

muscadet, sèvre-et-maine sur lie,
2014, les roches gaudinieres',
loire valley, france

175 ml glass 10.25

rhubarb fizz 12.50
fresh rhubarb
topped up with
blanquette de limoux

DINNER

served from 5pm to 11pm daily

chilled pea & spinach soup, soft boiled quails eggs 6.50

smoked ham hock & chicken terrine, toasted sourdough 9.00

potted cornish brown crab 9.50

twice baked goats cheese soufflé, bitter leaves 8.00

gravadlax, horseradish crème fraîche 9.95

local asparagus with melted butter, hollandaise or vinaigrette 9.00

cod's roe, radishes & sea salt 6.00

whole grilled plaice, anchovy butter, jersey royal potatoes 22.50

salad of burrata, blood orange, mint & radicchio 14.00

glazed poussin, artichoke, fennel & radish salad 20.00

rolled saddle of lamb with wild garlic, braised onions & spring cabbage 24.00

risotto of courgettes, rainbow chard & sheep's curd 18.95

10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00

smoked haddock & cod fishcakes, tartare sauce & spinach 16.50

chateaubriand to share, hand cut chips,

roasted bone marrow, heritage tomato salad & béarnaise 68.00

hand cut chips or skinny fries 3.95

jersey royal potatoes 3.95

buttered chantenay carrots 3.95

sweetheart cabbage 3.95

mixed leaf salad 3.95

chocolate & hazelnut
martini
9.50

brandy
alexander
7.95

P U D D I N G S

S W E E T W I N E

sauternes

6.50 70ml glass

46.50 bottle 380ml

tokaji 5 puttonyos

12.00 glass 70ml

87.00 bottle 500ml

dr. loosen riesling

beerenauslese

52.00 bottle 190ml

P O R T 70ml

quinta de la rosa

late bottle vintage

8.25

10 year old tawny nv

8.50

affogato 6.50

crème brûlée 8.00

sticky toffee pudding, vanilla ice cream 7.95

lemon curd choux bun 6.50

iced chocolate parfait & clotted cream biscuit 9.00

warm madeleines, blood orange sorbet 7.00

strawberry & rosé champagne jelly 8.50

ice cream

malt chocolate

strawberry

sorbet

blood orange

raspberry

2.50 per scoop

C H E E S E

montgomery cheddar,

perl las, ragstone,

fruit chutney & biscuits

12.00 for three or 4.00 each

pedro ximenez

sherry 70ml

12.00

B R A N D Y 35ml

armagnac

château de laubade bas

armagnac vsop

5.75

calvados

christian drouin

reserve des fiefs

10.00

cognac

courvoisier vsop 6.00

hennessy xo 26.00

t e a

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50

finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

c o f f e e

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50 macchiato 2.50

hot chocolate 3.50

i n f u s i o n s

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50

camomile 4.00 peppermint 3.00 organic rooibos 3.50