

2nd – 20th January 2018

Glass of Charles Heidsieck Champagne £9.95 Prosecco, Ca' di Alte £6.75
Blood orange Bellini £7.95 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 with Sarson's mayonnaise £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

Ribollita – winter vegetable soup with borlotti beans and parmesan £6.95

Salad of mozzarella, char-grilled melon, radicchio & marjoram salsa £7.95

Beetroot & thyme risotto with parmesan £8.50 / £12.95

Winter squash ravioli with ricotta, sage butter & toasted pine nuts £8.50

Cured salmon with wild rocket & horseradish crème fraîche £8.50

Bruschetta with fennel salami, rocket and cherry tomatoes £7.95

Pork cheek slow-braised in Port and honey, with wet polenta £8.50

Main courses

Twice-baked spinach, ricotta & pecorino cake with stem broccoli, chicory & walnuts £14

Fish of the day with salsa verde, cannellini beans and broccoli £17

Whole baked sea bass with potato & anchovy gratin, spinach and olive salsa £21

Roast guinea fowl with garlic & thyme roast root vegetables, cavolo nero & bread sauce £18

Slow-cooked belly pork with fondant potato, sprouting broccoli & apple sauce £18

Lamb meatballs in tomato sauce with soft polenta, parmesan and a small salad £14

Char-grilled Hereford steak with vine tomato, spinach, mushroom 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 Roast root vegetables £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

Siondun Hill; creamy, un-pasteurised, goats' milk cheese from Oxfordshire (vegetarian)
Colston Bassett Stilton; classic blue from Nottinghamshire (pasteurised; not vegetarian)
Baron Bigod; semi-soft, creamy, brie-style from Suffolk (un-pasteurised; not vegetarian)
Hafod Cheddar; hard, strong cows' milk cheese; Wales (un-pasteurised; not vegetarian)
Any 3 cheeses, served with chutney, grapes, celery & biscuits £9.95 (4 for £11.50)

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)

Pressed chocolate cake with malted milk ice cream £8.95 (wine 956, see above)

Pear and frangipane tart with zabaglione ice cream £7.95 (wine 908)

Panna cotta with blood orange £7.95 (wine 909)

Panettone bread & butter pudding with clementine ice cream £7.95 (wine 920)

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

Ice cream: Vanilla; Malted milk; Clementine; Nutella

Sorbet: Lemon & thyme; Spiced pear; 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 2017 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

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