

14 March 2019

Oysters Roasted with Seaweed	3.5 ea
Smoked Cod's Roe	3.5
Chopped Egg Salad with Bottarga	5
Rabbit Sausage, Blood Pudding and Beans	7.5
Grilled Peas	4.5
Velvet Crab	4.5
Langoustine	12.5
Grilled Bread	
Anchovy	5.5
Chanterelle & Truffle	11
Leeks with Fresh Cheese	8
Soused Mackerel	8.5
Moorland Beef Tartare	9
Grilled Wild Mushrooms	8
Monkfish with Winter Tomato	10
Spider Crab Salad	9.5
Herdwick Mutton	18.5
Roast Duck	19
Dover Sole	17 / 28
Lemon Sole	26
Wood Pigeon	24
Beef Sirloin	38 / 48
Whole Turbot	80
Whole Lobster	44
Beef Rib	75 / 85 / 95
Bread and Butter	3.5
Grilled Red Peppers	5
Smoked Potatoes	4.5
Winter Leaf Salad	3
Cheese	10
Burnt Cheesecake & Rhubarb	6
Caramel Cream	5
Ice Cream	4.5
Brown Bread	
Almond & Cherry	

Please ask about allergies & dietary requirements.

A 12.5% discretionary service charge will be added to your bill. 100% of all cash & card tips go to our team.

	Amontillado Sherry & Tonic	9
	Yorkshire Rose	9
	Negroni	9
	Laver Martini	9
BEER		
	40ft Brewery, Disco Pils	5
	Beavertown, Brewery Gamma Ray	5
SPARKLING		
	Quim Vila, Cava Brut Nature 'Babot'; Penedes, Spain NV	7 / 36
	Hambledon, Classic Cuvee; Hampshire, England NV	13 / 70
	Michel Gonet, Champagne '3 Terroirs'; Champagne, France 2010	13 / 70
SHERRY		
	Maestro Sierra, Fino; Jerez NV	7 / 48 ^{750ml}
	Equipo Navazos, Fino En Rama 'Saca de Junio' 2017	8 / 27 ^{375ml}
	Lustau, Oloroso VRS, 'Emperatriz Eugenia Solera Gran Reserva' NV	11 / 49 ^{500ml}
	Lustau, Amontillado Almacenista 'Jose-Luis Gonzales Obregon'; NV	11 / 50 ^{500ml}
	Equipo Navazos, Manzanilla Pasada 'La Bota 59'; Jerez, Spain NV	11 / 77 ^{750ml}
	Lustau, Palo Cortado Almacenista 'Pino y Cia'; Jerez, Spain NV	12 / 52 ^{500ml}
	Equipo Navazos, Oloroso (PX), 'La Bota 74'; Montilla, Spain NV	14 / 101 ^{750ml}
WHITE		
	Adega Moncao, Vinho Verde, Portugal, 2017	5 / 23
	Semeli, Moschofilero, 'Feast'; Peloponnese, Greece 2017	5 / 27
	Tetramythos, Roditis 'Nature'; Peloponnese, Greece 2018	7 / 37
	Koehler-Ruprecht, Kallstadter Riesling Trocken; Pfalz, Germany 2017	8 / 38
	Quenard, Chignin, Savoie, France, 2017	8 / 40
	San Lorenzo, Verdicchio Castello di Jesi 'Le Oche'; Marche, Italy 2016	9 / 45
	Lopez de Heredia, Gravonia, Rioja, Spain 2009	11 / 53
	E&E Vocorot, Chablis 'Bas de Chapelot' Burgundy, France 2016	12 / 58
	Thierry Germain, Saumur Blanc 'l'Insolite; Loire, France 2017	12 / 60
ROSÉ		
	Triennes, Rosé; Provence, France 2017	7 / 36
	Thymiopoulos, Rosé; Naoussa, Greece 2016	8 / 39
RED		
	Gonzalo Gonzalo, Tinto 'Gran Cerdo'; Rioja, Spain 2017	5 / 23
	Telmo Rodriguez, Al Muvedre; Alicante, Spain 2016	6 / 28
	Ciu Ciu, Rosso Piceno 'Bacchus'; Marche, Italy 2016	6 / 29
	Graviette, Rouge 'Ju de Vie'; S Rhone, France 2017	7 / 33
	Mouthes la Bithan, Cote de Duras 'Chais Amie'; South West France 2014	8 / 39
	Roches Neuves, Saumur-Champigny; Loire, France 2017	9 / 46
	Tiago Teles, Tinto 'Maria da Graca'; Barraida, Portugal 2016	10 / 52
	Eduardo Acosta, Etna Rosso 'Versante Nord' Sicily, Italy 2016	12 / 60
	Arianna Occhipinti, Frappato; Sicily, Italy 2016	12 / 61
	Domaine de Galouchey 'La Chapelle'; Bordeaux, France 2015	12 / 62
SWEET WINE		
	Maestro Sierra, Amoroso; Jerez, Spain NV 750ml	8 / 52
	Maestro Sierra, PX; Jerez, Spain NV 750ml	8 / 53
	Lapeyre, Jurancon Moelleux; South West, France 2017 750ml	10 / 50
	Samos, Muscat 'Nectar'; Samos, Greece 2011 500ml	13 / 47

Please ask to see our full wine list