

10 August 2018

Oysters Roasted with Seaweed	3.5 ea
Smoked Cod's Roe	3.5
Grilled Bread and Anchovy	5.5
Chopped Egg Salad with Bottarga	5
Wild Rabbit, Blood Sausage and Beans	7.5
Samphire, Melon and Carmarthen Ham	7.5
Shishito Peppers	6
Corn On the Cob	4.5
Clams and Trotter Sauce	7
Young Leeks with Fresh Cheese	8
Summer Tomato Soup	7.5
Soused Mackerel	8
Moorland Beef Tartare	9
Spider Crab, Cabbage and Fennel	9.5
Langoustine	12.5
Herdwick Lamb	18.5
Roast Duck	19
John Dory	18
Lemon Sole	22
Beef Chop	38 / 48 / 58
Whole Turbot	65 / 75
Lobster	42
Bread and Butter	3.5
Tomatoes	5
Grilled Red Peppers	5
Smoked Potatoes	4.5
Wild Rocket	3
Cheese	10
Burnt Cheesecake & Peaches	6
Lemon Tart	5.2
Caramel Cream	4
Ice Cream	4.5
Grilled Strawberry	
Chocolate	

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
Peach Fizz	9
Laver Martini	9
Sloe Negroni	9

SPARKLING

Quim Vila, Cava Brut Nature 'Babot'; Penedes, Spain NV	7 / 36
Michel Gonet, Champagne '3 Terroirs'; Champagne, France 2010	13 / 70
Hambledon, Classic Cuvee; Hampshire, England NV	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
Koehler-Ruprecht, Kallstadter Riesling Trocken; Pfalz, Germany 2017	7 / 36
Haut Fevre, Muscadet Sevre-et-Maine 'Gras Moutons'; Loire, France 2016	7 / 36
Murgo, Etna Bianco, Sicily, Italy 2017	8 / 40
San Lorenzo, Verdicchio Castello di Jesi 'Le Oche'; Marche, Italy 2016	8 / 45
Confuron-Gindre, Bourgogne Aligoté; Burgundy, France 2016	10 / 49
Chavy-Chouet, Bourgogne Blanc 'Les Femelottes'; Burgundy, France 2016	10 / 49
Argyros, Assyrtiko 'Estate'; Santorini, Greece 2016	11 / 55
Tissot, Chardonnay 'Les Bruyeres'; Jura, France 2015	15 / 75

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
Ciu Ciu, Rosso Piceno 'Bacchus'; Marche, Italy 2016	5 / 27
Graviette, Rouge 'Ju de Vie'; S Rhone, France 2016	7 / 33
Thymiopoulos, Xinomavro 'Jeunes Vignes'; Naoussa, Greece 2016	8 / 39
Mas Coutelou, 'Vin des Amis'; Languedoc, France 2017	9 / 44
Confuron-Gindre, Bourgogne Rouge; Burgundy, France 2016	10 / 51
Envinat, Tinto 'Lousas Vino de Aldea'; Ribeira Sacra, Spain 2016	11 / 54
Romaneaux-Destezet, VdP de l'Ardèche Syrah; N Rhone, France 2016	11 / 56
Arianna Occhipinti, Frappato; Sicily, Italy 2016	12 / 61
Domaine de Galouchey, Vin de Jardin; Bordeaux, France 2015	12 / 62

SWEET WINE

Maestro Sierra, Amoroso; Jerez, Spain NV 750ml	7 / 52
Maestro Sierra, PX; Jerez, Spain NV 750ml	8 / 53
Cesar Florido, Moscatel 'Pasas'; Jerez, Spain NV 750ml	9 / 57
Samos, Muscat 'Nectar'; Samos, Greece 2010	10 / 47
Lapeyre, Jurancon Moelleux; South West, France 2017 750ml	10 / 50
Kyperounda, Commandaria; Pitsilia Mtns, Cyprus 2008 500ml	13 / 46

Please ask to see our full wine list