

À LA CARTE




Denotes a favourite recipe of Bea Tollman, our Founder and President.

STARTERS

HAY-ON-WYE GOATS' CHEESE (V)
Fig, toasted chestnuts, orange compote, 12 year old balsamic
12

GLAZED LOBSTER OMELETTE
Thermidor sauce, chives
20

HERITAGE BEETROOT (VG)
Fig, toasted chestnuts, orange compote
10

BEA TOLLMAN'S CHICKEN NOODLE SOUP 
10




ORKNEY KING SCALLOP
Spiced pork belly, parsnip purée, red pepper oil, parsnip crisp
18

ROASTED KING OYSTER MUSHROOM (V)
Brussels sprouts, parsnip purée, red pepper oil, winter truffle
10

SALAD OF CHERRY SMOKED DUCK
Chicory, pickled carrot, fig, Stichelton
18

H. FOREMAN'S LONDON SMOKED SALMON
Traditional accompaniments
18

SALADS

BEA TOLLMAN'S CAESAR SALAD  12
add grilled chicken 5
BEA TOLLMAN'S COBB SALAD  17
BUTLER'S CHOPPED SALAD (VG)  10

FISH AND CHIPS

Beer battered haddock with triple cooked chip, mushy peas, tartare sauce.
Served with curry sauce, gravy and pickles.
20

GRILLS

T-BONE STEAK TO SHARE
Watercress salad, bone marrow, caper sauce
80
DRY-AGED RIB EYE STEAK 280G
Watercress salad, béarnaise sauce
36
DOVER SOLE  *Hollandaise sauce*
42
GRILLED SUSSEX HALLOUMI (V)
Barley, freekeh, seasonal vegetables, pumpkin seeds, dried cranberries
20
GRILLED HEN OF THE WOODS (VG)
Barley, freekeh, seasonal vegetables, pumpkin seeds, dried cranberries
18

PIES

JACOBS LADDER SHORT RIB, STOUT AND STICHELTONPIE
Buttery mashed potato, peas, beef gravy
20
WEST COUNTRY LAMB AND MINTPIE
Buttery mashed potato, peas, lamb gravy
20
CHICKEN, TRUFFLE AND CHESTNUT MUSHROOM PIE
Buttery mashed potato, peas, chicken gravy
20
SMOKED HADDOCK, PARMESAN AND CHIVEPIE
Buttery mashed potato, peas, white wine cream sauce
20
ROAST SQUASH, KALE, PINE NUTS AND GOATS' CHEESE PIE (V)
Buttery mashed potato, peas, white wine cream sauce
18

MAINS

SADDLE OF SALISBURY VENISON
Roasted butternut squash, braised venison croquette, kale, blackberry sauce
35
IBERICO PORK BELLY
Mustard mashed potato, Savoy cabbage, black pudding Scotch egg, caramelised apple
30
PAN FRIED HALIBUT
Smoked celeriac and Parmesan sauce, pancetta, toasted chestnuts, fennel
35
ROSTED RADICCHIO (VG)
Butternut squash, fennel, Brussels sprouts, toasted chestnuts
20

SIDES

BUTTERY MASH POTATO

TRIPLE COOKED CHIPS, SMOKED SEA SALT

KALE, GARLIC, CHILLI

HERITAGE BEETROOTS, PICKLED FENNEL

DUCK FAT POTATO TERRINE CHIPS

TRIPLE COOKED CHIPS, SMOKED SEA SALT

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
LANSON BLACK LABEL	19	85
LANSON WHITE LABEL	20	90
LANSON ROSÉ	21	95
BOLLINGER		98
LANSON BLACK LABEL RESERVE	30	100
DOM PÉRIGNON 2006/2009		395
CRISTAL ROEDERER 2006		450

SPARKLING WINE

		Bottle
BOLLA, SUPERIORE D.O.C.G. <i>Prosecco Di Conegliano Extra Dry</i>	15.5	55

ROSÉ WINE

	Glass 175ml	Bottle
VINA REAL, ROSADO <i>Rioja, Spain</i>	10	38
LE RABAULT, JOSEPH MELLOTT <i>Sancerre, France</i>	14	49
COEUR DE ROSÉ <i>Côtes de Provence, France</i>	16	60

WHITE WINE

	Glass 175ml	Bottle
BLANC DE MER <i>Bouchard Finlayson, South Africa</i>	10	38
PINOT GRIGIO, FANTINEL <i>Friuli-Venezia, Italy</i>	11	40
PICPOUL DE PINET, RESERVE DE MIROU <i>Languedoc, France</i>	11	42
SAUVIGNON BLANC, WALKER BAY <i>Bouchard Finlayson, South Africa</i>	12	45
CHARDONNAY SANS BARRIQUE <i>Bouchard Finlayson, South Africa</i>	12	47
CHARDONNAY CROCODILE'S LAIR <i>Bouchard Finlayson, South Africa</i>	13	51
CHARDONNAY MISSIONVALE <i>Bouchard Finlayson, South Africa</i>	15	55
SANCERRE, LA GRAVELLIERE, JOSEPH MELLOTT <i>Loire, France</i>	16	62
CHABLIS PREMIER CRU, VAUCOUPIN <i>Burgundy, France</i>	18	70
POUILLY FUMÉ <i>Loire, France</i>		85

RED

	Glass 175ml	Bottle
MALBEC, TORO FUERTE <i>Mendoza, Argentina</i>	10	38
CABERNET SAUVIGNON, PRIMUS <i>Maipo Valley, Argentina</i>	12	44
RIOJA RESERVA, DON JACOBO <i>Rioja, Spain</i>	13	51
HANNIBAL <i>Bouchard Finlayson, South Africa</i>	17	68
PINOT NOIR GALPIN PEAK <i>Bouchard Finlayson, South Africa</i>	18	70
FLEUR DE PÉDESCLAUX <i>Pauillac, Bordeaux, France</i>		75
LA BERNARDINE <i>Châteauneuf-du-Pape, Rhône, France</i>		85
BRUNELLO DI MONTALCINO, RUFFINO <i>Greppone Mazzi Estate, Italy</i>		110

Please feel free to speak to the Bar Team to discuss our extensive wine list

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