

ALL DAY MENU

EGGS BENEDICT 12

Ham, toasted English muffin,
hollandaise sauce

H. FOREMAN'S SMOKED SALMON AND SCRAMBLED EGGS 19

With toasted sourdough

GYPSY EGGS 12

Baked eggs in a rich tomato sauce, chorizo,
spinach, parmesan and cannellini beans

FREE RANGE OMELETTE WITH CHIPS 16

With your choice of ham, salmon, cheese or
mushroom as fillings

BEA TOLLMAN'S CAESAR SALAD 10

Baby gem lettuce, garlic croutons and parmesan cheese
Add grilled chicken or king prawns 15

BEA TOLLMAN'S CHICKEN COBB SALAD 15

Parma ham, avocado, plum tomatoes,
boiled egg, blue cheese

BEA TOLLMAN'S CHICKEN NOODLE SOUP 8

SOUP AND SANDWICH OF THE DAY 12

H. FOREMAN'S LONDON SMOKED SALMON 19

With traditional accompaniments

CHESTERFIELD CLUB SANDWICH 16

A triple layer toasted sandwich: free range chicken,
egg, smoked back bacon, tomato, lettuce,
mayonnaise, triple cooked chips

CHESTERFIELD CHEESE BURGER 19

Beef burger, pickled cucumbers, caramelized onion,
Burger sauce, Monterey Jack cheddar, triple cooked chips

STEAK SANDWICH 19

Grilled sourdough, bavette steak, horseradish mayonnaise,
caramelized onions, chive butter and triple cooked chips

RED LENTIL, CHICKPEA AND CAULIFLOWER DAHL 14

Vegetable Samosa, homemade chapati,
popadum, mango chutney

BUTTER CHICKEN 18

Homemade chapati, basmati rice,
popadum, mango chutney, riata

ROAST COTSWOLD CHICKEN BREAST 20

English peas, pancetta, roasted grelot onion,
Giroles and a truffle jus

KING PRAWN STROGANOFF 18

Brandy mushroom cream sauce, basmati rice

TRADITIONAL FISH AND CHIPS 18

Beer-battered haddock, mushy peas, tartar sauce,
pickles, brown bread, malt vinegar

DRY AGED BAVETTE STEAK 28

triple cooked chips, béarnaise sauce

PIZZA 18

Mushroom, smoked ham,
mozzarella, san Marzano
tomato sauce

Chicken, balsamic red onion,
sweet corn, mozzarella,
san Marzano tomato sauce

Mozzarella, san Marzano
tomato sauce, basil

DESSERTS 9

Hot chocolate fondant
Peanut butter ice cream, raspberry

English strawberry Arctic roll
Elderflower and Thai basil

Bea Tollman's Honeycomb ice cream
Salted caramel sauce

Selection of Neals yard cheese
Homemade chutney, biscuits, grapes

SMALL PLATES 7

Pork sausage rolls
Homemade piccalilli

Chicken satay

Wild mushroom Aranchini
Truffle mayonnaise

Cheddar cheese and
tomato toastie

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.

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label	£ 19	£ 85
Lanson White Label	£ 20	£ 90
Lanson Rosé	£ 21	£ 95
Veuve Clicquot Brut NV		£ 98
Lanson Extra Age Brut	£ 35	£ 180
Dom Pérignon 2006/ 2009	£ 395	
Cristal Roederer 2006	£ 450	

SPARKLING WINE

	Glass 175ml	Bottle
Bolla, Superiore D.O.C.G	£ 15.5	£ 55
Prosecco Di Conegliano Extra Dry		
Peramo Anniversario		£ 55
Bianco Spumante		

WHITE WINE

	Glass 175ml	Bottle
Blanc de Mer	£ 10	£ 38
Bouchard Finlayson, South Africa		
Pinot Grigio, Fantinel	£ 11	£ 40
Friuli- Venezia Giulia, Italy		
Picpoul de Pinet, Reserve de Mirou	£ 11	£ 42
Languedoc, France		
Sauvignon Blanc, Walker Bay	£ 12	£ 45
Bouchard Finlayson, South Africa		
Chardonnay Sans Barrique	£ 12	£ 47
Bouchard Finlayson, South Africa		
Chardonnay Crocodile's Lair	£ 13	£ 51
Bouchard Finlayson, South Africa		
Chardonnay Missionvale		£ 55
Bouchard Finlayson, South Africa		
Sancerre, La Graveliere, Joseph Mellot		£ 62
Loire, France		
Chablis Oremier Cru, Vaucoupin		£ 70
Burgundy, France		
Pouilly Fumé, de Ladoucette		£ 85
Loire, France		

RED WINE

	Glass 175ml	Bottle
Malbec, Osado	£ 10	£ 38
Mendoza, Argentina		
Cabernet Sauvignon, Caves Road	£ 11	£ 42
Margaret River, Australia		
Rioja Reserva, Don Jacobo	£ 13	£ 51
Rioja, Spain		
Hannibal		£ 68
Bouchard Finlayson, South Africa		
Pinot Noir Galpin Peak		£ 70
Bouchard Finlayson, South Africa		
Fleur De Pédesclaux		£ 75
Pauillac, Bordeaux, France		
La Bernardine		£ 85
Châteauneuf- Du- Pape, Rhône, France		
Brunello di Montalcino, Ruffino		£ 110
Greppone Mazzi Estate, Italy		

ROSÉ WINE

	Glass 175ml	Bottle
Vina Real, Rosado	£ 10	£ 38
Rioja, Spain		
Le Rabault, Joseph Mellot		£ 49
Sancerre, France		
France de Rosé Réserve		£ 60
Côtes de Provençe, France		

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

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