

I BRUNCH I

2 hours of unlimited Bloody Marys 11.5 pp or unlimited Prosecco 22.5 pp

I BRUNCH CLASSICS I

Freshly baked pastries 3.5

your choice of pain au chocolat,
pain aux raisins or croissant

**Smoked salmon, avocado
& eggs 12.5**

poached or scrambled eggs on rye
toast with avocado

Sweetcorn fritters (v) 7.5

tomato jam, sour cream & avocado
add bacon 2

Bacon & eggs 11.5

smoked bacon & Burford Brown eggs

Eggs Benedict 9

poached egg, ham,
hollandaise & English muffin

Eggs Royale 12

poached egg, smoked salmon,
hollandaise & English muffin

Eggs Florentine (v) 8.5

poached egg, spinach,
hollandaise & English muffin

Croque monsieur 10.5

smoked ham, aged Comté & truffle
butter

Croque madame 12

smoked ham, aged Comté, truffle
butter & a fried egg

Blueberry pancakes (v) 9.5

caramelised apple, vanilla crème
fraîche & maple syrup

I STARTERS I

Classic Caesar 9/13.5

Romaine lettuce, pancetta, croutons,
boiled egg, anchovies, Caesar dressing
& Parmesan shavings
add chicken or prawns 3.5/5.5

**Smoked haddock
fishcake 8.5**

spinach, poached Burford Brown egg &
warm tartare sauce

Onion & cider soup (v) 8.5

Welsh rarebit

Beef carpaccio 9.5

truffle emulsion, pickled mushrooms &
candied walnuts

I MAINS I

Haddock fish & chips 17

line-caught haddock, tartare sauce
& curried peas

Globe artichoke (v) 18.5

scorched radicchio, aubergine caviar
& autumnal minestrone

Monkfish 24.5

braised salsify & red wine jus

**Handmade 8oz beef
burger 18.5**

ale crisp onions, Monterey Jack cheese,
treacle cured bacon & Danish coleslaw

**Roasted Parmesan gnocchi
(v) 17.5**

ceps & Jerusalem artichokes

Confit pork belly 21

heritage carrots, braised lettuce &
smoked mash

**36 day dry aged 8oz rump
steak 25.5**

roasted field mushroom & peppercorn
sauce

MARKET
ROAST 19.5 
DUCK FAT ROAST
POTATOES, SEASONAL
VEGETABLES &
YORKSHIRE PUDDING

Only available on Sundays

I SIDES I 4.2 each

Green salad & salsa verde

Cauliflower & Wookey Hole cheddar
cheese

French fries

Buttered greens, courgette & crisp kale

Truffle & Parmesan fries
(2.5 supplement)

Roasted ratte potatoes & `nduja

Creamed corn, scorched peppers
& verbena

(v) Vegetarian.

Throughout September and October, we are delighted to support Action Against Hunger by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity.

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 classic, fresh pear character, soft on the palate	8.75	42.0
Louis Pommery England Brut, Hampshire, NV pale, tangy aromas of red fruits, citrus, spice	12.0	70.0
Pommery Brut Royal, NV	13.5	65.0
Pommery Brut Royal Magnum, NV elegant, citrus, red fruits, white flower notes		118.0
Pommery Brut Rosé, NV delicate, fine bubbles, subtle character	15.5	71.0

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2017	6.75	10.9	24.0
Via Nova Pinot Grigio Veneto, Italy, 2017	8.0	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2017			29.5
Quinta da Lixa Vinho Verde Portugal, 2017			30.0
De Gras Viognier Reserva Colchagua Valley, Chile, 2017	9.0	13.0	32.0
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2017	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2017	11.0	16.0	39.0
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2017			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2016	11.5	17.0	45.0
Chablis, Domaine de Vauroux Burgundy, France, 2017			55.0

BEER & CIDER

Asahi	330ml	4.5
Beck's	270ml	4.5
Beck's Blue	270ml	3.0
Corona	330ml	4.5
Peroni	330ml	4.5
Spitfire	330ml	4.5
Luscombe Devon cider	320ml	4.5

ROSÉ WINE

	175ml	250ml	Bottle
Campo Nuevo Garnacha Rosado Navarra, Spain, 2014	8.5	10.9	24.0
Château La Gordonne Rosé Vérité du Terroir, Provence, France, 2016	11.5	16.0	43.0

RED WINE

	175ml	250ml	Bottle
The Journey Maker Shiraz/Cinsault Riebeek Cellars Swartland, SA, 2017	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, 2016			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, 2016			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2016	10.25	13.9	36.0
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2015	10.50	16.0	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2017	11.0	17.0	41.5

SOFT DRINKS

Fresh juices	4.0
Coca Cola	3.0
Diet Coke	2.5
Small still / sparkling mineral water	2.5
Large still / sparkling mineral water	3.5

COFFEE & TEA

Espresso	2.5
Macchiato	2.6
Americano	2.5
Hot chocolate	2.7
Latte / Cappuccino / Mocha	2.7
Extra shot or syrup	1.0
Selection of Canton teas	3.0

WE PROUDLY PARTNER WITH



Throughout September and October, we are delighted to support Action Against Hunger by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity.

A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. All wines can be served in 125ml measures on request. Please note we serve 50ml measures as standard. If you would prefer a 25ml serving please ask your server.

GALLERY MESS BY

rhubarb