





LUNCHÀ 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

Brown Butter and Smoked Almond Agnolotti, House Made Ricotta, Garlic Bread Sauce and Sage (V) (N) 11

Cornish Mussels, Fermented Potato Bread, Caramelised Cream, Cider and Celeriac Mousseline 9.5

Mains

Aged Creedy Carver Duck, Confit Leg Wonton, Pomme Gallete, Fudgy Beetroot, Cherry Hoisin, Foie Gras Sauce and Endive 22

South Coast Skate, Brown Shrimps, Crushed Baby Potatoes, Purple Sprouting Broccoli, Lemon, Hazelnuts and Brown Butter Hollandaise (N) 21.5

Confit Helianthus Artichokes, Hash Brown, Charred Roscoff Onions, Ragout of Barley, Mousseline of Caramelised Artichoke and Yogurt (V) 17

Sides

BBQ Swede, Brown Butter and Hazelnut Honey (N) 6 Greek Salad of Baby Gem, Cucumber, Feta & Crispy Quinoa 5.5 Skin on Fries with Rosemary Salt 4

Desserts

60% Chocolate Tart, Pinenut Caramel, Sea Salt and Milk Ice Cream (N) 10 Warm Rice Pudding, Pumpkin Spice Ice Cream, Caramelised Milk Crumble 10 Selection of Fine British Cheeses, Apple & Rhubarb Chutney, Crackers 9.5

Burger & Beer Promotion

Angus Beef Burger, Black Pudding Stuffing, Crispy Shallots, Dijon mayonnaise, American Cheese, Pickles and Iceberg Lettuce on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer 19

Spiced Fritter of Celeriac, Red Onions and Halloumi with a Curry Mayonnaise, Iceberg Lettuce, American Cheese and Beef tomato on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer (V) 19

WINE LIST







Champagne & Sparkling Wine

Lincoln's Inn Champagne, Jean Comyn Brut, NV 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.	57		
Pol Roger, Epernay, Champagne France NV 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.	65		
Taittinger, Reims, Champagne, France NV 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.	67		
Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/Veneto, Italy NV 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.	32.5	9	7
Greyfriars Cuvee, Surrey, England, NV A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.	42	12	9
Greyfriars Rose, Surrey, England, NV 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.	42	12	9
Greyfriars Blanc de Blanc, Surrey, England, 2015 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.	52		
White Wine			
Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2023 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.	25	6.5	5
Roche de Belanne, Marsanne/Viognier, Languedoc, France 2023 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.	27.5	8	6.5
Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022 Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic	30.5		

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.

WINE LIST

Rosé Wine

Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2023

bodied yet fresh on the palate and finished with crisp apple-pear notes.



30

8

6.5





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 2022 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 2023 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, 29 6.5 Veneto, Italy 2022 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.

Elegant pale pink wine with a lovely, perfumed nose of ripe pear and fresh breadcrust, full-