

| CHAMPAGNE<br>& SPARKLING WINE  |                            | RED WINES   |                            |
|--|----------------------------|---|----------------------------|
|  | bottle<br>750ml            |   | glass 175ml   bottle 750ml |
| MONTAUDON BRUT NV, FRANCE  | 65                         | PINOT NOIR, LUIS FELIPE EDWARDS<br>GRAN RESERVA<br><i>Leyda Valley, Chile</i> | 12   37                    |
| TAITTINGER BRUT RÉSERVE NV   | 85                         |   |                            |
| MONTAUDON GRANDE ROSÉ NV, FRANCE   | 75                         | SOLANDIA,<br>NERO D’AVOLA LA CACCIATORA<br><i>Sicily, Italy</i>               | 8   27                     |
| TAITTINGER PRESTIGE ROSÉ NV  | 105                        |   |                            |
| IMPERATIVO PROSECCO EXTRA DRY NV, IT                                       | 42                         | MERLOT, APALTAGUA RESERVA<br><i>Chile</i>                                     | 12   37                    |
| LAURENT- PERRIER BRUT NV   | 80                         | PINOTAGE, HOOPENBURG<br><i>Stellenbosch, South Africa</i>                     | 12   35                    |
| LAURENT-PERRIER CUVÉE ROSÉ NV  | 125                        | CÔTES DU RHÔNE, GUIGAL<br><i>Rhône Valley, France</i>                         | 14   48                    |
|  |                            | MONTEPULCIANO D’ABRUZZO, PARINI<br><i>Abruzzo, Italy</i>                      | 11   33                    |
|  |                            | RIOJA TEMPRANILLO, MINDIARTE TINTO<br><i>Rioja, Spain</i>                     | 12   38                    |
|  | glass 175ml   bottle 750ml | CHIANTI, RUFINA I VERONI<br><i>Tuscany, Italy</i>                             | 14   45                    |
| SAUVIGNON BLANC, VERDEJO<br>CASA ALBALI<br><i>Valdepeñas, Spain</i>        | 8   27                     | CABERNET MERLOT, CAPE MENTELLE<br><i>Margaret River, Australia</i>            | 14   58                    |
| PICPOUL DE PINET, MAS PUECH<br><i>Languedoc-Roussillon, France</i>         | 11   33                    | MALBEC, ARGENTO SELECCIÓN<br><i>Mendoza, Argentina</i>                        | 13   41                    |
| SAUVIGNON BLANC, TOREA<br><i>Marlborough, New Zealand</i>                  | 13   43                    | ZINFANDEL, DRY CREEK<br><i>California, USA</i>                                | 15   65                    |
| CHARDONNAY,<br>JOURNEY’S END HAYSTACK<br><i>Stellenbosch, South Africa</i> | 13   43                    | MARGAUX, LE RELAIS DE<br>DURFORT-VIVENS<br><i>Bordeaux, France</i>            | 26   98                    |
| GAVI DI GAVI, MONTE DI SARACCO<br><i>Piedmont, Italy</i>                   | 13   43                    |   |                            |
| SAINT-ROMAIN BLANC,<br>REMOISSENET PERE & FILS<br><i>Burgundy, France</i>  | 25   95                    |   |                            |
| PULIGNY-MONTRACHET,<br>REMOISSENET PERE & FLIS<br><i>Burgundy, France</i>  | 27   105                   |   | glass 175ml   bottle 750ml |
| PINOT GRIGIO, VILLA GARDUCCI<br><i>Veneto, Italy</i>                       | 9   29                     | PINOT GRIGIO, VILLA GARDUCCI<br><i>Veneto, Italy</i>                          | 9   30                     |
| SANCERRE, DOMAINE NAUDET<br><i>Loire Valley, France</i>                    | 14   50                    | CHÂTEAU MINUTY, CÔTES DE<br>PROVENCE<br><i>Provence, France</i>               | 12   40                    |
| CHABLIS, DOMAINE DES MARRONNIERS<br><i>Burgundy, France</i>                | 14   52                    | SANCERRE ROSÉ, DOMAINE DE TERRES<br>BLANCHES<br><i>Loire, France</i>          | 55                         |



all day menu

| STARTERS   |    |
|--|----|
| <b>PRAWN COCKTAIL</b><br><i>Baby prawns, crisp lettuce and Marie Rose sauce.</i>                                     | 12 |
| <b>SALT BAKED HERITAGE BEETROOT<br/>AND BUFFALO MOZZARELLA</b><br><i>Rocket pesto.</i>                               | 10 |
| <b>GIN CURED SCOTTISH SALMON</b><br><i>Apple, celery, coriander aioli.</i>   | 11 |
| <b>POACHED FREE RANGE HENS EGG</b><br><i>Toasted brioche, baby spinach, Jerusalem artichokes.</i>                    | 10 |
| <b>CRISPY CALAMARI</b><br><i>Soy and chilli, citrus mayonnaise.</i>  | 11 |
| <b>SALAD OF GOATS CHEESE</b><br><i>Grilled pumpkin, pickled king oyster mushrooms and mizuna.</i>                    | 10 |
| <b>CARPACCIO OF BEEF</b><br><i>Thinly sliced dry aged beef with rocket, truffle oil<br/>and Parmigiano-Reggiano.</i> | 11 |
| <b>YELLOW FIN TUNA TARTARE</b><br><i>Cucumber, chilli and lime.</i>  | 12 |
| <b>DRESSED CORNISH CRAB</b><br><i>Baby gem lettuce and toasted ciabatta bread.</i>                                   | 15 |
| <b>ROASTED PLUM TOMATO SOUP</b><br><i>Balsamic croutons.</i>   | 8  |

**RUSTIC OLIVE & MULTIGRAIN CIABATTA** 3  
*With olive oil & aged balsamic and roasted garlic oil.*

## SIDES

|                         |   |
|-------------------------|---|
| FRENCH FRIES            | 4 |
| SWEET POTATO FRIES      | 4 |
| MASHED POTATOES         | 4 |
| SAUTÉED BABY SPINACH    | 4 |
| FINE BEANS AND SHALLOTS | 4 |
| PARSLEY NEW POTATOES    | 4 |
| TENDERSTEM BROCCOLI     | 4 |
| MIXED LEAF SALAD        | 4 |

# ARTISAN STEAKS

|  |           |   |           |
|--|-----------|---|-----------|
| <b>AUBREY ALLEN ENGLISH RIBEYE 227G</b><br><i>28 days dry aged cut from the rib.</i>                           | <b>28</b> | <b>USDA PRIME SIRLOIN 300G</b><br><i>Exquisitely marbled and aged to develop exceptional flavour.</i> | <b>36</b> |
| <b>AUBREY ALLEN ENGLISH FILLET 200G</b><br><i>28 days dry aged, lean and well marbled cut from the fillet.</i> | <b>35</b> | <b>GRILLED CALVES LIVER AND BACON</b><br><i>Mashed potato, green beans, shallot sauce.</i>            | <b>22</b> |

## MAIN COURSES

**LINGUINE PASTA WITH CORNISH CRAB** 11/20 *Crushed new potatoes, green beans, sunblush tomatoes and Harlequin olives.*

|  |           |  |           |
|--|-----------|--|-----------|
| <b>BATTERED FILLET OF COD</b>                      | <b>19</b> | <b>POACHED ATLANTIC COD</b>                              | <b>20</b> |
| <i>Chunky chips, mushy peas and tartare sauce.</i> |           | <i>Baby spinach, potato, mussel and saffron veloute.</i> |           |
| <b>SLOW COOKED SHOULDER OF</b>                     | <b>22</b> |  |           |

**HOMEMADE BURGERS, SANDWICHES & SALADS**

|  |           |   |  |
|--|-----------|---|--|
| <b>BUTTERMILK FRIED CHICKEN BURGER</b> | <b>18</b> | <i>Triple decker with buffalo mozzarella, Cajun spices, red slaw, lettuce mayonnaise,</i> | <i>vine tomato, avocado and basil.</i> |
|--|-----------|---|--|