

À LA CARTE WINTER MENU

STARTERS

Hand-Dived Scottish
King Scallops à la Nage 26
Chives

Native Lobster & Crayfish Cocktail 24
Marie Rose, Wholemeal Bread, Lemon

Smoked Duck Carpaccio 16
Clementine, Pickled Mushroom, Hazelnut

Bea Tollman's
Chicken Noodle Soup 15 
Chicken Pot Pie

H Forman's London Smoked Salmon 26
Traditional Accompaniments

Devon Dressed Crab 24
Brown Crab, Caviar, Brioche

Double Baked Stilton
& Leek Soufflé (v) 19
*Wild Mushroom, Granny Smith Apple
& Walnut Salad, Winter Truffle*

Port Poached Pear (vg) 18
Celeriac, Beetroot, Walnut, Endive

SALADS


Bea Tollman's Caesar Salad 20 
*Baby Gem Lettuce, Garlic Croutons,
Anchovies, Parmesan
Add Grilled Chicken +5*

Bea Tollman's Cobb Salad 25 
*Avocado, Blue Cheese, Chicken, Parma Ham,
Tomato, Boiled Egg, Watercress*

GRILLS

Hereford Aged Rib Eye Steak 400g 55
Watercress, Béarnaise

Hereford Aged
Beef Fillet Steak 250g 59
Watercress, Béarnaise

Dover Sole 65 
Grilled or Meunière

Herb Crusted Yellowfin Tuna 28
Soya & Ginger
Add Peppercorn Sauce +£5

MAINS

Roast Devonshire Chicken 22
*Chestnut Bisque, Glazed Chestnut, Shallot,
Wild Mushroom*

Peppered Venison Rack 38
*Braised Red Cabbage, Sprout Tops, Carrot,
Blackberry Jus*

Pan Roasted Halibut 42
Wild Mushroom & Shallot Casserole, Thyme

Delicata Squash &
Westcombe Ricotta Ravioli (v) 20
Sprout, Cranberries, Sage, Whey Butter

Spiced Roasted Cauliflower (vg) 18
*Savoy Cabbage, Caramelised Onion, Sumac,
Carrot & Ginger Velouté*

FISH & CHIPS

Beer Battered Haddock 27
*Mushy Peas, Tartare Sauce, Triple Cooked
Chips, Pickles, Curry Sauce, Gravy*

PIES

Winter Pie 25
Mashed Potato, Seasonal Vegetables, Gravy

Jacobs Ladder Short Rib,
Stout and Stichelton 25
Mashed Potato, Seasonal Vegetables, Gravy

Wild Mushroom, Kale, Westcombe
Ricotta & Pine Nut Pie (v) 22
*Mashed Potato, Seasonal Vegetables,
Rosemary Velouté*

SIDES

Mashed Potato (v) 7

Tenderstem Broccoli,
Chilli & Garlic (v) 7

Sautéed Spinach (v) 7

Triple Cooked Chips (v) 7

Buttered New Potatoes (v) 7

Grilled Portobello Mushroom,
Garlic, Thyme (v) 7

(v) vegetarian | (vg) vegan

 Denotes a favourite signature dish of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market.
Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label Reserve	22	110
Lanson Rosé	22	120
Lanson White Label	22	120
Bollinger		140
Ruinart Blanc de Blanc		200
Ruinart Rosé Brut		165
Laurent Perrier Brut		120
Laurent Perrier Rosé		160
Laurent Perrier Ultra Brut		165
Krug, Grand Cuvee Brut		330
Dom Pérignon 2012		395
Cristal Roederer		450

SPARKLING WINES

	Glass 175ml	Bottle
Zarlino Prosecco DOCG	16.50	55
Mirabeau La Folie Sparkling Rosé		65
Nyetimber Classic Cuvée, England		90
Nyetimber Rose NV		100

WHITE WINES

	Glass 175ml	Glass 250ml	Bottle
South Africa - Bouchard Finlayson			
Blanc De Mer	15	17	44
Chardonnay, Sans Barrique	16	18	51
Sauvignon Blanc, Walker Bay	17	19	55
Chardonnay, Crocodile's Lair			55
Sauvignon Blanc, Reserve			58
Chardonnay, Kaaimansgat Limited Edition			62
Chardonnay, Missionvale			60
France			
Gewürztraminer 'Les Princes Abbés'			51
Domaines Schlumberger			
Chablis 1er Cru Fourchaume, Domaine Chatelain	26	31	90
Mellot Sancerre Organic Les Demoiselles	31	36	97
Pouilly-Fumé Ladoucette			100
Meursault Bouzerou Gruere		45	130
Condrieu, E. Guigal			135
Puligny Montrachet Domaine Joly			160
Spain			
Rioja Blanco, Muga			40
Albariño, Pazos de Lusco	17	19	55
USA			
Chardonnay Au Bon Climat, Santa Barbara			82
Italy			
Pinot Grigio, Le Colline Di San Giorgio	13	15	40
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	15	17	50
Pieropan Calvarino Soave			85
Planeta Cometa			85
Cervaro Antinori		65	195
Austria			
Dom Wachau Grüner Veltliner			50
Smaragd Weissenkirchen			
New Zealand			
Pinot Gris, Waimea Estate, Nelson			38
Riesling, Framingham Classic			50
Sauvignon, Greywacke, Marlborough			80
Sauvignon Blanc, Cloudy Bay Te Koko			130
Australia			
Riesling, Petaluma Yellow Label Hanlin Hill			77
Viognier, Yalumba Virgiliu			77

RED WINES

	Glass 175ml	Glass 250ml	Bottle
Italy			
Ripasso, Valpolicella Superiore, La Casetta			50
Chianti Classico Riserva, Villa Antinori			78
Le Volte dell' Ornellaia			80
Le Difese Tenuta San Guido			85
Amarone Classico Costasera, Masi			120
Barolo, Giacomo Fenocchio Castellero			150
Brunello, Banfi Poggio alle Mura			150
Grattamacco Bolgheri Superiore			198
Tignanello			350
Argentina			
Malbec, Zuccardi Q	16	20	60
Malbec, Catena Alta, Mendoza			98
Chile			
Merlot, Montes Single Vineyard	13	15	40
New Zealand			
Syrah, Te Mata Estate, Hawke's Bay			50
South Africa - Bouchard Finlayson			
Hannibal			68
Pinot Noir, Galpin Peak	20	23	70
France			
Gigondas, E Guigal			70
Chateauneuf du Pape Des Mulets Perrin			93
Fleurie Avalanche de Printemps			98
Ségla, Margaux			100
La Réserve de Léoville-Barton, St-Julien			110
Château Fonplégade 2014, Saint-Émilion Grand Cru			130
Gevrey Chambertin Alexandre Gauvin			130
Louis Latour 'Domaine Latour' Aloxe-Corton		55	165
Chateau Belair St Emilion Grand Cru 2003			217
Château Lagrange St Julien			267
Volnay 1er Cru Bouchard Père et Fils			290
Spain			
Matsu El Viejo, Toro			70
Rioja Reserva, Beronia S. 198	24	28	85
Rioja Gran Reserva, Prado Enea, Muga			150
Australia			
Cabernet Sauvignon, Yalumba Cigar	20	25	77
Coonawarra			
Shiraz, Mollydooker The Boxer, South Australia			85
Shiraz Cabernet, Penfolds Max's			150
USA			
Zinfandel, Decoy, Duckhorn, Sonoma County			80
Stags Leap Hands of Time Red			90
Pinot Noir, Au Bon Climat 'Isabelle'			160
Cabernet Sauvignon, Duckhorn, Napa Valley			165

ROSÉ WINES

	Glass 175ml	Glass 250ml	Bottle
France			
Provence Rosé, Mirabeau Pure	16	18	55
d'Estoublon Rose, Roseblood	18	21	63
Mellot Le Paradis Sancerre			70
Rock Angel Rosé by Whispering Angel			80

A discretionary service charge of 15% will be added to your final bill.
If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.
Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.