

STARTERS

Soup of the day (V) 8

Please ask your server for today's selection

Cured Scottish Salmon (GF) 14

*Lemon yoghurt, sea herbs,
Avruga caviar*

Duck Liver Spread 15

Toasted Brioche, preserved cherry

Heritage Beetroot (V) 13

*Whipped Clara ash goats' cheese salad, Wiltshire truffle
honey dressing, caramelised hazelnuts*

Morecombe Bay Rock Oysters (GF) 3 each

Natural, shallot vinegar, lemon

Burrata & Isle of Wight Tomato (GF) (V) 14

Maldon sea salt, basil oil

Ham Hock & Pea Terrine (GF) 14

Horseradish cream, baby pickles, curried egg yolk

Dorset Black Mussels 13

Leek & cider with toasted rye bread

MAINS

Market Catch of the Day (GF) POA

*Served on the bone, Spring vegetable & leaf salad.
Please ask your server for today's selection*

Fish & Chips 20

Crisp batter, mushy peas, Tartare sauce

Gressingham Chicken Breast (GF) 22

White bean puree, baby courgette and chicken reduction

Pulled Angus Short Rib Beef Burger 20

*Colston Bassett blue cheese,
Colman's mustard mayonnaise, Brioche bun*

21 Day Dry-Aged Casterbridge Ribeye (GF) 38

*Char-grilled, with red wine sauce and a
choice of accompanying side order*

Grilled Tiger Prawns (GF) 38

Roe, garlic, chilli & anchovy sauce, Wye Valley asparagus

Salt-Baked Jerusalem Artichokes (V) 19

Pearl barley, woodland mushrooms, rock chive

Lemon Sole & Gremolata (GF) 32

*Pan fried, served on the bone.
Spring onion & red radish salad, Keen's mustard dressing*

SIDES

Maldon Salt Skin-On Fries (G) (V) 5

Mustard Hispi Cabbage, Bacon Lardons 6

Butter Mashed Potato 5

Seasonal Greens Salad (G) (V) 5

Purple Sprouting Broccoli, Garlic, Chilli 5

Macaroni Cheese 6

Shropshire Blue & Lord of the Hundred

DESSERTS

'The Ladies Smoking Room' 12

*70% Guanaja chocolate mousse, smoked Ardbeg 10 yo milk
chocolate cream,
caramel nut crunch, Dacquoise biscuit, white chocolate sorbet*

Blackcurrant Cheesecake 10

Oat biscuit crumble, blackcurrant coulis, berries

Baked Lemon Meringue Pie 10

Lemon curd, meringue, raspberry, strawberry, basil

House-made ice cream & sorbet 6

British Cheese 12

Condiments, breads and crackers

ENGLISH FIZZ

Chapel Down Brut 10.5 / 56

A very approachable style of fizz with a lively refreshing mousse, good depth, crisp fruit and a palate with attractive yeast overtones.

WHITE

Cave de Massé Colombard-Ugni Blanc, France 8 / 23 / 32

A fresh dry blend of the lightly aromatic Colombard along with the fresh and fruity Ugni Blanc

Flor De Campo Chardonnay, USA 13.5 / 34 / 50

Deliciously vibrant wine showing delicious pineapple, pear and citrus fruit.

Cloudy Bay Sauvignon Blanc, New Zealand 15.5 / 42 / 60

One of the most prestigious Sauvignon Blancs in the world. This wonderfully expressive wine is bursting with gooseberry and elderflower characters.

Weingut Winter Riesling Trocken, Rheinhessen, Germany 12.5 / 34 / 48

A crisp, dry style of Riesling showing citrus and apple flavours, handcrafted by rising star Stefan Winter, the latest in the family's long history of grape growers in Dittelsheim.

CHAMPAGNE

Veuve Clicquot Yellow Label Brut 15 / 80

Veuve Clicquot Brut Rosé 16 / 90

Veuve Clicquot Vintage Réserve Brut 2018 22 / 130

RED

Serbal Malbec, Mendoza, Argentina 11 / 33 / 44

Pure Malbec flavours: a myriad of summer fruits, violets and Rich plums

Château des Bardes, France 17 / 45 / 65

The style of this Saint Emilion wine is meant to be drunk young. Predominantly made from Merlot this is full of damson and blackberry fruit with a creamy oak finish.

The Federalist Honest Red Blend, USA 14 / 35 / 50

A blend of Merlot, Zinfandel and Cabernet Sauvignon. Warm generous flavours of plum, blackberry, hint of vanilla spice on blackcurrant with a richly textured finish.

J. Moreau Grenache Syrah, France 8 / 23 / 32

A rich, full-bodied yet youthful style with ripe red berry characters.

WINE 175ML / 500ML / 750ML

COCKTAILS

St Pancras Champagne 16

Veuve Clicquot Champagne, home blend sweet Vermouth and clementine sorbet

Person of Steel 14

Havana club Selección de Maestros, lime juice, Almond closed loop syrup, Cointreau Blood Orange

Lavender Vesper 15

Lavender infused Absolut Elyx vodka, Beefeater gin, house blended smooth vermouth, purple potato syrup

A Courante Affair 14

Silent pool gin, Dubonet, raspberry and Saffron syrup, Kent raspberries, and lemongrass and ginger syrup

Cherry Blossom Swirl 13

Jameson Black Barrel, sherry, rhubarb & blood Orange, citrus, green tea and whey

The Nose Martini 14

Hepple gin, Noilly Prat dry vermouth