



STARTERS

- Oxtail and autumn vegetable soup en croûte £7.50
 Lobster bisque with brandy butter £9.50
 Omelette Arnold Bennett £10.00
 Baked Hereford snails in garlic butter
 with shallot sauce and brioche crumbs £8.00
 Oscietra caviar with blinis and crème fraîche 30g £85.00 50g £140.00
 Roasted butternut squash tart with goat's curd and salted walnuts £10.50
- Crispy pig's head croquettes with gribiche sauce £9.00
 Foie gras terrine with spiced chutney and toasted brioche £16.00
 Severn and Wye smoked salmon with traditional garnish
 and soda bread £13.50
 Burford Brown egg cocotte with fresh roasted ceps £8.50
 Pork, veal and pistachio pie with assorted pickles £10.50
 Smoked Irish mackerel with confit potato salad £9.50



FISH AND SHELLFISH

- Today's selection of rock oysters - six or twelve £12.00 / £24.00
 Glazed native lobster thermidor - half or whole £20.00 / £40.00
 Baked Orkney scallops with roasted cauliflower and anchovy and shrimp butter £15.00 / £22.50
 Dover sole 16oz, grilled or meunière £38.00
 Fillet of sea bass en papillote with Swiss chard, salsify and Sauternes sauce £24.00
 Pan-fried sea bream with marshland samphire, sautéed brown shrimp and brown butter £20.00
 Steamed Scottish mussels à la Normande with West Country cider £8.50 / £17.00



GRILLS FROM THE WOOD CHARCOAL OVEN

All our beef comes from British herds; it is at least 24 months old and is dry-aged for a minimum of 35 days

- | | | |
|-------------------------------------|--------------------------------------|-------------------------------------|
| Sirloin steak 10oz £26.00 | Rib-eye steak 14oz £32.00 | Rare breed pork chop 14oz £20.00 |
| Porterhouse 16oz £30.00 | Fillet steak on the bone 14oz £36.00 | Veal paillard £18.00 |
| T-bone steak 22oz £38.00 | Herdwick lamb cutlets £24.00 | Côte de boeuf (for two) 28oz £58.00 |
| Chateaubriand (for two) 20oz £60.00 | Mixed veal grill £19.00 | Calf's liver £18.00 |

Accompanied by a choice of béarnaise, pepper or marrowbone and shallot sauce



ROASTS, BRAISES AND PIES

- Steamed steak and onion pudding with onion sauce £19.00
 Roasted Goosnargh duck breast with sautéed foie gras, braised endive and smoked bacon £28.00
 Braised ox cheek Bordelaise with mashed swede and baby onions £18.00
 West Country pork belly with white bean cassoulet and Brussels sprouts £18.50
 Whole roasted organic chicken with potato dauphinoise, tarragon and mushroom sauce (for two) £38.00
 Roasted partridge breast with pâte en croute, game chips,
 watercress salad £24.00



FROM THE TROLLEY DAILY

Available at lunch only - served with seasonal vegetables

- | | |
|-----------|--|
| MONDAY | Roasted rib of beef £28.00 |
| TUESDAY | Roasted rack of rare breed pork £22.00 |
| WEDNESDAY | Beef Wellington £28.00 |
| THURSDAY | Roasted leg of lamb £24.00 |
| FRIDAY | Roasted loin of suckling pig £22.00 |
| SATURDAY | Steak and kidney pie £20.00 |
| SUNDAY | Roasted sirloin of beef £22.00 |



SIDE ORDERS

- Mashed potatoes £3.50
 Hand-cut chips £3.50
 Roasted King Edward potatoes £3.95
 Creamed or sautéed spinach £3.95
 Cauliflower cheese gratin £3.95
 French beans with shallots £3.50
 Butter glazed carrots £3.95
 Tomato and onion salad £5.95
 Lettuce and shallot salad £4.95

Prices include VAT. A discretionary 12.5% gratuity will be added to your bill.



DESSERTS

Plum tart with Barolo ice-cream £9.00

Blackberry and banana Eton mess £9.00

Pistachio soufflé with vanilla ice-cream £8.00

Passion fruit and lime baked Alaska flambé £9.00

Apple Charlotte with calvados crème fraîche £8.00

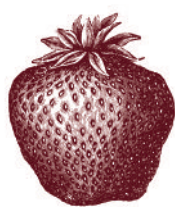
Opera cake with milk and honey ice-cream £9.00

Rice pudding with poached morello cherries £9.00

Spiced vanilla mille feuille with toasted hazelnuts *(for two)* £18.00

British cheeses £12.00

Welsh rarebit £6.50



CHAMPAGNE BY THE GLASS

NV Ayala Brut Majeur

NV Bollinger Rosé

2000 Pol Roger

WHITE & ROSE WINE BY THE GLASS

2010 Côtes de Gascogne 'Cuvée Marine', Domaine de Menard, France £5.50

2010 Cheverny Sauvignon, Domaine du Salvard, France £6.75

2010 Corbières Rosé, Château Ollieux Romanis, France £7.25

2010 Bacchus Reserve, Chapel Down, England £7.50

2009 Pinot Gris, Mount Difficulty, New Zealand £8.50

2009 Pinot Blanc Auxerrois, Albert Mann, France £9.50

2010 Albariño 'O Rosal', Terras Gauda, Spain £10.00

2007 Riesling Spätlese, Zeltinger Sonnenuhr, Selbach Oster, Germany £11.50

2009 Chardonnay, Cuvasion, USA £12.50

2009 Pouilly-Fuissé 'Les Sceles', Domaine Thibert, France £13.00

2009 Condrieu 'Vent d'Anges', Didier Morion, France £18.00

RED WINE BY THE GLASS

(125ML) £12.75 2009 Côtes du Roussillon Villages 'Bila-Haut', Chapoutier, France (175ML) £5.50

£16.50 2009 Shiraz Mourvèdre 'Butcher's Block', Turkey Flat, Australia £6.75

£19.50 2010 Valpolicella Classico, Allegrini, Italy £7.00

2008 Côtes du Rhône Villages 'Sablet', La Roubine, France £7.50

2009 Cabernet Sauvignon 'Jester', Mitolo, Australia £10.00

2009 Pinot Noir, Delta Vineyards, New Zealand £11.00

2009 Côtes de Nuits Villages, Domaine Coillot, France £13.00

2007 Malbec, 'Piedra Negra' Bodega Lurton, Argentina £14.50

2006 Rioja Reserva, Bodegas Roda, Spain £16.00

2004 Château Quinault l'Enclos, France £18.00

DESSERT WINE AND PORT

2009 Coteaux du Layon Saint Lambert, Domaine Ogereau, France (100ML) £6.50

2008 Maury, Mas Amiel, France £8.50

2006 Sauternes, Château Laville, France £13.00

2005 Vin de Constance, Klein Constantia, South Africa £15.00

(75ML)

NV Somerset Pomona, Somerset Cider Brandy Company £6.00

2005 Fonseca Late Bottled Vintage £6.50

10YO Taylor's Tawny £7.50

1991 Croft Vintage £15.00



Wines by the glass are also available as a 125ml measure on request