



ALL DAY BRUNCH

unlimited Bloody Mary 9.50 per person
unlimited Prosecco 15.50 per person
unlimited Champagne 25.00 per person
unlimited Bloody Marys with Sunday Roast 25.00 per person

BREAKFAST

Eggs of your choice bacon, mushroom, jam & brioche toast	8.00	Eggs Benedict	9.50	Steak, egg & chips harissa hollandaise	15.50
Homemade beans on toast poached duck egg & crispy pancetta	9.00	Eggs Royale	10.50	Homemade granola & yoghurt (v) satsuma & pomegranate	6.50
		Eggs Florentine (v)	9.50		

STARTERS

Daily soup (v)	7.50	Quiche of the day	10.50	Classic Caesar pancetta, little gem, croutons, soft boiled egg, Caesar dressing & Parmesan shavings	8.50/12.50
Hot-smoked sea trout roasted beetroot, horseradish Chantilly & Swiss chard	8.50	Hass Avocado (v) grapefruit, dill dressing & feta	9.50	add chicken or prawns	2.50/4.50

MAINS

Fish & chips catch of the day & chips, tartare sauce with mushy peas	15.95	BBQ pork belly crispy fennel & parsnip slaw on brioche bun	15.95	Pressed squash (v) goat's curd, compressed pear & granola	13.50
Roast Beef roast vegetables, Yorkshire pudding and gravy	17.95	Potato crusted hake pearl onion, mushroom ragu & chicken broth	15.50		

SIDES

Creamed potatoes	Selection of bread	Green salad
Minted new potatoes	Broccoli with almonds	Nocellara olives
French fries	Roasted root vegetables	All 4.00

DESSERTS

Croissant bread & butter pudding clotted ice cream	7.50	Bailey's mousse toasted pistachio & malt ice cream	7.50	Banana pancakes Maple syrup, chocolate or bacon	7.50
Apple crumble honeycomb ice cream	7.50	Beetroot & chocolate cake with black pepper crème fraîche	7.50	Seasonal British cheese house chutney & oatcakes	9.50

All our items are sourced responsibly and locally when possible. Items on the menu may contain nuts. Please discuss any food allergy concerns with the Restaurant Manager. An optional service charge of 12.5% will be added to your bill. All prices include 20% VAT. All menus are subject to availability.

D R I N K S

Sparkling Cocktails

Classic Champagne Cocktail	15.00
Kir Royale	15.00
Bellini/Rossini	8.50
Rhubarb Royale	8.50

Pernod Ricard Martinis

Classic Martini	13.50
Passion Fruit Martini	9.00
Cosmopolitan	8.50
Margarita	8.50
Espresso Martini	9.00
Lychee Martini	9.00
Garden Martini	9.00

Long & Short Cocktails

London Iced Tea	9.00
Dark & Stormy	9.00
Whisky Sour	9.00
Caipirinha	9.00
Pimm's o'clock	11.50
Royal Mojito	11.50

Whiskies

Johnnie Walker Black Label	25ml	5.00
Bushmills 10yrs	25ml	5.00
Makers Mark Bourbon	25ml	5.00
Glenmorangie 10yrs	25ml	7.50
Macallan 10yrs	25ml	7.50
Hakusho 12yrs	25ml	10.00
Yamazaki 12yrs	25ml	10.00

Beer & Ciders

Asahi	330ml	4.50
Becks	270ml	4.50
Becks Blue	270ml	3.00
Corona	330ml	4.50
Luscombe Devon Cider	320ml	4.50
Spiritfire Ale	500ml	5.50
Peroni	330ml	4.50
Draught : Asahi	1/2 Pint 2.50	1 Pint 4.50

Brandy and Digestifs

Courvoisier, Hennessy Fine or XO, Martel VOSP or XO,	25ml	from
Napoleon Brandy, Remy Martin, Poire William Cartron, Nardini		5.00
Bassano Grappa		

Soft Drinks

Juice		
Luscombe Orange juice	240ml	3.75
Luscombe Carrot & orange juice	240ml	3.75
Luscombe Apple & apricot juice	240ml	3.75
Luscombe Apple juice with ginger	240ml	3.75
Luscombe Sicilian lemonade	240ml	3.75
Luscombe St Clements	240ml	3.75
Soft drinks		
Luscombe Raspberry crush	320ml	3.75
Luscombe Cranberry crush	320ml	3.75
Luscombe Blueberry crush	320ml	3.75
Luscombe Wild elderflower bubble	320ml	3.75
Luscombe Cool ginger beer	320ml	3.75
Fresh smoothies		
Kale Kick		3.50
Berry Go Round		3.50
Pash 'n' Shoot		3.50

Sparkling & Champagne

	125 ml	bottle
NV Terre di S.Alberto, Prosecco Brut	8.25	38.00
Italy		
NV Brut di Pinot Nero Rosé VS, Ruggeri	8.95	42.00
Italy		
Pommery Brut Royal	12.00	55.00
France		
Pommery Brut Rosé	12.50	64.50
France		
Pommery "Wintertime" Edition Blanc de Noirs		66.50
France		

White Wine

	125 ml	175 ml	bottle
Blanc de Blancs, La Cadence	4.95	6.70	21.50
France, 2014			
Free - Run Steen Chenin Blanc	6.25	7.25	26.00
South Africa, 2015			
Picpoul de Pinet, Domaine Roquemolière	6.50	7.95	30.00
France, 2014			
Eco Organic Torrontes	5.80	8.35	31.00
Argentina, 2015			
Chardonnay, Painter Bridge	6.75	8.25	31.00
US, 2012			
Sauvignon Mansion House Bay	6.60	8.85	32.00
New Zealand, 2014			
Pinot Grigio, Arcole	7.50	8.95	34.00
Italy, 2014			
Albarino Valminor			39.00
Spain, 2014			
Chablis, Domaine de Vauroux			39.50
France, 2013			
Sancerre			53.00
France, 2014			

Rosé Wine

	125 ml	175 ml	bottle
Pinot Grigio Blush, Via Nova	5.95	7.50	27.00
Italy, 2014			
Chateau La Gondonne Rose Verite du Terroir	8.10	10.25	34.50
France, 2014			

Red Wine

	125 ml	175 ml	bottle
Merlot, Primera Luz	4.95	6.75	21.50
Chile, 2014			
Cargnan Vieilles Vignes les Archères	5.25	6.95	24.00
France, 2014			
Rioja Tempranillo, Taruso	6.25	7.95	28.00
Spain, 2014			
Chianti Natio, Organic, Cecchi	6.75	8.00	30.00
Italy, 2014			
Pinot Noir, Marlborough	8.75	10.50	40.00
New Zealand, 2014			
La Segreta Rosso			31.00
Italy, 2013			
Estate Malbec, Humberto Canale			35.00
Argentina, 2014			
Chateau Sainte Marie			39.00
France, 2012			
Thelema Mountain			42.00
South Africa, 2012			
The High Trellis Cabernet Sauvignon			44.00
South Australia, 2012			

Dessert Wine

Muscat De Saint Jean de Minervois	75 ml	11.00	bottle	29.50
France, 2014				

WE PROUDLY PARTNER WITH

