

Menu

puntarelle salad with anchovy and garlic	£8
quail's eggs in puff pastry with mushrooms and hollandaise	£9
twice baked Cheddar cheese soufflé with potato salad	£9
turbot and potato rasam	£12
crab cakes with crab and lemongrass bisque	£12
monkfish with cucumber and mustard sauce	£12
scallops with ginger beurre blanc	£15
chicken consommé with venison ravioli	£9
pheasant pudding with sage and bacon	£9
veal kidneys with saffron risotto	£10
veal sweetbreads with sauerkraut and warm dressing	£15
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cod with hazelnut and herb crust	£20
dober sole with shrimps and dill	£24
sea bass with anchovy and rosemary sauce	£25
halibut with spiced mussel and clam broth	£25
skirt of beef with roasted shallots	£19
loin of Berkshire pork, belly and cheeks	£21
goose, lamb and smoked sausage cassoulet	£22
loin of veal, black pudding and liver with mustard sauce	£22
squab pigeon with morel and sweetbread boudin	£22
venison with goat's cheese gnocchi	£23
broad bean, garlic and herb tart	£15

extras @ £4

beetroot and green bean salad with walnut dressing

buttered savoy cabbage

root vegetable purée

dauphine potatoes

jabron potatoes

puddings @ £8

apple Charlotte with cinnamon ice cream – *20 minutes delay*

dark chocolate and coffee torte

rhubarb fool

passion fruit crème brûlée

sticky toffee pudding with clotted cream

pear and almond tart with vanilla ice cream

iced tiramisu parfait

lemon and almond cake

Vin Santo and cantuccini

Stilton with walnut salad and a glass of Banyuls

Selection of cheeses @ £10 – to share

Roquefort, Etorki, Brillat Savarin, Maroilles and Coulommiers

coffee - tea – tisane and petits fours £4.50

Puddings @ £8

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Pudding wines

Eiswein - Merlot 2004. (Biegler-Müller) 10cl. Glass: £7

Germany, Rheinhessen. Sweet, though not heavy; made from very ripe grapes harvested frozen in the early morning. Gently (and quickly!) pressed to release the concentrated sweet nectar but leave the ice crystals. Rare stuff, direct from the grower.

Trockenbeerenauslese Dolgesheimer 2008 10cl. Glass £7

Germany, Rheinhessen. Aromatic and intensely sweet, like barley-sugar for grown-ups, but not cloying. Made from botrytis-affected, grapes, each individually picked. Icon style.

Innocent Bystander Pink Moscato NV Half: £12

South Australia. A bit of pink frothy fun. Low in alcohol (5.5%) with 'Turkish Delight' notes. Enough for two or three glasses.

Dow's 10 year old Tawny Port 10cl. Glass £6

Graham's 20 year old tawny port 10cl. Glass £9

Portugal. Old tawnies are the favourites of the producers. Profound nutty richness from a top house. Served chilled.

coffee – tea – tisane and petits fours £4.50

cafetière coffee

espresso

double espresso

caffè latte

cappuccino

English Breakfast tea, or ask to see our tea menu

brandies

Armagnac Casterde 10 years	£6
Cognac. Ragnaud-Sabourin VSOP.	£6
Cognac. Tesseron Lot XO	£9
Cognac . Delamain 'Pale & Dry'	£9
Cognac. Ragnaud-Sabourin alliance 35	£9
Calvados. Groult 15 years	£6
Coing eau-de-vie	£4
Cassis eau-de-vie	£4
Martille eau-de-vie	£4
Quetsch eau-de-vie	£4
Poire William eau-de-vie. (Miclo)	£5
Framboise eau-de-vie. (Trimbach)	£5
Grappa di Tignanello. (Antinori)	£6

