



### Starters

Heritage Tomato Gazpacho, Marjoram	£4.50
7 a Day Salad	£4.75/£7.50
Pea, Broad Bean, Asparagus Salad, Rocket, Buffalo Ricotta	£4.75/£7.50
Beef Carpaccio, Rocket, Pickles, Ink Mayo	£8.50
Hand Picked Devon Crab Toast, Watermelon, Radish	£7.25
Duck Parfait, Duck Ham, Pickled Pear, Granola	£8.00
Tomato, Grilled Peach, Burrata, Purple Basil	£7.00

### Mains

Wild Mushroom Risotto, Crisp Shallots, Parmesan	£9.50
Mackerel, Purple Sprouting Broccoli, Quinoa, Fregola, Chilli, Pangrattato	£10.50
Hake, Clams, Baby Octopus, Nduja, White Beans, Wild Garlic	£15.50
Dingley Dell Pork Chops, Hispi Cabbage, Almonds, Mustard	£14.50
8oz Rose County Farm Rib Eye, Chips, Snail Butter, Watercress	£22.00

### Sides

Skinny Chips	£3.50
Jersey Royals, Mint	£3.50
Hispi Cabbage	£3.50

### Desserts

Neals Yard Cheeses, Membrillo, Oat Cakes	£9.25
Chocolate, Salted Caramel Brownie, Whipped Creme Fraiche	£4.50
Gooseberry, Yoghurt Fool, Orange Blossom Honey, Almonds	£4.50
Peach Trifle	£4.50
Lemon and Champagne Syllabub, Raspberries, Granola	£4.50

A Discretionary 12.5% service charge will be added to your bill

<u>Light</u>	
Viura, Finca Cerada, La Mancha, ES, 2016	£4.80/£12.60/£19
Pinot Grigio, Galassia, IT, 2016	£23
Vinho verde, Perola Da Lima, PT, 2015	£5.85/£16.00/£24
Picpoul de pinet, Cuvee Amelie, FR, 2015	£27
Sauvignon Blanc, MOKO Black, Marlborough NZ, 2016	£7.00/£18.65/£28
Gruner Veltliner, Gruber Roshitz, AT, 2015	£30
Riesling, Von Buhl, trocken, DE, 2014	£40
<u>Medium</u>	
Torrentes, Valcheta, Mendoza, ARG, 2015	£26
Chardonnay, Macon Villages, Reserve Personnelle, FR, 2015	£7.70/£22/£30.50
Godello, Bolo, Valdeorras ES, 2015	£8.20/£21.40/£32
Soave Classico, Corte del Sole, IT, 2015	£35
Albarino, Liebre y Tortuga, Rais Baixas ES, 2016	£36
Chenin Blanc, Force majeure, Swartland SA, 2016	£37
Gavi, Guido Matteo, Piedmont IT, 2016	£40
Sancerre, Domaine Tinel Blondelet, FR, 2015	£48
<u>Full</u>	
Viognier, Domaine de Vedihan Pays D'Oc FR, 2015	£6.00/£17/£25
Garnacha Blanca, Botijo Blanco, Valdejalon ES, 2016	£28
Tenerife, Taganan, ES, 2015	£32
Chardonnay, Nielson by Byron, Santa Maria USA, 2014	£40
Pinot Gris, J.M. Haag, Alsace, FR, 2015	£42
Sémillon Sauvignon Blanc, Châteaux Pont de Brion, Bordeaux FR, 2014	£40
Meursault, Vallet Freres, Burgundy FR, 2014	£65
<u>Rose</u>	
La source réserve, Pays D'oc, Fr, 2015	£5.50/£14.65/£22
Mas Fleurey, Côtes de Provence, Fr, 2015	£29
<u>Sparkling</u>	
Prosecco, Terra Serena, NV	£5 (125ml) /£28
English sparkling, Hennes, UK, 2011	£55
Champagne, Billecart Salmon, Fr, NV	£65
<u>Light</u>	
Granache, Trashumante, Navarra, ES, 2016	£4.80/£12.60/£19
Merlot, Goleta, Valle Central, CL, 2015	£21
Zweigelt, Sepp Moser, AT, 2015	£27
Fleurie, Jean pierre large, FR, 2014	£34
Barbera d'Alba, Cascina Ballarin, Asti, IT, 2014	£36
Pinot Noir, Fess Parker 'Parker Station', Santa Barbara, USA, 2015	£10.50/£28/£42
Spatburgunder, Von Buhl, Trocken DE, 2013	£45
<u>Medium</u>	
Portuguese Red Blend, 850 Douro, PT, 2015	£5.50/£14.65/£21
Monastrell, Pedrera, Jumilla, ES, 2015	£5.70/£15.30/£23
Cotes de Rhone, Les Combelles, FR, 2014	£7.75/£20.65/£31
Chianti Classico, Querciavalle, IT, 2011	£34
Malbec, Don Nicanor, Mendoza, ARG 2015	£38
Cinsault, Seriously Cool, Waterkloof, SA, 2015	£35
Pais, Rogue Vine, Gran Itata, CL, 2015	£45
<u>Full</u>	
Primitivo, Grifone, Puglia, IT, 2016	£6.15/£16.40/£25
Zinfandel, Pedroncelli, Sonoma, USA, 2014	£34
Rioja Reserva, Tronido, Bodegas Navajas, ES, 2010	£38
Priorat, Blend of Garnache, Carignan, Cabernet Sauvignon, Cal Pla, ES, 2011	£46
Châteauneuf du pape, Le Calice de st pierre, FR, 2014	£53
Shiraz, Synthesis, Barossa Valley, AU, 2014	£60
Barolo, Poderi Colla, Piemonte, IT, 2012	£70