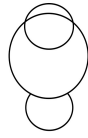


12PM – 3PM



Lunch Special

**1 Course £12**

**2 Courses £14**

Soup of the day

Aubergine bake - roast pepper, courgette, pesto, mozzarella

Duck terrine, prunes, fig chutney

Seared wild salmon, pumpkin & sweet potato gratin, cauliflower velouté

Black truffle & ricotta tortelloni, wild mushrooms, rocket

Fish & hand-cut chips, peas

Pumpkin & goat's cheese tart, artichoke

*Bin 220 Dobogo Furmint, Tokaji 2015 (Fr) 125ml £9.7*

8

Char-grilled calamari, octopus, tomato relish, harissa aioli

*Bin 303 Craven Wines Clairette Blanche, Stellenbosch 2015 (RSA) 125ml £7.9*

9

Foie gras, quince jelly, toasted brioche

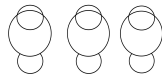
*Bin 114 Albert Mann Gewürztraminer Grand Cru, Alsace 2014 (Fr) 125ml £11.1*

11

Cornish crab & smoked salmon tartare

*Bin 105 Delaporte 'Chavignol' Sancerre AC, Loire Valley 2016 (Fr) 125ml £8.8*

8



BWR burger; lettuce, tomato, gherkin, aioli, hand-cut chips

*Add: bacon £1.5, crushed avocado £1.5, Cheddar cheese £1.5, foie gras £4*

12

Scallops, baked pea risotto, parsnip purée, piquillo pepper

*Bin 280 Hedges 'CMS' Sauvignon Blanc, Columbia Valley 2015 (US) 125ml £8.4*

19

Onglet steak (200g), hand-cut chips

17

Fillet steak (200g), hand-cut chips

27

Côte de boeuf (650g), sautéed potatoes (for 2 to share)

45

Steaks are served with either béarnaise or peppercorn sauce.

*Bin 505 Margaux du Château Margaux Cabernet Sauvignon Margaux AC, Bordeaux 2012 (Fr) 125ml £14.8*

Sides – New potatoes, Hand-cut chips, Tempura courgette with aioli, Rocket & parmesan,  
Green beans, Wilted Spinach 4

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.  
Match it yourself? Buy a Wine card and sample any of our 40 wines by the glass.

A discretionary service charge of 12.5% will be added to your bill