



DINNER MENU

NIBBLES

- Sourdough Bread & Keen's Whey Butter - £3
- Bacon Scone, Maple Syrup & Cornish Clotted Cream (each) - £3
- Tarte Fine, Smoked Yoghourt & Girolles Mushrooms - £8
- Lamb Sweetbread Nuggets, Smoked Paprika & Jalapeño Sour - £7.5

STARTERS

- Braised Carrot Carpaccio, Smoked Ewe's Ricotta & Dressed Quinoa Salad - £14
- Lamb Ragù Pappardelle, Kalamata Olives & Preserved Lemon - £14
- Tomato & Watermelon Salad, Taramasalata, Pine Nuts, Olive & Pickled Chilli - £16
- Duck Foie Gras, Kaffir Lime, Melon & Berries - £19

MAINS

- Lasagna & Courgette, Smoked Egg Yolk, Tomato Relish, Black Olives & Basil - £24
- Cornish Brill, Pan Seared Gnocchi, Girolles & Crispy Mushrooms - £29
- Sussex Pork, Fresh Corn Polenta, Lime & Okra - £29
- Wooley Park Farm Duck Breast, Mirabelle plum, Apple, Black Pudding & Sage - £30

SIDES

- Pomme purée, Crispy Chicken Skin & Chives - £6
- Snow Peas Salad, Citrus, Lardons & Pecorino - £6
- Roasted Carrots, Tarragon Aioli & Crispy Bulgar Wheat - £6

DESSERT

- Banoffee, Nutmeg & Caramelized Pecan - £8
- Black Figs & Balsamic, Mascarpone, Meringue & Vanilla Ice Cream - £11
- Mirabelle Plum & Almond Tartlet, Toasted almond Ice Cream - £12

CHEESES

A selection of cheeses selected from Mons & Neal's Yard Dairy served in 25 grams, with Crackers & Chutney 1 / 2 / 3 /

4 / 5 / 6 Cheeses £4 / £7 / £12 / £15 / £18 / 22

Cardo, Raw Goat's Milk, Washed Cheese, Somerset, England

Innes Log, Raw Goat's Milk, Goat Cheese, Staffordshire, England

St. Jude, Cow's Milk, Soft Cheese, Suffolk, England

Mimolette, Cow's Milk, Hard Cheese, Calvados, France

Brie de Meaux, Raw Cow's Milk, Soft Cheese, Isle de France, France

Devon Blue, Ewe's Milk, Blue Cheese, Devon, England



DRINKS

SOMMELIER GUILTY PLEASURE

125ml / 375ml / Bottle

WINEMAKER FOCUS

We are super excited to present the amazing BIRGIT BRAUNSTEIN. Birgit is a super energetic, generous & talented lady located in the volcanic slopes of Burgenland, Austria at the border with Hungary.

We go big or we go home so we picked the top cuvee MAGNA MATER White & Red. From the top vineyards, handpicked and fermented in Amphora then delicately left in there to develop their unbelievable perfume and texture.

2013, Birgit Braunstein, Magna Mater Amphora, Chardonnay, White - £19 / £57 / £115
With a light skin contact, a long and delicate ageing in Amphora brings lot of stone fruits, smoky & earthy.

2011, Birgit Braunstein, Magna Mater Amphora, Blaufrankisch, Red - £19 / £57 / £115
Old Vines, fresh vintage that shows bright aromas of blueberries, grey pepper & meaty, pure elegance.

FRENCHIE'S COCKTAILS

THE FRENCHMAN IN NEW YORK - £12

Portobello Gin, Nardini Acqua Di Cedro, Drouin Pommeau Normandie, Earl Grey & Lemon Verbena

ALPINE NEGRONI - £13

Portobello Gin, Suze, Cocchi Americano, Genepi & Lemon Bitter

BARREL AGED MANHATTAN - £13

Bulleit Rye & Cinzano 1757

FRENCH RIVIERA - £14

Fair Vodka, Boudier Pear Liqueur, Yellow Chartreuse, Lavender Bitter, Lime Juice & Egg White

LE VENDEMIARE - £16

Hine VSOP Cognac, FAIR Vodka, FAIR Cacao Liqueur, Niepoort Tawny 10 years, Maple Syrup & Peychaud's Bitters

DESSERT COCKTAIL - AFTER EIGHT-ISH - £14

Hine VSOP Cognac, Fair Cacao Liqueur, Mint Liqueur, Branca Menta & Cream