

Thursday 16th October

Double Diamond, Pint 3.8% £6.8

Mash Gang Chug Hazy Pale Ale 0.5% £7

House Martini £15

Paloma £13

Gilda £3

Carlingford Oysters £5 each

Native Oysters £7.5

Billecart-Salmon, Brut Réserve 125ml £23 | £135

Crémant de Bourgogne Rosé 125ml £12 | £70

Gordal Olives £5

Mixed Nuts £5 | Cornichons £5

Deville Eggs, Trout Roe £8

Anchovy Butter Toast, Shallot, Parsley £8

New Season Borlotti, Pumpkin, Spinach Minestrone £12

Pressed Potato, Mussels, Velouté £15

Beetroot, Roast Shallot, Watercress, Goats Curd £13

Pork & Grouse Terrine, Cornichons, Toast £14

Salt Cod Brandade, Soft Boiled Egg £14

Chicken, Avocado, Buttermilk Dressing, Chopped Salad £12 / £21

Wild Mushroom Pappardelle, Mascarpone £12 / £21

Partridge, Bacon, Madeira Pie £26

Braised Cuttlefish, Fennel, Saffron £29

Old Spot Pork Chop, Capers, Sage £28

Venison Haunch, Purple Sprouting Broccoli, Pickled Walnut £29

Mixed Leaf Salad £7.5

Cavolo Nero £8

Chips £6.5 / Mash £7

Dusty Knuckle Sourdough, Butter £4

Panna Cotta, Quince, Shortbread £10

Chocolate, Hazelnut Terrine £10

Steamed Raspberry Pudding, Custard £10

Apple Cider Sorbet £6 | Affogato £9 | Caramel Ice Cream £6

Gorgonzola Dolce, Pickled Figs, Crackers £10

Specials

Longhorn Ribeye

Watercress

Peppercorn Sauce

Chips

650g £95

850g £115

Wine

Altos Las Hormigas,

'Terroir' Uco Valley,

2022, Malbec

Mendoza, Argentina

Gl £13.5 | Crf £50

We serve cold, filtered still and sparkling water for the table for £1 per head.
A discretionary charge for service of 13.5% will be added to your bill.
Please advise your waiter of any allergies. Game may contain shot.

Ask to see our Blue Book, it's where we list the aged, finer wines in our cellar

Sparkling

	125ml	Bt
Pierre Schueller & Fils, Crémant D'Alsace, NV, Husseren-Alsace, France		£62
Jean-Charles Boisset, Crémant de Bourgogne Brut, NV, Burgundy, France	£11	£64
Davenport Vineyards, Pet Nat, 2023, East Sussex, England		£68
Jean-Charles Boisset, Crémant de Bourgogne Rosé, NV, Burgundy, France	£12	£70
Domaine Les Hautes, Crémant de Limoux 'Josephine', NV, Languedoc, France		£68
Marie Dements, Brut Tradition, Blanc de Noirs, NV, Champagne, France		£77
Billecart-Salmon Brut Reserve, NV, Champagne, France	£23	135

Rosé & Skin Contact

	125ml	Bt
Henri Nordoc, Cinsault Rosé, 2023, Cinsault, Languedoc, France	£7.5	£43
Château d'Ollières, Coteaux Varois Rosé, 2024, Grenache, Provence, France	£9.5	£55
Domaine Gauby, La Jasse Blanc, Côtes Catalanes 2022, Muscat, Roussillon, France		£74

White

	125ml	Bt
Quinta De Azevedo, 2024, Vinho Verde Loureiro/Alvarinho, Portugal		£35
Cantina di Custoza, Custoza Bianco, 2024, Veneto, Italy	£7	£38
Domaine de la Mirande, 2024, Picpoul de Pinet, Languedoc, France		£47
Vinícola Corellana, Reverte Abrazos, 2023, Garnacha, Navarra, Spain	£8.5	£48
La Giustina, Lugarara Gavi di Gavi, 2024, Cortese, Piedmont, Italy	£9.5	£52
André Scherer, Reserve Vin D'Alsace, 2023, Riesling, Alsace, France		£63
Bodegas Terras Gauda, O Rosal, 2024, Albariño, Rias Baixas, Spain	£12	£66
Domaine Bernard Reverdy, 2023, Sancerre, Loire, France	£13	£70
Gérard Tremblay, 2023, Chardonnay, Chablis, Burgundy, France		£75
Thibaud Boudignon, Anjou Blanc, 2019, Chenin Blanc, Loire, France		£88
Henri Bourgeois, Pouilly-Fume JS-150, 2022, Sauvignon Blanc, Loire, France		£99
Ghislaine Barthod, Les Gravières, 2022, Chardonnay, Burgundy, France	£17	£100

Red

	125ml	Bt
Bodega Castaño, 2024, Monastrell, Murcia, Spain		£35
Borgo Selene, 2023, Nero d'Avola/ Nerello Mascalese, Sicily, Italy	£7	£38
Les Terres du Roy, 2023, Côtes-du-Rhône Rouge, France		£45
Dominique Morel, Beaujolais-Villages, 2023, Gamay, Beaujolais, France (chilled)	£8.5	£48
Château Tour du Moulin, Fronsac, 2022, Bordeaux, France		£52
Bovio Gianfranco, Il Ciotto, 2024, Barbera d'Alba, Piedmont, Italy	£9.5	£54
Château du Cèdre, Cahors, 2022, Malbec, South-West, France		£63
Domaine Blain Soeur et Frère, Brouilly, 2023, Gamay, Beaujolais, France		£64
Weingut Andi Knauss, 2023, Pinot Noir, Württemberg, Germany	£11.5	£66
Domaine Etienne Pochon, Crozes-Hermitage Rouge, 2023, Syrah, Rhône, France		£67
Altos Las Hormigas, 'Terroir' Uco Valley, 2022, Malbec Mendoza, Argentina	£13.5	£75
Chianti Classico, Felsina Berardenga 2022, Tuscany, Italy		£78
R. López de Heredia, Viña Cubillo Crianza, 2017 Tempranillo, Rioja, Spain	£16	£81
Louis Chenu, Savigny-Lès-Beaune Vieilles Vignes, 2022, Pinot Noir, Burgundy, France		£90
Château Les Ormes de Pez, St-Estèphe 2016, Bordeaux, France		£98
Maison Roche de Bellene, Volnay Vieilles Vignes, 2020, Pinot Noir, Burgundy, France		£110