damson & yoghurt; Chocolate-hazelnut; Stracciatella

Sorbet: Bitter lemon; Blackberry; Raspberry

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

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

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

900 PINK MOSCATO, Innocent Bystander 2015 Australia (£13 Half bottle only) *Pink, frothy, fun*
908 LATE HARVEST SAUVIGNON BLANC, Giesen 2013 New Zealand £6.50 glass (£33 half) *Zesty*
909 CORDON CUT, Mt Horrocks 2016 Clare Valley, Australia £6.50 glass (£30 Half) *Liquid lemon tart*
920 SAUTERNES, Château Laville 2011 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 chocolate truffle £4.50

Chocolate truffle 80p

After dinner cocktails:

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

Flat White Martini (Stolichnaya, Baileys, a shot of Espresso) £9.50

White Hopper (Mozart White Chocolate Cream; Crème de Menthe; Cacao White) £8.95

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