

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*

Salmon carpaccio, mimosa

Chicken liver pate

Pea & mint soup (v)

Hereford beef or Banham chicken

Roast potatoes, seasonal vegetables

Paris Brest - Ice creams or sorbets - Fromage du jour

CAFE GOURMAND*Any cake & tea or coffee 7.5*

Gateaux du jour

Paris Brest

Chocolate tart

Vanilla 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 tartine 9.5

SMALLS & STARTERS

Pea & mint soup (v) 6.5

Salumi misti 7.5

Calamari fritti, aioli 8.5

Tomato & mozzarella (v) 9

Chicken liver pate 9.5

Salmon carpaccio, mimosa 9.5

Steak tartare 12 / 18

Fine de Claire oysters 14 / 26

PASTA

Aubergine mazzetta, spaghetti (vg) 10/15

Tagliatelle, lamb ragu 12/16

Prawn linguine 13/18

Crab ravioli 14/19

SALADS

Grilled fennel, grapefruit (vg) 7.5

Chicory, Roquefort, walnuts (v) 11.5

Chicken, peas, pecorino 13

Tuna Nicoise 15

GRILL

Artichokes, courgettes, gremolata (vg) 12

Cheeseburger, frites 15

Mackerel, black olive tapenade 17

Sirloin, bearnaise 24

Rib eye, bearnaise 25

MAINS

Moules - frites 15

Chicken paillard, passata, rocket 16.5

Veal Milanese 19.5

Sea bass, asparagus, razor clams 20

Lemon sole, cucumber, shimp 21

Lamb rump, broad beans, hazelnut 22

SIDES *All at 4.75* Spinach - Green salad - Heritage tomatoes - New potatoes - Frites

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

	175ml	500ml
Vermentino, Griffin, Languedoc 16	6	15
Chardonnay, Templiers, Cotes de Thongue 15	7	19
Pinot Grigio 'Dolomiti', Terre del Noce 16	8	22
Picpoul de Pinet, Beauvignac, Languedoc 15	8.5	25
Sauvignon Blanc, Mezzacorona, Trentino 16	9	26

SPARKLING

	125ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	8
Collet, Brut NV	11

RED

	175ml	500ml
Grenache, Griffin, Languedoc 15	6	15
Primitivo, Visconti della Rocca, Puglia 16	7	19
Barbera 'Ricossa', Vistamonti, Piemonte 14	7.5	20
Pinot Noir Le Versant, Languedoc 14	8	22
Montepulciano d'Abruzzo, 'Barrique', Itynera 14	8.5	25

ROSE

	175ml	500ml
Grenache, Griffin, Languedoc 15	6	15
Cotes de Provence, Saint Roch Les Vignes 15	8.5	25

WINES BY THE BOTTLE

WHITE

	750ml
Vermentino, Griffin, Languedoc 16	23
Garganega, Torre del Falasco, Veneto 16	24
Fiano, Banda Nera, Codici, Puglia 15	26
Chardonnay, Templiers, Cotes de Thongue 16	28
Soave Classico, Monteforte, Veneto 15	29
Viognier, Le Versant, Languedoc 15	30
Pinot Grigio 'Dolomiti', Terre del Noce 16	31
Picpoul de Pinet, Beauvignac, Languedoc 16	34
Vermentino 'Primo Bianco', Mesa, Sardinia 16	35
Sauvignon Blanc, Mezzacorona, Trentino 16	36
Macon-Villages, Domaine Perraud, Burgundy 15	40
Gavi di Gavi, 'La Meirana' Broglia, Piemonte 15	42
Gewurztraminer 'Signature', Mure, Alsace 14	45
Pouilly Fume, Domaine de Bel Air, Loire 15	55
Chassagne Montrachet, Domaine Colin, Burgundy 13	85

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	39
Franciacorta, Montenisa, Lombardy, Brut NV	50
Collet, Brut NV	55
Ruinart, Brut NV	78
Veuve Clicquot 'Yellow Label', Brut NV	86
Ruinart Rose, Brut NV	98
Ruinart Blanc de Blancs, Brut NV	98

RED

	750ml
Grenache, Griffin, Languedoc 15	23
Corvina, Torre del Falasco, Veneto 15	24
Merlot, La Prade, Languedoc 15	28
Primitivo, Visconti della Rocca, Puglia 16	28
Barbera 'Ricossa', Vistamonti, Piemonte 15	29
Corbieres, Chateau Serres St Lucie, Roussillon 15	30
Pinot Noir Le Versant, Languedoc 15	32
Negroamaro Riserva, Salice Salentino, Puglia 14	33
Montepulciano d'Abruzzo, 'Barrique', Itynera 15	34
Cotes du Rhone 'St Esprit' Syrah, Delas 15	36
Cannonau 'Primo Scuro', Mesa, Sardinia 15	38
Brouilly, Chateau de la Perriere, Beaujolais 14	39
Montagne St Emilion, Vieux Chateau Negrit 14	42
Chianti Rufina, Selvapiana, Tuscany 14	49
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 12	85
Tignanello, Tuscany 13	125

ROSE

Grenache, Griffin, Languedoc 15	23
Pinot Grigio, Ponte Pietra, Veneto 16	27
Cotes de Provence, Saint Roch Les Vignes 16	35
Whispering Angel, Cotes de Provence 16	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.

Sunday Roast:

2 Courses 24 - 3 Courses 28

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

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

125ml glass is available upon request