



LUNCH À LA CARTE

Lunch from 12.15pm to 2.00pm

Starters

Homemade Bread and Butter 2.5 pp

Chef's Soup of the Day 4.5

Scottish Girolle & Chanterelle Agnolotti, Yarlington, Sage Brown Butter (V) 12.5

Cornish Mussels, Fermented Potato Bread, Celeriac Remoulade with A Leek Chowder 11

Mains

Aylesbury Duck and Sausage, Pomme Galette, Heritage Beetroot, Plum Hoisin, Grilled Red Leaves & Duck Jus Gras 22

South Coast Catch of the Day, Parmesan Gnocchi, Cuttlefish Bolognese, Grilled Fennel, Saffron & Tomato Rouille with Crispy Potato 22

Herbed Spätzle, Autumn Squashes, Roasted Hazelnut, Preserved Greens, Sourdough Crumbs & a Chablis Sauce 18 (N) (V)

Burgers

Angus Beef Burger, Frenchie's Mayonnaise, Pickles, American Cheese, Crispy Shallots, Iceberg Lettuce on Sesame Brioche Bun, Served with Fries 16.5

Fritter of Squash, Halloumi, Basil Mayonnaise, Pickles, Iceberg Lettuce, American Cheese, Crispy Shallots on Sesame Brioche Bun, Served with Fries (V) 13.5

Desserts

Fig Leaf Curd, Brambles, Fermented Blackberry Honey & Warm Spiced Beignets 10

Baked English Plums, Fennel Seed Custard, Brown Sugar Pastry & Hazelnuts (N) 11

Selection of British Cheeses, Quince Chutney, Crackers 12

Sides

Green Salad of Baby Gem & Soft Herb Salad Cream with Crispy Quinoa 5.5

Sandy Carrots Baked with Ricotta & Puffed Seeds 5.5

Skin on Fries with Rosemary Salt 4.5

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 Wines

Lincoln's Inn Champagne, Jean Comyn Brut, NV

60

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

70

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

70

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

35

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.

Lincoln's Inn Classic Cuvée Brut, Surrey Hills NV

48

12

9

Bright orchard fruit and hints of marzipan and frangipane marry excellently with delicate honey and beeswax aromas on the nose. With vibrant acidity in perfect harmony with flavours reminiscent of creamy cooking apples and comice pear. This delightful sparkling wine boasts a beautifully round finish with elegant, honeyed notes.

Greyfriars Rose, Surrey, England, NV

48

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.

Louis Pommery English Brut, Hampshire, NV

55

With vibrant notes of fresh green apple and a rich, elegant finish, Louis Pommery marks the first collaboration between English and Champenois producers — a seamless union of English innovation and Champagne's time-honoured tradition.

White Wine

Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2025

27.5

7.5

6

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 2024

31

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 2025

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.

Please notify staff if you have allergies to any ingredients.
May contain Sulphites.



White Wine continued

Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2025 **32.5**

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 2025 **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 2024 **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 2024 **27.5** **7.5** **6**

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 2023 **31** **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 2022 **34.5**

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, 2024 **33**

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.

Château Patache d'Aux, Médoc Cru Bourgeois 2017, Médoc, Bordeaux, France **46**

This wine is deep purple in colour. The nose is bright, with blackberries aromas underlined with hints of liquorice. The palate is structured and supported by smooth tannins. The finish is fresh and long-lasting.

Rosé Wine

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2025 **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.

Mas Fleurey Rosé, Cotes de Provence, France 2024 **32.5**

Crisp refreshing Provence rose full of delicious raspberry and peach.