

BLOODY MARY*all at 9***MARIA BIANCO**

Grey Goose Le Citron, Martini Bianco,
tomato, lemon, house spice mix,
fresh raspberries

MARY AMER

Grey Goose L'Orange, Amer Picon, lemon,
smoked spiced horseradish, chilli, beer

SUNDAY ROAST*2 Courses £24 - 3 Courses £28**Available from 11.30am - 6pm*

Cured salmon, cucumber
Chicken liver pate
Celeriac soup (v)

Hereford beef or Banham chicken
Roast potatoes, seasonal vegetables

Paris Brest - Ice creams or sorbets - Cheese Selection

CAFE GOURMAND*Any cake & tea or coffee 6.5*

Gateaux du Jour

Paris Brest

Chocolate tart

Apple & Calvodos mille feuille

Scones, clotted cream & preserves

BAKERY*all at 3*

Croissant - Pain au chocolat

Muffin - Danish

BREAKFAST

Fruit salad 6

Pink grapefruit, avocado & chilli (vg) 6

French toast, maple, peacan butter 7

Half / Full English breakfast 8/12

EGGS

Omelette (v) 7

Florentine (v) / Benedict 9

Royale 10

Avocado on toast, poached egg (v) 9.5

Scrambled eggs, smoked salmon 10

SANDWICHES

Croque monsieur 8

Croque madame 8.5

Smoked salmon bagel 9.5

SMALLS & STARTERS

Celeriac soup (v) 6.5

Salumi misti 7.5

Calamari friti, aioli 8.5

Chicken liver pate 9.5

Tomato & mozzarella (v) 9

Cured salmon, cucumber 9.5

Steak tartare 12 / 18

Fine de Claire oysters 14 / 26

PASTA

Orecchiette, cime di rapa (v) 10/15

Tagliatelle, rabbit ragu 12/16

Prawn linguine 13/18

Crab ravioli 14/19

SALADS

Butter lettuce, avocado (v) 7.5

Chicory, Roquefort, walnuts (v) 11.5

Chicken, bacon, baby gem 13

Tuna Nicoise 15

GRILL*All meat served with chips*

Artichokes, courgettes, gremolata (vg) 12

Cheeseburger 15

Salmon, broccoli, lemon 16

Sirloin, bearnaise 23

Rib eye, bearnaise 26

MAINS

Moules - frites 15

Coq au vin 16.5

Plaice, beurre noisette, almonds 17.5

Duck breast, dauphinois 19

Veal Milanese 19.5

Seabass, lentils, baby spinach 20

SIDES *All at 4.75* Spinach - Green salad - Broccoli - Mash potatoes - Chips**Sunday Roast:**

2 Course 24 - 2 Courses 28

Open all day Monday-Thursday: 11:30am-12am - Friday: 11:30am-1am

Saturday: 11:30am-1am - Sunday & Bank Holiday: 11:30am-12am

*Dishes with a (V) are suitable for vegetarians -**Dishes with a (VG) are suitable for vegans*

WINES BY THE GLASS & CARAFE

WHITE			RED		
	175ml	500ml		175ml	500ml
Vermentino, Griffin, Languedoc 15	6	15	Grenache, Griffin, Languedoc 15	6	15
Chardonnay, Templiers, Cotes de Thongue 15	7	19	Primitivo, Visconti della Rocca, Puglia 15	7	19
Pinot Grigio 'Dolomiti', Terre del Noce 15	8	22	Barbera 'Ricossa', Vistamonti, Piemonte 14	7.5	20
Picpoul de Pinet, Beauvignac, Languedoc 15	8.5	25	Pinot Noir Le Versant, Languedoc 14	8	22
Sauvignon Blanc, Mezzacorona, Trentino 15	9	26	Montepulciano d'Abruzzo, 'Barrique', Itynera 14	8.5	25
SPARKLING			ROSE		
	125ml			175ml	500ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	8		Grenache, Griffin, Languedoc 15	6	15
Collet, Brut NV	11		Cotes de Provence, Saint Roch Les Vignes 15	8.5	25

WINES BY THE BOTTLE

WHITE		RED	
	750ml		750ml
Vermentino, Griffin, Languedoc 15	23	Grenache, Griffin, Languedoc 15	23
Garganega, Torre del Falasco, Veneto 15	24	Corvina, Torre del Falasco, Veneto 15	24
Fiano, Banda Nera, Codici, Puglia 15	26	Merlot, La Prade, Languedoc 15	28
Chardonnay, Templiers, Cotes de Thongue 15	28	Primitivo, Visconti della Rocca, Puglia 15	28
Soave Classico, Monteforte, Veneto 15	29	Barbera 'Ricossa', Vistamonti, Piemonte 14	29
Viognier, Le Versant, Languedoc 14	30	Corbieres, Chateau Serres St Lucie, Roussillon 15	30
Pinot Grigio 'Dolomiti', Terre del Noce 15	31	Pinot Noir Le Versant, Languedoc 14	32
Picpoul de Pinet, Beauvignac, Languedoc 15	34	Negroamaro Riserva, Salice Salentino, Puglia 13	33
Vermentino 'Primo Bianco', Mesa, Sardinia 15	35	Montepulciano d'Abruzzo, 'Barrique', Itynera 14	34
Sauvignon Blanc, Mezzacorona, Trentino 15	36	Cotes du Rhone 'St Esprit' Syrah, Delas 15	36
Macon-Villages, Domaine Perraud, Burgundy 14	40	Cannonau 'Primo Scuro', Mesa, Sardinia 15	38
Gavi di Gavi, 'La Meirana' Broglia, Piemonte 15	42	Brouilly, Chateau de la Perriere, Beaujolais 13	39
Gewurztraminer 'Signature', Mure, Alsace 14	45	Montagne St Emilion, Vieux Chateau Negrit 13	42
Pouilly Fume, Domaine de Bel Air, Loire 14	55	Chianti Rufina, Selvapiana, Tuscany 14	49
Chassagne Montrachet, Domaine Colin, Burgundy 13	85	Pinot Nero, Franz Haas, Alto-Adige 13	58
		Chateau Lalande de Gravet, St Emilion Grand Cru 12	65
		Amarone della Valpolicella, Alpha Zeta, Veneto 13	70
		Chateauneuf-du-Pape, Beurenard, Rhone 11	85
		Tignanello, Tuscany 13	125
SPARKLING		ROSE	
Prosecco Treviso DOC, Luna Argenta, Brut NV	39		
Franciacorta, Montenisa, Lombardy, Brut NV	50		
Collet, Brut NV	55		
Ruinart, Brut NV	78	Grenache, Griffin, Languedoc 15	23
Veuve Clicquot 'Yellow Label', Brut NV	86	Pinot Grigio, Ponte Pietra, Veneto 15	27
Ruinart Rose, Brut NV	98	Cotes de Provence, Saint Roch Les Vignes 15	35
Ruinart Blanc de Blancs, Brut NV	98	Whispering Angel, Cotes de Provence 15	47

Please let us know if you have any allergies or require information on ingredients used in our dishes. There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT.

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125ml glass is available upon request