

STARTER

- Mushroom, kale, pear, pine nut & Shropshire Blue salad 10
- Ratatouille, duck egg sunny side up, olive crumbs 11
- Sorrel, goat's curd, beetroot, dandelion & walnut salad 10/16
- Smoked haddock croquettes, escabèche sauce, saffron aioli 11
- Smoked salmon, crab, avocado, purple radish, pickled cucumber 13
- Foie gras ballotine, sourdough, fig, pomegranate, Marcona almonds 12
- Beef tartare, burnt onion egg yolk, balsamic potato crisps 12
- Grilled Scottish scallops, chorizo, sweet corn, tarragon, hazelnut crumbs 16

SIDE

- House cut fries 4
- Potato purée 4
- Baby gem, spring onion & smashed cucumber salad 4
- Green beans, anchovy crumbs 5
- Spinach, confit garlic butter 5

GRILL

- Grilled Yorkshire sirloin, Béarnaise sauce 29
- Grilled Yorkshire beef fillet, peppercorn sauce 34
- with foie gras and truffle sauce 9*
- Grilled Welsh lamb Barnsley chop, mint and sweet garlic jus 25

SPECIAL

- Morteau sausage, tagliatelle, chesnut mushrooms, sage, grain mustard 10
- Smoked mackerel mousse, beetroot remoulade, seeded craker 10
- Tomato gazpacho, goat's curd, basil oil, black olive 9
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- Corn fed chicken, leeks, hispi cabbage, confit shallot, tarragon sauce 23
- Grilled mullet, mussel and saffron risotto, sweet and sour onion, quail egg, fennel 22
- Pesto linguini, courgette, peas, spinach and pea purée, broad beans 19

WEEKEND BRUNCH

Free Flowing Champagne 52

Bloody Mary & Espresso Martini stations

Saturday 12pm - 4pm
Sunday 12:30pm - 4:30pm

MAIN COURSE

- Jerusalem artichoke gnocchi, fennel purée, grilled artichoke, broad beans, poached egg, pecorino 19
- Sea bream fillet, salsify, samphire, chive butter, laverbread 22
- Whole lemon sole meunière, pea purée, shallots and capers 27
- Roast hake, brown shrimps, baby gem, pickled cucumber & sea herbs 23
- Rare breed burger, onion jam, Comté, fries 16
- Smoked duck breast, Jersey Royals, charred cauliflower, savoy cabbage, cherry jus 24
- Steak tartare made at the table, fries 22
- { Roast guinea fowl for two, duck fat potatoes, chestnut and prune jus 52 }
30 minutes

DESSERT

- { Peach baba with Mount Gay Black Label rum, dill jelly, peach sorbet 11 }
- Pistachio, strawberry & white chocolate crème brûlée 8
- Raspberry soufflé, white chocolate ice cream 9
- Chocolate, peanut & caramel fondant, salted caramel ice cream 8
- Parisian pastry 4
- Homemade ice creams 7
- { Cointreau crêpes Suzette 13 }
- Beillevaire French cheeses 12

For a breakfast meeting, an afternoon tea with friends or a special occasion, why not book our Private Dining Room? Please ask a member of the team for more details.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

SPARKLING WINE

	WINE	150ml
2010	Nyetimber Classic Cuvée, West Sussex, England	17
2010	Nyetimber Classic Cuvée Rosé, West Sussex, England	17

WHITE WINE

	GRAPE	WINE	Glass	Carafe
			175ml	500ml
2015	Sauvignon Blanc	Le Vin de Levin, Loire Valley, France	8	22
2016	Picpoul	Picpoul de Pinet, Domain Morin, Coteaux du Languedoc, France	11	32
2015	Pinot Grigio	Alpha zeta, Terrapieno	9	26
2015	Chardonnay	Pouilly-Fuissé, Domaine Auvigne, Vieilles vignes	19	58
2016	Chardonnay	Chablis, Domaine Laroche, Saint Martin, France	12	35
2015	Sauvignon Blanc	Sancerre "Le Rochoy", Domaine Laporte, Loire valley, France	14	38
2015	Gewurztraminer	Gewurztraminer, Cave de Hunawih, vin d'Alsace, France	12	35
2016	Viognier	Viognier, "Les vignes d'à côté", Yves Cuilleron, Rhone Valley, France	17	48
2017	Sauvignon Blanc	Wairau River, Marlborough, New Zealand	12	34

RED WINE

	GRAPE	WINE	Glass	Carafe
			175ml	500ml
2015	Gamay	Le Vin de Levin, Loire Valley, France	8	22
2014	Merlot, Cabernet blend	Château Gachon, Montagne-St-Emilion, France	13	38
2015	Gamay	Cote de Brouilly, Jacques Charlet, Beaujolais, France	9	27
2015	Grenache, Syrah	Domaine de L'Amandine, Côtes du Rhone, Rhone Valley, France	12	36
2016	Pinot Noir	Wairau River, Marlborough, New Zealand	12	32
2014	Pinot Noir	Nuits-St-Georges, Domaine Alain Michelot, Burgundy, France	26	70
2014	Merlot, Cabernet blend	The Ladybird, Laibach, Stellenbosch, South Africa	11	30
2016	Malbec	Terrazas De Los Andes, Mendoza, Argentina	17	50
2013	Tempranillo	Izadi Rioja Reserva, Alavesa, Spain	11	32

ROSÉ WINE

	GRAPE	WINE	Glass	Carafe
			175ml	500ml
2017	Grenache, Syrah	Château d'Esclans, Whispering Angel, Côtes de Provence, France	15	35
2016	Grenache, Rolle	Château d'Esclans, Rock Angel, Côtes de Provence, France	17	50

CHAMPAGNE

	150ml	750ml
Moët & Chandon Brut Imperial	17	75
Moët & Chandon Brut Rosé Imperial	22	95
Veuve Clicquot Ponsardin	19	80
Ruinart Brut, R de Ruinart	20	95
Ruinart Blanc de Blancs	26	110
Charles Legend Brut Royal	20	98
Charles Legend Rosé	24	100
Charles Legend Blanc de Blancs	24	110

COCKTAILS

KING OF POP • 17
St James Bar aperitif wine, Galliano L'Autentico, Noilly Prat dry, gomme syrup, lime oil

CATCH THE FIRE • 16
Mount Gay Black Barrel, Tanqueray gin, lemon juice, homemade mango liqueur, Angostura bitters, vanilla syrup

HIS WAY • 16
Jack Daniel's, lemon juice, plum cordial, peach liqueur, Noilly Prat Dry Vermouth, Whiskey Barrel Aged Bitters

SPACE COWBOY • 17
Copperhead Gin The Gibson Edition, lemon juice, rose syrup, maraschino liqueur, absinthe, Taylor's 20 Year Old Tawny Port

HUMANZ • 17
Macaroon & white tea infused Cachaça, peach liqueur, Copperhead Gin, lemon juice, elderflower syrup, orgeat syrup, Campari, Angostura bitters, egg white, Three Cents pink grapefruit soda

FEEL LIKE A BOMB • 17
Four Pillars Spiced Negroni Gin, Cointreau Blood Orange, Lillet blanc, peach bitters

LADY D • 17
Vida Mezcal, Cointreau, Green Chartreuse, lime juice, chilli syrup, agave syrup

FANTASIA • 11
Guava juice, apple juice, rosemary, drop of lemon curd

MANYA • 11
Cranberry juice, grape juice, lemon juice, elderflower syrup, fresh mint, lemonade

BEER

Peroni	7
London Pride	7
Budvar	7
Heineken	7
Stella Artois	7
Guinness	7
Sassy cider rosé or Pear	8

TEA & COFFEE

Coffee pot French press	4
Espresso, latte, cappuccino, Americano	4.50
A selection of teas by Dammann Teas	4.50
Hot chocolate on a stick	4.50
Choice of dark chocolate ≈ OR ≈ hazelnut	

WATER

Decantae still ≈ OR ≈ sparkling	75cl	5
Evian	33cl	4 75cl 6
Badoit	33cl	4 75cl 6
Perrier	33cl	4 75cl 6
Soft drinks & juices	20cl	4.50
Alain Milliat juices	20cl	6
<i>Cox's apple, vineyard peach, strawberry, mango, orange, merlot red grape, cabernet Rosé grape</i>		