

SNACKS

The Vineyard bread, Abernethy butter £6

Noccellara olives £4

King's Siberian caviar 10g, cultured cream, blinis £31

Smoked cod's roe, rye toast £6

Courgette, mint and pine kernel dip, poppy seed crackers £7

SPECIAL FOR TRUFFLE SEASON

Australian black truffle risotto (VE) £32

STARTERS

Berkshire pork "pie"

Roscoff onion chutney £18

2019 *Matias Riccitelli, Old Vines, Torrontes, Argentina* £18

Vineyard gin cured Berkshire trout

horseradish cream, pickled cucumber £18

2023 *Ktima Biblia Chora, Assyrtiko/Semillon, Ovilos, Greece* £17

Summer pea risotto

almonds, mint, cured lardo (VE) £18

2023 *Heppington, Pinot Gris, England* £12

Burrata

white peach, dukkah, lemon thyme (V) £17

2020 *Sonberk, Pálava, Czech Republic* £15

Cuore de Vesuvio tomatoes

chaat masala, coriander, yoghurt (VE) £16.5

2022 *Enrico Santini Vermentino/Sauvignon Blanc, Campo alla Casa, Italy* £12

TO SHARE (Subject to availability)

Berkshire pork tomahawk

panisse cake, Sheepdrove leaves, grapes and mustard sauce £75

2022 *Bachelor, Gamay Noir, Wismer Foxcroft, Twenty Mile Bench, Canada* £74 (500ml)

Wild Cornish turbot

Jersey Royals, spring greens £70

2021 *Volnay 1er Cru, RenMonnier, Clos des Chênes, Burgundy, France (Red)* £84 (500ml)

MAINS

Roasted rump of spring lamb

artichokes, Jersey Royals, broad beans £34

2021 *Zorah, Areni Noir, Karasi, Armenia* £17

10oz Hereford Ribeye steak

Café de Paris butter, beef fat chips £42

2020 *Ribera Del Duero, Áster, El Espino, Spain* £24

Devon white chicken

rainbow chard, mushrooms, supreme sauce £35

2022 *Momento, Grenache Noir, Paardeberg, South Africa* £17

Stone bass cooked over charcoal

Ratatouille and basil £34

2023 *Paringa Estate, Pinot Noir, Peninsula, Australia (Red)* £16

Cornish monkfish and prawn "en croute"

shallot, baby leeks, red prawn £39

2021 *Alpha Estate Xinomavro, Hedgehog Vineyard, Greece (Red)* £17

Open Lasagne of grilled courgette and pepper

garlic cream (VE) £28

2023 *Côtes de Provence, Caves d'Esclans, Rock Angel, France (Rose)* £14

SIDES £6

Sheepdrove organic farm mixed greens | Chips |

Mash potatoes | Baby gem salad | French fries |

New potatoes | Sheepdrove organic farm spring herb salad

(Ve) denotes dishes that can be made vegan, while (V) denotes dishes that can be made vegetarian

WINE TREES £45

Our Sommelier team has curated the perfect wine pairing experience.

Taste and savour three 125ml glasses of wine perfectly paired with your meal. Get in the mood with a delicious wine with your starter, relax with a blind tasting black glass to refresh your palate and get ready for your main course tipple.



DESSERTS

Raspberry soufflé

tonka bean ice cream £17

Wairau River, Botrytised Riesling, Marlborough, New Zealand, 2022 £9 (70ml)

Blueberry and vanilla mousse

crystalized violet £16

Alta Alella, Dolç Mataro, Catalunya, Spain, 2021 £10 (70ml)

Wild strawberry cheesecake

lemon verbena sorbet £15

Akashi-Tai, Junmai Ginjo, Sparkling Sake, Japan NV £9 (70ml)

80 % chocolate mille feuille

fudge, hazelnut ice cream £17

Vin Santo del Chianti, Bonnachi, Tuscany, Italy, 2018 £8 (70ml)

Cheese board

3pc £14 - 5pc £20

Vintage Port, Barros, Douro Valley, Portugal, 2002 £14 (70ml)

CHEESE SELECTION

Double Gloucester (p)

From Charles Martell dairy in Gloucestershire, cheese is made with Old Gloucester breed of cows, known for their rich and creamy milk. Annatto, natural colouring from bushes in Central America, gives a distinctive orange colour. When ripe, it delivers buttery notes.

Rosary (v, p)

Fresh goat's cheese from New Forest. Zesty and lemony flavours. Light on the palate.

Waterloo (v, p)

Creamy soft, bloomy rind cheese made on the outskirts of Reading, Berkshire.

Killeen (p)

A gouda-style cheese made with goat's milk, by Marion Roeleveld on her farm in Portumna, Co. Galway. Slightly nutty with maturity, smooth and mild, with a sweet goat's milk flavour.

Cashel blue (v, p)

Blue cow milk cheese, soft, first blue cheese ever made in Ireland. Very rich, creamy cheese made with milks from cows grazing in rich pastures, salty like all blue cheese, hence long-lasting flavours.

FLIGHTS

Fortified Wine tree

50ml £16 / 100ml £32

Palo Cortado Gonzales Byass 12 years

Madeira Henriques & Henriques Sercial 15 years

Colheita Port Barros 2005

The Macallan Whisky Flight

25ml £50 / 50ml £95

12 years Sherry Cask

15 years Double Cask

18 years Sherry Cask

Laphroaig Whisky Flight

25ml £27 / 50ml £51

10 years Sherry Cask

Lore

18 years

Highland Park Whisky Flight

25ml £56 / 50ml £105

12 years

18 years

25 years

