

NIBBLES

Honey & Spice Mixed Nuts	3.5
Nocellara Del Belice Olives	3.5
Organic Sourdough & Salted Butter (suitable for two)	3.5

STARTERS

Crapaudine Beetroot , hazelnut praline & Muscat grapes (VG).....	8
House Cured Salmon , dill pickled cucumber, grain mustard yoghurt, warm blini	11
Aged Beef Tartare , nasturtium, beef fat breadcrumbs.....	9
Shellfish Minestrone , Cornish squid, bouillabaisse.....	12
Cauliflower Soup , curry oil, Tunworth Soldiers.....	6.5

MAIN COURSE

Poached Halibut , January king cabbage	17
Gloucester Old Spot Pork Chop , caramelised onion, potato purée & roasting juices	17.5
Roast Duck , braised red endive & pink grapefruit	18.5
Poached Chicken Breast , truffle stuffing, chestnut & roasted chicken broth.....	17
Mushroom Pearl Barley 'Risotto' , chargrilled Portobello & lemon balm (VG)	14.5
8oz Chargrilled Ribeye , bone marrow, wild mushroom fricassee & red wine jus	24.5

SIDE PLATES

Triple Cooked Chips	3.5	Truffled Mac & Cheese	3.5
Tenderstem Broccoli	3.5	Green Salad	3.5

PUDDINGS & CHEESE

Carrot Cake , orange blossom buttercream, candied almonds	7
Bramley Apple & Pecan Praline Pie , malted barley ice cream	7
Warm Stout Cake , medjool dates, clotted cream	7
Vanilla Rice Pudding , poached rhubarb, rose geranium, shortbread	6.5
Blood Orange Sorbet , jam, extra virgin olive oil (VG).....	6.5
Cheese Selection , Carr's water biscuits, caramelised onion chutney.....	7

CHEF'S FIXED PRICE MENU

STARTERS

Chicken Terrine
celeriac slaw & quince

Cauliflower Soup (V)
curry oil, Tunworth soldiers

Crapaudine Beetroot (VG)
hazelnut praline & muscat grapes

Charred Mackerel
salted cucumber, shiso, garlic bread sauce

MAIN COURSES

Slow Cooked & Glazed Beef Cheek
creamed potato, mushroom fricassee

Confit Sea Bream
crushed potatoes, mussel veloute

Mushroom Pearl Barley 'Risotto' (VG)
chargrilled Portobello & lemon balm

Shepherd's Pie,
harissa spiced lamb shoulder, tenderstem broccoli, salsa verde

PUDDINGS & CHEESE

Vanilla Rice Pudding
poached rhubarb, rose geranium, shortbread

Blood Orange Sorbet,
jam, extra virgin olive oil (VG)

Oxford Blue Cheese
Carr's water biscuits & caramelised onion chutney

Two Courses £20.00

Or

Three Courses £25.00

**Served Tue-Sat between 12.00-2.45pm
and 5.30-7.30pm**

SPARKLING WINES 125ml/Btl

Chandon Brut / Argentina.....	8.5/44
Moët & Chandon / Champagne, France.....	12/63
Nyetimber Classic Cuvee / Sussex, England.....	13/65
Le Dolci Prosecco / Italy.....	35
Cava / Spain.....	39
Chandon Brut Rose / Argentina.....	50
Nyetimber Rose / Sussex, England.....	69

WHITE WINES 125ml/Btl

2018 Cuvee Jean Paul Gascogne / Colombar / France.....	4.5/22
2018 Principato / Pinot Grigio / Italy.....	5/25
2019 Adobe Reserva / Viognier / Chile.....	6/29
2018 Satyr / Sauvignon Blanc / New Zealand.....	7/32
2018 Castelo Do Mar / Albarino / Spain.....	8/36
2018 The Listening Station / Chardonnay / Australia.....	28
2018 Domaine Les Grands Presbytères / Muscadet / France.....	30
2018 Bischoffliche / Riesling / Germany.....	35
2018 Waterkloof / Chenin Blanc / South Africa.....	37
2017 Reserve de Lucien Lurton / Sauvignon Blanc / France.....	39
2017 Domaine de la Motte Petit Chablis / Chardonnay / France.....	47
2014 Vallet Freres Bourgogne Burgundy / Chardonnay / France.....	52
2016 Jean-marc Boillot / Chardonnay / France.....	64
2017 Pouilly Fuisse Saumaize-Michelin / Chardonnay / France.....	64
2018 Cloudy Bay / Sauvignon Blanc / New Zealand.....	66

RED WINES 125ml/Btl

2018 Cuvee Jean-Paul Rogue / Grenache, Syrah / France.....	4.5/22
2018 Les Oliviers Pays d'Oc / Merlot / France.....	6/31
2018 Bodegas Santa Ana / Malbec / Argentina.....	7/33
2017 Rioja Monte Llano Ramon Bilbao / Tempranillo / Spain.....	7.5/38
2017 Vinamar Reserva / Carmenere / Chile.....	8/40
2018 Bellefontaine Pays d'Oc / Cabernet Sauvignon / France.....	25
2018 Amonte Volpi / Barbera / Italy.....	27
2018 False Bay / Pinotage / South Africa.....	28
2016 58 Guineas Claret / Merlot, Cabernet Sav / France.....	35
2016 Black Craft / Shiraz / Australia.....	36
2016 Uggiano Chianti Riserva Prestige / Sangiovese / Italy.....	38
2016 The Sack Barossa Valley / Shiraz / Australia.....	46
2015 Waterkloof / Syrah, Merlot Blend / SA.....	48
2017 Vallet Freres Bourgogne Burgundy / Pinot Noir / France.....	49
2016 Old Vine Bogle Vineyards / Zinfandel / USA.....	50
2014 Chateau Gros Caillou Bordeaux / Cabernet Franc - Merlot / France.....	59
2016 Cloudy Bay / Pinot Noir / New Zealand.....	72

ROSE WINES 125ml/Btl

2019 False Bay Rose / Cinsault, Mourvedre / South Africa.....	5/25
2018 Domaine des Tourelles / Field Bend / Lebanon.....	40

SWEET WINES 75ml/Btl

2016 Tokaji Late Harvest / Furmint / Hungary 500ml.....	7/44
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FORTIFIED WINES 75ml/Btl

César Florido Sweet Sherry / Moscatel / Spain 375ml.....	26
Bella Luna Sweet Sherry / Pedro Ximénez / Spain 375ml.....	6/27
Krohn Porto Senador Tawny Port / Blend / Portugal 750ml.....	4/43

COCKTAILS

Blueprint Sour - Hennessy VS, Homemade Ginger Syrup, Ginger Ale.....	9.0
Fairytale Martini - Tanqueray Gin, Cranberry and Elderflower.....	9.5
Bay Breeze - Havana Club 3yr with Apple juice, Elderflower and Lemonade.....	9.5
Sunrise - Belvedere Vodka, Disaronno, Frangelico, Pineapple juice.....	9.5
Burnt Orange Crisp - Orange Infused Campari, Tanqueray, Martini Rosso.....	10.0
T&G - Brockmans Gin, Lemon Juice, Chamomile, Ginger Ale.....	10.5
White Vortex - Hendricks Gin, Cucumber, Egg White.....	10.5

LAGERS

Peroni, Italy 5.1%.....	4.5
Peroni Libera, Italy, 0.0%.....	4.5
Peroni Gluten Free, Italy, 5.1%.....	5
Asahi Super Dry, Japan 5.2%.....	4.5
Pilsner Urquell, Czech Republic, 4.4%.....	5
Schiehallion Craft, Scotland 4.8%.....	5

ALE

Meantime Anytime IPA, England 4.7%.....	5
Big Drop Citrus IPA, England 0.5%.....	5

CIDER

Hawkes Urban Orchard, England 4.5%.....	5.5
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SPIRITS (50ML)**GIN**

Tanqueray.....	7
Hendricks.....	8
Sipsmith.....	8
Warner's Rhubarb.....	9.5
Warner's Lemon Balm.....	10
Tanqueray 10.....	10

BRANDY

Hennessy VS.....	8
Calvados Pere Magloir.....	9

WHISKIES

Johnnie Walker Black.....	8
Jack Daniel's.....	8
Slane Irish Whiskey.....	8
Bulleit Bourbon.....	9

SINGLE MALTS

Glenmorangie 10 Yr.....	9
Laphroaig 10 Yr.....	10
Lagavulin 16 Yr.....	14

RUM

Havana Club 3yr.....	7
Havana Club 7yr.....	8
Lambs Spiced.....	9
Diplomatico.....	12

VODKA

Ketel One.....	7
Belvedere.....	9

COFFEE & CREAM LIQUEURS

Baileys.....	6
Kahlua.....	7
Tia Maria.....	7

LIQUEURS

Archers Peach.....	6
Southern Comfort.....	6
Sambuca Antica.....	6
30/40 Double Jus.....	7
Jägermeister.....	7
Cointreau.....	7
Cachaça.....	7.5

VERMOUTH

Martini Extra Dry.....	6
Martini Rosso.....	6
Martini Bianco.....	6

NUT-FLAVOURED LIQUEURS

Disaronno Amaretto.....	7
Frangelico.....	7.5

DIGESTIVE

Limoncello.....	6
Drambuie.....	7
Grand Marnier.....	7.5

TEQUILA

Olmecca Silver.....	6
Patron XO Café Tequila.....	9

COFFEE

Americano.....	3.5
Cappuccino.....	3.5
Espresso.....	3
Double Espresso.....	3.5
Macchiato.....	3
Double Macchiato.....	3.5
Latte.....	3.5
Hot Chocolate.....	3.5
Irish Coffee.....	7

LOOSE TEA

Fresh Mint.....	3.5
Green Tea.....	3.5
Chamomile.....	3.5
Black Vanilla.....	3.5
English Breakfast.....	3.5
Earl Grey.....	3.5

SOFT DRINKS 200ml..... 3.2

Coke / Lime & Soda / Ginger Ale / Lemonade / Diet Coke / Sparkling Elderflower / Ginger Beer
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JUICES 3.5

Orange / Apple / Cranberry / Pineapple / Tomato

WATER 750ml 4.5

Still / Sparkling

**PLEASE SPEAK TO YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGIES AND INTOLERANCES BEFORE ORDERING.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT AT 20%**