

# SUMMER MENU

## STARTERS

**Hand-Dived Scottish King Scallop Ceviche 28**

*Jalapeños, Orange, Apple, Dill*

**Bea Tollman's Chicken Noodle Soup 15** 🍴

*Chicken Pot Pie*

**H Forman's London Smoked Salmon 26**

*Traditional Accompaniments*

**Native Lobster & Crayfish Cocktail 24**

*Marie Rose, Wholemeal Bread, Lemon*

**Gressingham Duck 22**

*Heritage Tomatoes, Garden Herbs, Radish, Padron Pepper & Ginger Infusion*

**Devon Crab 23**

*Compressed Cucumber, Kohlrabi, Seaweed Toast*

**Isle of Wight Tomatoes (v) 20**

*Quinoa, Graceburn Cheese, Kalamata Olives, Basil, Bloody Mary*

**Isle of Wight Tomatoes (vg) 19**

*Quinoa, Kalamata Olives, Basil, Bloody Mary*

## 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*

**Yellowfin Tuna 29**

*Bok Choy, Wasabi Ponzu*

## MAIN COURSES

**Devonshire Chicken 26**

*Pink Fir Potato, Herring & Trout Roe, Dulse Beurre Blanc*

**Cornish Spring Lamb 36**

*Rainbow Chard, Pied Blue Mushroom, Wild Garlic, Lamb Ponzu*

**Halibut 38**

*Carrot, Rainbow Radish, Chives, Champagne Butter Sauce*

**Fish & Chips 27**

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

**Wild Line Caught Seabass 32**

*White Asparagus, Daikon & Ginger Dashi*

**Tenderstem Broccoli (v) 26**

*Pea Puree, Pickled Grapes, Spring Onion, Pinenuts, Green Garlic Sauce*

**Heritage Cauliflower (vg) 24**

*Kohlrabi Kraut, Fava Bean Risotto, Leeks, Wasabi & Lime*

## SIDES

Mashed Potato (v) 7

Buttered Peas (v) 7

Tomato & Shallot (vg) 7

Sautéed Spinach (vg) 7

Triple Cooked Chips (vg) 7

Skinny Fries (vg) 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 our meat is sourced from HG Walters. 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 Cuvée Brut		330
Dom Pérignon 2012		395
Cristal Roederer		450

## SPARKLING WINES

	Glass 175ml	Bottle
Bolla 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
<b>South Africa - Bouchard Finlayson</b>			
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
<b>France</b>			
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
<b>Spain</b>			
Rioja Blanco, Muga			40
Albariño, Pazos de Lusco	17	19	55
<b>USA</b>			
Chardonnay Au Bon Climat, Santa Barbara			82
<b>Italy</b>			
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
<b>Austria</b>			
Dom Wachau Grüner Veltliner			50
Smaragd Weissenkirchen			
<b>New Zealand</b>			
Pinot Gris, Waimea Estate, Nelson			38
Riesling, Framingham Classic			50
Sauvignon, Greywacke, Marlborough			80
Sauvignon Blanc, Cloudy Bay Te Koko			130
<b>Australia</b>			
Riesling, Petaluma Yellow Label Hanlin Hill			77
Viognier, Yalumba Virgiliu			77

## RED WINES

	Glass 175ml	Glass 250ml	Bottle
<b>Italy</b>			
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
<b>Argentina</b>			
Malbec, Zuccardi Q	16	20	60
Malbec, Catena Alta, Mendoza			98
<b>New Zealand</b>			
Syrah, Te Mata Estate, Hawke's Bay			50
<b>South Africa - Bouchard Finlayson</b>			
Hannibal			68
Pinot Noir, Galpin Peak	20	23	70
<b>France</b>			
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
<b>Spain</b>			
Matsu El Viejo, Toro			70
Rioja Reserva, Beronia S. 198	24	28	85
Rioja Gran Reserva, Prado Enea, Muga			150
<b>Australia</b>			
Cabernet Sauvignon, Yalumba Cigar	20	25	77
Coonawarra			
Shiraz, Mollydooker The Boxer, South Australia			85
Shiraz Cabernet, Penfolds Max's			150
<b>USA</b>			
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
<b>France</b>			
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.