



## LUNCH À LA CARTE

**Lunch from 12.15pm to 2.15pm**

### Starters

Homemade Bread and Butter 2.5 pp

Chef's Soup of the Day 4.5

Norfolk Green Asparagus, Caesar, Apple, Wild Garlic, Smoked Almond & Grilled Bread Praline (N) (V) 10

Tempura Oyster, Baby Gem, Monks Beard, Pickled Kohlrabi, Oyster Mayonnaise & Dill 11

### Mains

Leg of Lamb Cooked in Green Crumb, Confit Belly & Sweetbread Skewer, Black Olive, Homemade Ricotta, Grilled Sprouting Broccoli, Hash brown & Wild Herbs Sauce 21

Fish of the Day, Jersey Royale & Saffron Mouselline, Ragout of Razor Clams, Grilled Peas, Fudgy Jersey Royale & Fresh Herbs, Taramasalata Sauce & Chive Mayonnaise 22

Cavatelli, Grilled English Courgettes, Tempura Spring Onions, BBQ Fennel, Hazelnut Praline, Confit Burford, Brown Egg Yolk & Roasted Fennel Seed Sauce (V) (N) 18

### Desserts

Eton Mess of Red Tea, Last of the Season Rhubarb & Marigold 8.5

Lemon Tart with Fresh & Roasted Guariguette Strawberries & Crème Fraiche Ice Cream 9

Selection of Fine British Cheeses, Apple Honey, Crackers 9.5

### Sides

Roasted Beetroots, Goats Curd & Sunflower Seeds 5

Green Salad of Baby Gem, Shaved Radishes, Apple, Crispy Pecan & Soft Herbs Dressing 5

Skin on Fries with Rosemary Salt 4

### Burger & Beer

Angus Beef Burger, Pancetta, Dijonnaise, Pickles, American Cheese & Crispy Shallots with Shaved Iceberg on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer 19

Spiced Fritter of Celeriac, Halloumi & Red Onion, Basi Tzatziki, American Cheese & Pickles on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer (V) 19

Please notify staff if you have allergies to any ingredients  
The above dishes may contain trace nuts  
All charges are inclusive of VAT



# WINE LIST



175ml 125ml

## Champagne & Sparkling Wine

### **Lincoln's Inn Champagne, Jean Comyn Brut, NV**

57

Citrus and apple freshness on the nose. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.

### **Pol Roger, Epernay, Champagne France NV**

65

Sir Winston Churchill's favourite champagne! The nose has a bouquet of flowers, the palate is a fruit salad of flavours, fine bubbles, with tastes of ripe fruit fresh brioche.

### **Taittinger, Reims, Champagne, France NV**

67

This is a delicate wine with flavours of fresh fruit and honey. The Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.

### **Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/Veneto, Italy NV**

32.5

9

7

Straw yellow in colour with a persistent sparkle, pleasant fruity aromas and flavours of citrus and white stone fruit. Great food matches for canapés, fish, shellfish and salads.

### **Greyfriars Cuvee, Surrey, England, NV**

42

12

9

A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.

### **Greyfriars Rose, Surrey, England, NV**

42

12

9

A delicate pale colour, with aromas of summer berries and a fresh fruity palate. This exceptional wine is beautifully balanced, made from 100% Pinot Noir. The perfect aperitif.

### **Greyfriars Blanc de Blanc, Surrey, England, 2015**

52

An incredibly well made wine with 100% Chardonnay grapes. You'll get peach, lemon peel, orchard fruit on the palate and enveloping buttery aromas, tight bubbles and bright acidity. A perfect aperitif.

## White Wine

### **Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2023**

25

6.5

5

This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose. On the palate it is fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish.

### **Roche de Belanne, Marsanne/Viognier, Languedoc, France 2022**

27.5

8

6.5

A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish.

### **Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022**

30.5

Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic tropical fruit. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate.

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May contain Sulphites.

# WINE LIST



175ml

125ml

## White Wine continued

### **Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2023** 31

This wine is pale yellow in colour with youthful highlights. On the nose, there are intense aromas of floral and citrus which are balanced with a touch of minerality. On the palate, it has a crisp acidity with a long, fruit-driven finish.

### **Valençay, Sébastien Vaillant, Loire, France 2023** 36

This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. 80% Sauvignon Blanc/20% Chardonnay. A great partner to the region's eponymous goat's cheese.

### **Chablis Jean Collet, Burgundy, France 2019** 50

This Chablis is wonderfully balanced, a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavours.

## Red Wines

### **Merlot/Corvina, Ponte Pietra, Verona, Italy 2022** 25 6.5 5

Easy-drinking Italian wine from the hills around Verona is made from the harmonious blend of Corvina and Merlot grapes. It boasts a nose full of spiced raspberry fruit, with flavours of cherry and cranberry that are sure to please.

### **Valpolicella "Terre di Castelnuovo", del Garda, DOC Valpolicella, Veneto, Italy 2021** 29 8 6.5

Classic Valpolicella with deep ruby colour, intense red fruit bouquet, velvety palate, soft tannins, and spicy notes, finished with light acidity.

### **Azabache, Rioja, Crianza, Spain 2020** 30

Well-balanced Rioja, featuring seductive character of Tempranillo, Garnacha, and Mazuelo grapes, emphasized fruit characteristics, with subtle toasty, smoky and vanilla notes from American oak barrel ageing, and 6 months of bottle ageing before release.

### **Kaiken, Malbec Clasico, Wines Mendoza, Argentina, 2021** 30

Rich and velvety smooth wine with sweet and ripe fruit, black plum and black truffle flavours backed by bitter chocolate and balanced by bilberry freshness, perfect for bold beef and venison dishes.

### **Chateau d'Anielle, St. Emilion Grand Cru, Bordeaux, France 2015** 53

A classic blend of Merlot and Cabernet Franc in a round, fruit-forward red wine from the excellent 2015 vintage, with blackberry, cherry, and plum notes enhanced by subtle toasted oak and cinnamon flavours from 18 months of aging.

## Rosé Wine

### **Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2023** 30 8 6.5

Elegant pale pink wine with a lovely, perfumed nose of ripe pear and fresh breadcrumb, full-bodied yet fresh on the palate and finished with crisp apple-pear notes.

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