

| BOTANICAL COCKTAILS | £9

Garden To Glass
 vodka, Chambord, pineapple
 & raspberry

Hibiscus Elderflower Tommy
 gin, elderflower, lemon
 & Prosecco

2 COURSES FOR £28.50 OR 3 COURSES FOR £32.50

| STARTERS |

Wild garlic soup (v)
 buttermilk & lemon thyme scone

Pressed ham hock
 piccalilli purée, pickled garden vegetables & spring leaves

Beef carpaccio
 spring peas, broad beans, shallot dressing, Parmesan & fennel pollen

Seared tuna Niçoise
 new potatoes, cherry tomatoes & green beans

Poached egg and Wye Valley asparagus (v)
 served warm with radish, pickled chervil & watercress

King prawn cocktail
 Mary Rose sauce, gem lettuce, quail's eggs & viola flowers

Classic Caesar
 Romaine lettuce, pancetta, croutons, boiled egg,
 anchovies, Caesar dressing & Parmesan shavings
 add chicken or prawns

| MAINS |

Spring lamb
 crushed Jersey Royals, nettle purée & wilted hedgerow leaves

Pan fried hake
 Wye Valley asparagus, bortotti beans & lovage salsa verde

Roast broccoli fregola (v)
 charred onions, rocket & pesto

Courgette flower (v)
 salted ricotta, violet artichoke & confit heritage peppers

Fish & chips
 tartare sauce & curried peas

Corn fed chicken breast
 braised spring leeks, black garlic emulsion & mushrooms

Handmade beef burger
 club sauce, dill pickles, brioche bun, red cabbage slaw
 & French fries
 add cheese or bacon 2

| SIDES | 4.2

English asparagus, fresh peas & wild garlic
 mayonnaise

Tenderstem broccoli, flaked almonds & chimichurri

Charred hispi cabbage, Parmesan & brown butter
 crumb

Crushed potato gratin & smoked beef fat

Green salad & salsa verde

French fries

Truffle & Parmesan fries (2.5 supplement)

| DESSERTS |

Chocolate brownie
 salted caramel gel, candied walnuts & vanilla ice cream

Amalfi lemon tart
 toasted meringue & raspberry sorbet

Cherry milk mousse
 roasted white chocolate, cherries & jasmine foam

Eton mess
 Kentish strawberries & lavender yoghurt

Rhubarb trifle
 confit rhubarb & orange cake spiced granola

Seasonal British & Irish Cheese 10/ 15.5
 quince chutney & seasonal garnishes

WE PROUDLY PARTNER WITH



(v) Vegetarian

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All wines can be served in 125ml measures on request.

| WINES & CHAMPAGNE |

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Terre di S.Alberto Prosecco Brut, NV	8.75	39.0
Brut di Pinot Nero Rosé VS, Ruggeri, NV	10.0	49.0
Louis Pommery England Brut, Hampshire, NV	12.0	70.0
Pommery Brut Royal, NV	12.5	59.0
Pommery Brut Royal Magnum, NV		118.0
Pommery Brut Rosé, NV	15.5	71.0
Pommery *Summertime*, NV		80.0
Pommery Royal Blue Sky, NV	16.0	95.0

ROSÉ WINE

	175ml	250ml	Bottle
Campo Nuevo Garnacha Rosado Navarra, Spain, 2014	6.75	10.9	24.0
Château La Gordonne Rosé Vérité du Terroir, France, 2016	11.5	16.0	43.0

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2016	6.75	10.9	24.0
Via Nova Pinot Grigio Veneto, Italy, 2016	8.0	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2016			29.5
Quinta da Lixa Vinho Verde Portugal, 2016			30.0
De Gras Viognier Reserva Colchagua Valley, Chile, 2016	9.0	13.0	32.0
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2016	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2016	11.0	16.0	39.0
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2016			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2015	11.5	17.0	45.0
Chablis, Domaine de Vauroux Burgundy, France, 2015			55.0

RED WINE

	175ml	250ml	Bottle
The Journey Maker Shiraz/Cinsault Riebeek Cellars Swartland, SA, 2015	6.75	10.9	24.0
Primera Luz Merlot Central Valley, Chile, 2016	8.0	11.9	27.5
Cave de Saint Desirat Syrah, IGP de l'Ardeche Rhône, France, 2014			29.5
Montepulciano d'Abruzzo Podere, Umani Ronchi Marche, Italy, 2015			30.0
Château La Croix de Queynac Bordeaux, France, 2016	8.5	13.0	31.0
Côtes du Ventoux Les Boudalles Domaine Brusset, Rhône, France, 2016			33.0
Chianti Natio, Cecchi Tuscany, Italy, 2015			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2014	10.25	13.9	36.0
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2014	10.50	16.0	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2016	11.0	17.0	41.5

| GIN JOURNEY |

Gin Mare Mediterranean inspired with regional botanicals, Arbequina olives & herbs; served with Fevertree Mediterranean tonic	12.0	Hendricks Produced in Scotland since 1999. Hendrick's uses Bulgarian rose and cucumber to add beautiful flavours, served with Fevertree Elderflower tonic.	13.5
Opivr From the Ancient Spice Route comes exotic ingredients of Indonesian Cubeb berries, Indian Black Pepper and coriander. Served with Fevertree Indian tonic.	12.0	Elephant Gin German distilled with 14 unusual botanicals such as Baobab, Buchu, Devil's Claw and African wormwood. Served with Double Dutch pomegranate tonic.	14.0
Monkey 47 An unusual dry gin with 47 locally-grown botanicals and spring water from the Black Forest. Served with Double Dutch cranberry tonic.	16.5	Aviation New batch-distilled, full-bodied gin with rye neutral grain spirit, cardamom, lavender, anise and orange peel. Served with Fevertree Indian tonic water.	14.0
Tanqueray 10 A refreshing blend of juniper, coriander, angelica, sweet liquorice, citrus and camomile flowers creating a vibrant palate. Served with Fevertree Indian tonic	10.0		

DESSERT AND FORTIFIED WINE

	Glass	Bottle
Moscato d'Asti Frizzante Le Fronde, Fontanafredda Piemonte, Italy, 2016	6.5	35.0
Quinta do Crasto LBV Port Douro Valley, Portugal, 2012	11.5	58.0

WE PROUDLY PARTNER WITH



— GALLERY MESS BY —

rhubarb