

Drinks & Nibbles

Lunetta Prosecco (20cl)	£10	Marinated olives [VE]	£4
Negroni	£12	Sourdough & chive butter [V]	£6
Espresso Martini	£12	Baked cheese fondue	£7
Hugo Spritz	£12	“Steel Rigg” brown porter glazed meatballs	£7

Starters

Prawn cocktail shredded gem lettuce, pickled cucumber & sourdough	£9	Carpaccio venison loin, rocket & parmesan salad [GF]	£10
Potted smoked trout mixed herb salad & toasted sourdough	£10	Leek suet pudding “Shepherds Purse” blue cheese sauce [V] Or soft cheese & mustard sauce [VE]	£9
Pan seared partridge breast pickled pears, port & cranberry dressing [GF]	£9		

Mains

Steak Diane 10oz sirloin with wild mushroom & brandy sauce, dauphinoise potato [GF]	£32	Braised venison cottage pie cheddar mash, seasonal greens & red wine jus [GF]	£28
Pan fried sole sautéed potatoes, seasonal greens, lemon & caper butter [GF]	£23	Confit duck leg fondant potato, Toulouse sausage cassoulet, fondant potato, parsnip crisps [GF]	£28
Five bean cassoulet celeriac mash & parsnip crisps [VE]	£18		

Sides

Mashed potato £5 | Seasonal greens £5 | Triple cooked chips £5 | Sautéed potatoes £5

Dessert

Caramel panna cotta homemade gingerbread	£8	Dark chocolate mousse Kirch cherries, sablé biscuits [VE]	£8
Pear and almond tart vanilla mascarpone	£9	Steamed orange sponge crème anglaise & spiced marmalade syrup	£9
Banana parfait salted caramel sauce & candied pecans [GF]	£8	<i>A cheese offering is available, please ask your server.</i>	

Allergen Information [GF] Gluten Free, [GF,Op] Gluten Free Option, [VE] Vegan, [V] Vegetarian

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you do have any allergies or special dietary requirements, please notify a member of our team.

Wine Menu

White

125ml 175ml 250ml Bottle

Tierra Alta, Sauvignon Blanc £5 £6 £9 £26
Chile, Central Valley

Fresh, crisp, ripe citrus fruits. Packed with lime zest & kiwi fruit flavours.

Sanvigilo, Pinot Grigio £6 £7 £10 £27.5
Italy, Lombardia

Floral & fruity aromas. Crisp & fresh on the palate with ripe lemon characters.

The Listening Station, Chardonnay £7 £8 £11 £29
Australia, Victoria

Refreshingly unoaked, citrus & white peach flavours combine with a zesty fresh acidity.

Vila Nova, Vinho Verde £32
Portugal, Vinho Verde

Very intense wine with aromas of white fruit, tropical fruits & mineral notes. Very balanced with a persistent finish

Cape Height, Chenin Blanc £34
South African, Western Cape

This wine displays classic baked apple & zippy citrus aromas with ripe stone fruit on the palate, balanced by crisp acidity.

Red

125ml 175ml 250ml Bottle

Tierra Alta, Merlot £5 £6 £9 £26
Chile, Central Valley

This is juicy & fresh with soft plum, blackcurrant & cranberry aromas bursting from the glass, an easy drinking Merlot.

Borsao Monte Oton, Granacha £6 £7 £10 £27.5
Spain, Campo de Borja

The palate is soft & easy drinking with cassis, plum, bramble & cherry characters.

Bellefontaine, Cabernet Sauvignon £7 £8 £11 £29
France, Languedo

Ripe blackcurrant & wild berry fruits on the nose with a hint of grassy herbs, medium to full bodied.

Tesoro de los Andes, Malbec Bonarda £32.5
Argentina, Mendoza

The nose offers an appealing mix of spice & bramble fruit. Followed by dark damson & savoury overtones on the palate.

Calusari, Pinot Noir £34
Romania, Viile

Soft, smooth & supple on the palate with generous red fruits of raspberry, black cherry & wild strawberry.

Our lovely friends at Twice Brewed produce such high quality beers and spirits that we feature them in our bar, shop and our cooking!



twicebrewed.co.uk

Rosé

125ml 175ml 250ml Bottle

Sanvigilio, Pinot Grigio Rosato £6 £7 £10 £27.5
Italy, Lombardia

Crisp & delicate on the palate with subtle raspberry notes & a slight creamy finish.

Pasquiers Grenache, Cinsault Rosé £7 £9 £12 £35
France, Languedoc

Pale & fresh with soft red berry fruits & nicely poised acidity This is the perfect easy drinking summer rosé.

Sparkling & Champagne

20cl Bottle

Lunetta Prosecco, Spumante Brut £10 £32
Italy, Veneto

Deliciously light & fruity with hints of apple & peach.

Lunetta Prosecco, Rosé Spumante Brut £10 £32
Italy, Veneto

A fresh & dry sparkling rosé with red berry characters.

Henners, Brut NV £70
England, East Sussex

Green apple & pear mix with toasted brioche, providing a complex & moreish palate.

Henners, Brut Rosé NV £70
England, East Sussex

This sparkling rose delivers classic English red berry fruit flavours.

Taittinger, Champagne NV £90
France, Champagne

The champagne for any occasion. Be it for festivity or celebration.

Something a little bit special...

Bottle

White

Cave de l'Ormarine Duc de Morny, Pipoul de Pinet £38.5
France, Pipoul

Vibrant and fresh, a perfect Picpoul!

Alasia Gavi, Gavi £40
Italy, Piedmont

A modern elegant Gavi - textural, concentrated and food-friendly.

Domaine de Maltaverne, Pouilly-Fumé L'Ammonite £55
France, Loire

A real treat with an appealing balance of ripeness and finesse.

Red

Les Coteaux, Côtes du Rhône Villages £45
France, Rhone

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice.

El Coto, Rioja Crianza £50
Spain, Rioja

A stunning wine, great match with red meats and cheeses.

Contea di Castiglione, Barolo DOCC £62
Italy, Piedmont

A warm, richly-flavoured, spicy Barolo made in an approachable style with attractive dried red berry fruits.