



# 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

Agnolotti of Suffolk Chicken, Roasted Onion Mousseline, Hazelnut, Brown Butter and Sage (N) 11

BBQ Trombetta Courgette, Homemade Ricotta, Smoked Almond, Lemon Verbena, Raw Peas, Courgette Flower and Truffle (V)(N) 10.5

## Mains

BBQ Lamb Rump, Barigoule Artichoke, Hash Brown Potato, Balsamic Tomatoes, Miso Bagna Cauda, Basil and Lamb Sauce with Croutons and Pickled Garlic 21

South Coast Catch of the Day, Grilled Fennel, Fermented Potato Bread, Tempura Spring Onion, Turnips with Caviar and Fennel Seed Sauce 22

Crapaudine Beetroots, Homemade Ricotta, Puffed Grains, Ragout of Barley and Mushroom, Grilled Maitake and Pine Nut Sauce (V) (N) 17.5

## Sides

Heritage Tomatoes, Ricotta and Basil 6.5

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

Skin on Fries with Rosemary Salt 4

## Desserts

English Strawberries, Crème Fraiche and Demerara 6

Cherry Parfait, Caramelised Nori, Mexican Vanilla, Olive Oil and White Chocolate 10

Pastel de Nata, Blueberries & Yogurt Sorbet 9.5

Selection of British Cheeses, Quince & Rhubarb Chutney, Crackers 11

## Burger & Beer Promotion

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

Fritter of Squash, Halloumi & Red Onion, Red Pesto Mayonnaise, Pickles, Iceberg Lettuce, American Cheese and Crispy Shallots on 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



## 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.

65

### 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.

34

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.

46

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.

48

12

9

### Greyfriars Classic Cuvee, Surrey, England, 2014

An elegant and complex wine, with layers of citrusy fruits and a vibrant mineral finish. The tension and ripe citrus fruits of this dry sparkling wine works particularly well with Thai inspired recipes. The roundness and subtle mouthfeel of the wine is a treat to match with noble fish and seafood such as gurnard, or scallops.

48

## White Wine

### Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2024

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.

26

7

5.5

### Roche de Belanne, Marsanne/Viognier, Languedoc, France 2024

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.

28

8

6.5

### Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2023

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.

30.5

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May contain Sulphites.

# WINE LIST



175ml

125ml

## White Wine continued

### **Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2024**

**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 2023**

**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**

**26**

**7**

**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 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 2021**

**32**

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, 2022**

**32**

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.

### **Yohan Lardy, Moulin a Vent Les Michelons, Beaujolais, France 2020**

**46**

Deep ruby red with red cherry highlights. The nose is a subtle mix of kirsch, blueberry and liquorice. The palate is bright, with fine, supple tannins. Cru Burgundy complexity combined with stunning ripe fruitiness.

## Rosé Wine

### **Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2024**

**30**

**8**

**6.5**

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