



## BAR FOOD · ALC MENU

### BAR FOOD

House Nuts 4.50

House Olives 4.50

Courgette Flowers 9  
*Aged Feta, Truffle Honey*

Gratinated Langoustines 9  
*Citrus Butter, Toasted Almonds*

Chicken Wings 6.50  
*Nduja, Red Pepper, Blue Cheese Dip*

Chorizo Croquetas 6  
*Confit Garlic Aioli*

### PLATTERS

Charcuterie 19  
*Charcuterie Selection, Scotch Egg, Pickles,  
Seasonal Slaw, Toasted Sourdough*

Cheese (Hard, Soft, Blue) 19  
*Onion Chutney, Grapes, Crackers, Toasted  
Fruit Bread*

Plant-Based 16.50  
*Seasonal Hummus, Slaw, Crudities, Pickles,  
Toasted Sourdough*

### TO START

Jersey Rocks, Champagne Mignonette 4.50

Spring Vegetable Broth 8  
*Jersey Royals, Pumpkin Seed Pesto*

Prawn Linguine 12  
*Chorizo, Courgettes, Bisque, Butter*

Crispy Blue Cheese Polenta 9  
*Grilled Purple Sprouting Broccoli, Pickles  
Walnut Ketchup*

Steak Tartare 13.50  
*Charcoal and Whiskey Dressed, Confit Egg  
Yolk, Black Truffle*

### TO FOLLOW

Roasted Fennel & Lemon Risotto 14  
*British Asparagus, Crispy Shallot*

Almond Crusted Sea Trout 16.50  
*Jersey Royals, Sea Vegetables, Caviar Butter  
Sauce*

Raclette Cheeseburger 16.50  
*Homemade Dill Pickle, Caramelised Onion,  
Tomato and Pepper Relish, Chips*

Marinated King Oyster Mushroom 18  
*Toasted Freekeh 'Chorizo', Almond Yoghurt*

### FROM THE GRILL

*All served with:  
Triple Cooked Chips and Salad*

Pork Chop 25  
*Salsa Verde, Smoked Anchovies, Confit Garlic*

Jumbo Tiger Prawns 26.50  
*Citrus Butter, Confit Tomatoes*

Bavette Steak 30.50  
*Caramelised Onion Butter*

### SIDES

Bread 5.50

Fries or Triple Cooked Chips 5  
*Confit Garlic Aioli*

Mix Leaves 5.50  
*Radishes, Soft Herbs, Sweet Mustard*

Grilled Purple Sprouting Broccoli 5.50  
*Chilli, Garlic, Lemon, Toasted Almonds*

Glazed Carrots 5  
*Spiced Cider Caramel*



## DESSERT MENU

### PUDDINGS

Baked Cheesecake <i>Rhubarb and Pink Champagne</i>	8
Salted Chocolate Delice <i>Peanut Mousse, Banana Ice Cream</i>	8
Coconut Yoghurt and Vanilla Posset <i>Peruvian Mango and Lime</i>	7.50
British Cheese Selection <i>Onion Chutney, Grapes, Crackers, Toasted Fruit Bread</i>	13
Ice Cream Selection <i>Vanilla, Banana, Chocolate</i>	2.50/4
Affogato <i>Espresso shot, Vanilla Ice Cream</i>	5

### DESSERT WINES

Sauternes, Lieutenant de Sigalas, France '10, 125 ml	8
Lillet Blanc, lemon twist, 50 ml	6
Lillet Rouge, orange twist, 50 ml	6

### AFTER DINNER

Cocktails  
Liqueurs  
Brandy

*Please, ask your server*

### COFFEE & TEAS

Cappuccino	3.20
Latte	3.20
White Americano	3.00
Americano	3.00
Espresso	2.60
Macchiato	2.60
Hot Chocolate	3.20
Herbal Tea	3.00
Fruit Tea	3.00

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. This is a sample menu. Please, inform us if you have any allergies or dietary restrictions.