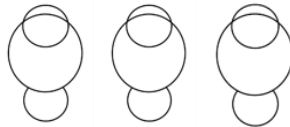


English asparagus, poached duck egg & hollandaise <i>Bin 112 'Les Cornets' Pouilly-Fumé Sauvignon Blanc, Loire Valley 2014 France 125ml £8</i>	8
Foie gras terrine, apple, date & sultana chutney <i>Bin 114 Albert Mann Gewurtztraminer Grand Cru Alsace 2012 France, 125ml £11</i>	12
Selection of 3 cured Spanish jamon <i>Bin 733 Bodega y Viñedos de Cabrini 'Old Vine' Malbec, Mendoza 2013 Argentina 125ml £7.7</i>	17
Char-grilled calamari, rocket, aioli <i>Bin 305 Azienda Agricola 'Pithos Bianco' Grecanico, Sicily 2015 Italy 125ml £10</i>	8
Black pudding scotch egg, pickled cucumber <i>Bin 611 GD Vajra Nebbiolo Langhe DOC, Piedmont 2014 Italy 125ml £9.9</i>	8
Tuna tartare, avocado salsa <i>Bin 220 Dobogó 'Tokaji' Furmint, Tokaji 2014 Hungary 125ml £9.7</i>	9
Endive, apple, walnut & blue cheese salad <i>Bin 122 Chardonnay O12, A Jouveaux, Macon, Burgundy 2012 France 125ml £7.1</i>	7 / 13



Beetroot and goats cheese gnocchi, parmesan, pea shoots <i>Bin 904 'Treinspoor' Tinta Barocca, Swartland 2015 South Africa 125ml £9.7</i>	14
Chicken supreme, spinach & sundried tomato, fennel confit, butter sauce <i>Bin 485 Sadie Family 'Skurfberg' Chenin Blanc, Swartland 2014 South Africa 125ml £10.2</i>	16
Sesame seared tuna (rare), mango salsa, shiitake mushrooms <i>Bin 711 Felton Road 'Bannockburn' Pinot Noir Central Otago 2012 New Zealand 125ml £13</i>	17
Hot smoked salmon, cannellini beans, harissa <i>Bin 283 Mount Eden Chardonnay, Santa Cruz Mountains 2012 United States 125ml £11.9</i>	17
Iberico pork loin, romesco sauce, sautéed potatoes <i>Bin 683 Testalonga 'The Dark Side' Syrah, Swartland 2016 South Africa 125ml £10.6</i>	17

Onglet steak, hand-cut chips	17
Fillet steak, hand-cut chips	27
Côte de boeuf, sautéed potatoes, green beans (650gr for two to share)	55
All steaks served with either Béarnaise sauce or Horseradish cream	
<i>Bin 505 Margaux du Château Margaux, Bordeaux 2012 France 125ml £14.8</i>	

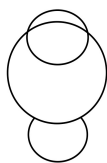
### Sides

Green Beans	Rocket & Parmesan	Creamy Spinach	5
Chips	Truffle Mash	Tempura courgette chips	

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**Match it yourself? Buy a Wine card and sample any of our 48 wines by the glass.**

A discretionary service charge of 12.5% will be added to your bill. Please notify your waiter if you have any allergies.



## Dessert of the month

Banoffee Pie 2013 Beerenauslese, Umathum Burgenland Austria 100ml £9.5	8
Vanilla crème brûlée, fresh strawberry 2013 Jurançon Moelleux, Clos Uroulat France 100ml £7	7
Caramelised orange cake, salted caramel ice cream Otima Port 10 Yr Old Tawny, Warre's 100ml £7.6	8
Sorbet – Raspberry, Mango Ice Cream – Chocolate, Vanilla, Salted Caramel, Coconut	2/Scoop

## Androuet Cheese Selection

Served with Grapes, Celery & Chutney	Any 2	14
	Selection of all 4	14
Old Winchester – Whiltshire		(Raw Cow's milk)
Pave de Maziere – Poitou-Charentes, France		(Raw Goat's Milk)
St Nectaire – Auvergne, France		(Raw Cow's milk)
Picos Blue – Picos, Spain		(Pasteurised Cow's and Goat's Milk)

Wine suggested with Cheese Selection Bin 507 St Joseph, Bernard Gripa, Northern Rhône 2013 France 125ml £11
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## DESSERT WINES

	100ml	Bottle
2013 Jurançon Moelleux, Clos Uroulat (Fr)	7	52 750ml
2013 Beerenauslese, Umathum Burgenland (Au)	9.5	34 375ml
2009 Sauternes, Château Filhot (Fr)	9.8	34 375ml

## PORT

	100ml	Bottle
Otima 10 Yr Old Tawny, Warre's	7.6	34 500ml
1980 Vintage, Graham's	16.5	108 750ml

## SHERRY

	100ml	Bottle
NV Puerto Fino de Santa Maria, Lustau (Sp)	5.7	21 375ml
NV Papirusa Manzanilla, Lustau (Sp)		38 375ml
NV East India Solera, Lustau (Sp)	6.2	43 750ml

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