

SNACKS & NIBBLES

Warm rosemary Tortano bread,
salted butter £4

Nocellara del Belice olives £4

Blistered Padrón peppers £4

Gruyère Gougères £3.5

Parmesan arancini £4

Cobble Lane saucisson £5

THE MARCUS GILBERT WAREING SCOTT

CHAMPAGNE & SPARKLING

Nyetimber "Classic Cuvee", W. Sussex, England
£15

Gosset Extra Brut, Champagne, France
£15

Pierre Paillard, Grand Cru Rose, Champagne,
France £18

Gosset Le Cercle Brut, Marcus Edition,
Champagne, France £18

STARTERS

Smoked salmon,
soda bread
by Lambton & Jackson
£14
(add Dorset crab £2)

Duck liver parfait,
toasted brioche,
fig chutney
£12.5

Burrata,
prosciutto di Parma,
unfiltered olive oil
£12

Jerusalem artichoke soup,
artichoke crisps
£8
(recommended with truffle)

House salad:
chicory, Red Williams pear,
walnut, ranch dressing,
blue cheese^V
£9

Devilled butterflied mackerel,
cucumber & dill
£10

Corn-fed chicken & truffle
terrine, golden enoki,
mushroom ketchup
£12

Celeriac soup,
toasted walnut,
Pink Lady apple^{Ve}
£8

Snails,
chargrilled sourdough, parsley,
roasted garlic, shallot
£10

Dorset crab & baby gem
salad, Parmesan aioli,
garlic panko
£14

add seasonal truffle £6

MAINS

HOUSE SPECIAL

Roasted wild venison saddle,
Delica pumpkin, black garlic & sage,
venison sauce
£36

South Coast sea bass,
daikon, monk's beard, cockles
£19

Squab pigeon,
spiced cauliflower, kale
£25

Seared Cornish cod,
Portobello mushroom, salsa verde, rocket
£17.5

Grilled aubergine,
turmeric, tomato, dukkah^{Ve}
£16

Goosnargh corn fed duck breast,
beetroot tarte fine, puntarelle
£19

FROM THE CHARCOAL GRILL

1Kg Beef Tomahawk (to share)
£75

250g Aberdeen Angus sirloin steak
£34

28 day dry-aged beef fillet
£36

350g H.G. Walter Rib-eye steak
£32

180g Hanger steak
£18.5

add seasonal truffle £12

Roasted chicken breast,
herb gnocchi, cep, wild mushrooms
£18

Crispy skin Loch Duart salmon,
beetroot relish, horseradish
£18

Harissa marinated lamb rump,
smoked aubergine, labneh
£22

Spiced Melfort farm cauliflower,
harissa yoghurt, pomegranate^V
£18

SAUCES

Truffle / Peppercorn / Red wine
£2.75 each

VEGETABLES & SALADS

Buttered green beans £4

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarson's mayonnaise £4.5

Truffled pomme puree £10

Roasted hispi cabbage, shallot & bacon gastic £4

OrganicLea garden salad £3.5

Rocket, tomato, Parmesan, black olive, balsamic £4.75

Potato Dauphinoise £6

Purple sprouting broccoli, salsa verde, toasted almonds £5

For allergen information please ask a member of our team. Discretionary service charge of 12.5% will be added to your bill.

DESSERTS

Lemon meringue,
blackberry, poppyseed
£8.5

Chocolate nougat,
salted caramel, hazelnut
£10

Valrhona chocolate mousse,
coconut, clementine ^{Ve}
£8.5

Vanilla soft serve,
honeycomb
£6

Bergamot cheesecake,
Earl Grey
£8.5

Quince & apple crumble,
vanilla soft serve
£9

Treacle tart,
crème fraîche
£8

Buttermilk panna cotta,
mincemeat, ranola
£8.5

Apple tarte tatin,
vanilla soft serve (to share)
£16

LA FROMAGERIE
CHEESE SELECTION
£15

Chocolate truffles by "Paul A. Young"
Champagne truffle | Peanut butter & raspberry jelly
£4

SWEET WINES

By the glass

2015	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2010	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2010	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2013	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2017	Riesling "Cordon Cut" <i>Mount Horrocks, Clare Valley, Australia</i>	£14	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15
2016	Changyu Golden Diamond Vidal Ice Wine <i>Shandong, China</i>	£14	2016	Coteaux de Layon St Aubin <i>Loire, France</i>	£13.5

A glass of sweet wine is served at 100ml (*50ml)

SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.

Roast Highland Wagyu beef with a choice of starter & dessert for
£40