

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

V - Vegetarian
VG - Vegan
VG* - Vegan Option Available
NGCI - Non Gluten Containing Ingredients
NGCI* - Non Gluten Containing Ingredients Option Available
DF - Dairy Free
DF* - Dairy Free Option Available

START HERE

MINESTRONE (NGCI*, DF*, V*, VG*) artichoke pesto, pecorino Romano Best paired with <i>Agustinos Merlot</i>	£13	OX CHEEK STUFFED PASTA (DF*) cauliflower, truffle jus, crispy onion Best paired with <i>Frappato Vittoria</i>	£13.5
PUMPKIN & CINNAMON FILO TART (V) Pedro Jimenez, hazelnut granola Best paired with <i>Walt Pinot Noir</i>	£13	DUCK PARFAIT (NGCI*) Seville orange, clotted cream brioche Best paired with <i>Trimbach Riesling</i>	£13.5
BREAM (NGCI) ratatouille, shellfish bisque Best paired with <i>Alba Martin Alberino</i>	£13.5	VEGAN NDUJA ARANCINI (DF, V, VG) Best paired with <i>Ca' Bolani Prosecco</i>	£12
CONFIT SALMON (NGCI, DF) lemongrass broth, yuzu, pistachio Best paired with <i>Alba Martin Alberino</i>	£13.5		

MAIN PART

VENISON LOIN AND SAUSAGE (DF*, NGCI) stuffed prune, parsnip, chestnut jus Best paired with <i>Haut-Medoc</i>	£28.5	OYSTER REGINETTE PASTA clams, parsley (ask your server for today's vegetarian pasta option) Best paired with <i>Sauvignon blanc</i>	£22.5
GUINEA FOWL BREAST (NGCI) cep, roasted squash, shimeji mushrooms, guinea gravy Best paired with <i>Briccotondo Barbera</i>	£26.5	DOUBLE WAGYU BURGER (NGCI*, DF*) chimichurri, chilli cheese, fries Best paired with <i>Laurent Perrier Cuvée Brut</i>	£21
SHARING SIRLOIN FOR TWO (NGCI*, DF*) braised rib short rib pie, oyster & parsley emulsion, hand cuts chips (dinner inclusive guests - £15 per person supplement) Best paired with <i>Vintage edition Secco</i>	£80	FALAFEL BURGER (DF, NGCI*, V, VG) lettuce, tomato, guacamole, fries Best paired with <i>Maison Badet Clement</i>	£20
COD (NGCI) cauliflower, samphire, capers, raisins, beurre noisette Best paired with <i>Friulano</i>	£26	PRIME FISH AND CHIPS (NGCI, DF) Fistral sauce, hand cut chips Best paired with <i>Gusbourne English Sparkling Wine</i>	£28
AUBERGINE (DF, V, VG) Moroccan couscous, pomegranate Best paired with <i>Walt Pinot Noir</i>	£21.5		

ON THE SIDE

CHICKEN FAT MASHED POTATO (NGCI)	£7	CHIMICHURRI PADRON PEPPERS (NGCI, DF, V, VG)	£6
TENDERSTEM BROCCOLI (NGCI, DF*, V, VG)	£5	FRIES (NGCI, DF, V, VG)	£6
GREEK SALAD (NGCI, DF*, V)	£6	MAC AND CHEESE (V)	£6

FIZZ AND CHIPS! £50

GLASS OF GUSBOURNE
ENGLISH SPARKLING
WINE

PRIME FISH AND CHIPS
Fistral sauce, hand cut chips
(NGCI, DF)

CLUB TROPICANA
KNICKERBOCKER
GLORY (NGCI)