

## STARTERS

Normandy onion soup with Roskoff onion and Aspoll English cyder - £7.50

"Meurette" poached duck egg with toasted baguette - £7.00

**{ Pike custard with King's Lynn brown shrimps, crustacean velouté & sourdough toast - £10.50 }**

**{ Herefordshire snails, garlic jus, parsnip purée, Mas air dried ham & country croutons - £9.50 }**

Twice baked Stilton soufflé with baby leaves and Comté cream - £10.00

Brioche 'toad in the hole' with Lyonnaise pistachio sausage and garlic confit chicken jus - £9.75

Scottish diver sea scallop, Bath chorizo skewers with apple and fennel salad - £12.50

Kenmare mild-smoked salmon, quail egg, horseradish cream and brioche toast - £14.25

## TARTS & TARTINES

Veal tongue country tartine with Montgomery Cheddar, Bramley apple chutney and lamb's lettuce - £11.00

**{ Wild Devon mussels marinière on Welsh rarebit - £11.50 }**

Warm quiche of Cranswick smoked bacon, button mushrooms and leeks - £10.50

## SALADS

Salad of sautéed chicken livers with walnuts, garlic croutons and raspberry vinegar - £12.25

**{ Trealy Farm charcuterie salad, Roquefort and caramelised poached pear - £13.00 }**

Seared yellowfin tuna Niçoise salad with black olive dressing - £15.25

Made tableside Aubrey Allen steak tartare, crispy bacon, quail egg and baguette toast - £19.50

## CHARCUTERIE

*Served with homemade pickles, condiments and toasts*

### TREALY FARM, MONMOUTHSHIRE, WALES

Monmouthshire air dried ham - £8.50

Game salami - £7.50

Beach smoked rump ham - £8.50

Air dried lomo pork loin - £8.50

Air dried Welsh lamb leg - £9.00

Tasting of Trealy Farm charcuterie - £16.50

### MAS LE ROUGET, CANTAL, FRANCE

Air dried Cantal ham - £6.50

Dried saucisson - £6.00

Parisian style ham cooked in broth - £5.25

Smoked & cured Barbary duck breast - £9.50

Tasting of Mas charcuterie - £14.50

### HOMEMADE TERRINES & RILLETTES

Pork and Scottish game pâté en croûte - £8.75

**{ Pork terrine "Famille Ménager" - £7.00 }**

Garlic pig's head terrine - £5.50

Foie gras terrine with chutney and brioche - £13.25

Rabbit and wholegrain mustard rilette - £7.25

## ROTISSERIE

Cornish monkfish tail, Bath chorizo and Puy lentil stew - £24.25

"Label Anglais" rotisserie chicken with baked Charlotte potatoes, sage and onion stuffing - £19.00

Cumbrian beef fillet, walnut, anchovy and bone marrow crust, persillade of wild mushrooms - £25.50

Scottish rib of beef with Béarnaise sauce and homemade chips for two - £49.00

**{ Rump of Devon rosé lamb with juniper-infused jus, seaweed and garlic green beans - £22.50 }**

## SLOW COOKED & EN COCOTTE

Smoked haddock kedgeree with organic soft boiled egg - £12.00

**{ The Balcon Scottish beef and foie gras cottage pie with chanterelle mushrooms - £23.00 }**

Devon rosé lamb neck, barley stew, girolle mushrooms, chestnuts and thyme puff pastry - £20.50

Braised leg of French rabbit in Dijon mustard cream with homemade fresh pasta and carrots - £19.25

Cassoulet bean stew, Toulouse sausage, Berkshire smoked pork belly and Gressingham duck leg - £21.00

## SIDE ORDERS £4.00

Cocotte of market vegetables

Sautéed woodland mushrooms and potatoes

Homemade fries

Roasted baby beets with thyme

Rooster mashed potatoes

Sautéed green beans with garlic

Mesclun of baby leaves with house dressing

Camargue wild rice pilaf

Gratin of the day

Tomato and red onion salad

## PAN AND GRILL

Scottish beef burger tartiflette, Reblochon, bacon and caramelised onions - £15.00

Seared organic salmon fillet, braised endive, orange and rocket - £21.75

Traditional fines herbes omelette with Rosary Ash goat's cheese - £11.50

**{ Cornish brill on the bone, butternut squash purée, brown shrimps and lilliput capers - £24.25 }**

Pan-fried black bream with braised fennel, seaweed and beurre blanc - £20.50

## CHAMPAGNE

VINTAGE	WINE	175 ML
-	<b>Moët et Chandon Brut Imperial</b>	£12.00
-	<b>Moët et Chandon Brut Rosé Imperial</b>	£14.00
2002	<b>Dom Pérignon</b>	£35.00
-	<b>Veuve Clicquot Ponsardin Demi-Sec</b>	£16.00
1998	<b>Veuve Clicquot La Grande Dame</b>	£38.00
-	<b>Ruinart Brut, R de Ruinart</b>	£16.00
-	<b>Ruinart Blanc de Blancs</b>	£22.00
-	<b>Paul Déthune Blanc de Noir</b>	£18.00

## SPARKLING WINE BY THE GLASS

VINTAGE	WINE	COUNTRY	175 ML
2005	<b>Nyetimber Classic Cuvée, West Sussex</b>	England	£14.00
2006	<b>Balfour Rosé, Kent</b>	England	£14.00

## SHERRIES

GRAPE	WINE	COUNTRY	125 ML
Palomino	<b>Harveys Extra Dry Fino</b>	Spain	£7.00
Palomino	<b>Williams &amp; Humbert Walnut Brown Oloroso Sherry</b>	Spain	£7.00
Palomino	<b>Reservas Especiales Amontillado NPU</b>	Spain	£10.00
Pedro Ximenez	<b>William &amp; Humbert Don Guido Pedro Ximenez 20 yr</b>	Spain	£9.00
Palomino	<b>La Gitana Manzanilla Bodegas Hidalgo</b>	Spain	£6.00
Palomino	<b>Barbadillo Medium Amontillado</b>	Spain	£7.00
Palomino	<b>Barbadillo Fino Pale Dry</b>	Spain	£6.00

## WHITE WINE BY THE GLASS

VINTAGE	GRAPE	WINE	COUNTRY	175 ML	500 ML
2010	Sauvignon Blanc	<b>Colombard IGP, Côtes de Gascogne</b>	France	£5.75	£16.50
2010	Picpoul	<b>Picpoul de Pinet, La Cote Flamenco, Coteaux du Languedoc</b>	France	£6.75	£19.00
2010	Pinot Grigio	<b>Barone Fini, Veneto</b>	Italy	£9.00	£26.00
2010	Albarino	<b>Condes de Albari, Rias Baixas</b>	Spain	£9.00	£26.00
2010	Chardonnay	<b>Terroirs de Chablis, Patrick Piuze, Burgundy</b>	Spain	£9.00	£26.00
2010	Sauvignon Blanc	<b>Pouilly-Fumé, Grande Maison, Loire</b>	France	£10.75	£31.00
2010	Torrantes	<b>Finca Sopenia ES Vino Torrantes, Mendoza</b>	Argentina	£6.75	£19.50
2010	Viognier	<b>Domaine de Pennautier, Languedoc</b>	France	£7.50	£21.50
2009	Pinot Blanc	<b>Paul Zinck, Alsace</b>	France	£8.25	£23.50
2008	Chardonnay	<b>Hautes Côtes de Nuits, David Duband, Burgundy</b>	France	£14.00	£40.00
2009	Chardonnay	<b>De Wetshof Bon Vallon Chardonnay sur Lie, Robertson</b>	South Africa	£7.50	£21.50

## RED WINE BY THE GLASS

VINTAGE	GRAPE	WINE	COUNTRY	175 ML	500 ML
2010	Merlot, Grenache	<b>Colombard IGP, Côtes de Gascogne</b>	France	£5.75	£16.50
2009	Malbec	<b>Tilia, Mendoza</b>	Argentina	£6.50	£19.00
2009	Carignan, Syrah, Grenache	<b>Mourvedre Château Saint Eugene Vieilles Vignes, Corbières, Languedoc</b>	France	£7.00	£20.00
2008	Nero D'Avola	<b>Villa Torino Baglio Curatolo Nero d'Avola, Sicily</b>	Italy	£9.00	£26.00
2009	Pinot Noir	<b>Wairau River, Marlborough</b>	New Zealand	£10.25	£29.50
2009	Pinot Noir	<b>La Moutonnière Domaine Roux, Burgundy</b>	France	£10.00	£29.00
2007	Merlot, Cabernet Franc, Cabernet Sauvignon	<b>Château Gachon, Montagne-St-Emilion</b>	France	£10.25	£29.50
2007	Pinot Noir	<b>Jean-Claude Boisset Pommard Les Vaumuriens, Burgundy</b>	France	£23.00	£66.00
2009	Syrah	<b>Château Courac, Côtes du Rhône, Rhône</b>	France	£8.00	£23.00
2006	Tempranillo	<b>Izadi Rioja Reserva, Alavesa</b>	Spain	£10.25	£29.50
2009	Garnatxa	<b>Parés Baltà Indígena, Garnatxa Penedès</b>	Spain	£13.25	£38.00

## ROSÉ WINE BY THE GLASS

VINTAGE	GRAPE	WINE	COUNTRY	175 ML	500 ML
2010	Sangiovese, Merlot, Syrah	<b>Poggiotondo Rosato, Toscana</b>	Italy	£8.50	£24.50
2010	Pinot noir, Rondo, Regent, Schonburger	<b>Primrose Hill Rosé, South East England</b>	England	£11.00	£31.50
2010	Grenache, Rolle	<b>Château d'Esclans, Côtes de Provence</b>	France	£13.50	£38.50

## SWEET WINE BY THE GLASS

VINTAGE	GRAPE	WINE	COUNTRY	125 ML
2008	Gruner Veltliner	<b>Anton Bauer Eiswein, Donauland</b>	Austria	£21.00
2009	Muscadel	<b>Rietvallei Estate Red Muscadel, Robertson</b>	South Africa	£8.00
2008	Riesling	<b>Bechtheimer Stein Auslese Dreissigacker, Rheinhessen</b>	Germany	£13.00
2007	Semillon	<b>Château Delmond Sauternes, Jean-Christophe Barbe, Bordeaux</b>	France	£9.50
2007	Apples	<b>Leduc-Piedimonte Ice Cider, Québec</b>	Canada	£19.00
2007	Chenin Blanc	<b>Coteaux du Layon 'Les 4 Villages', Domaine FL, Loire</b>	France	£10.00

## WATER

Decantae still 75cl - £5.00  
 Decantae sparkling 75cl - £5.00  
 Evian 75cl - £6.00  
 Badoit 75cl - £6.00  
 Perrier 75cl - £6.00  
 Perrier 33cl - £4.00  
 Soft drinks and juices 33cl - £4.50

## BEERS

Peroni - £5.00  
 Samuel Smith Organic Best Ale - £5.50  
 Timmermans framboise - £6.00  
 Harviestoun Ola Dubh 12 yr - £7.00  
 Williams Ceilidh - £5.00  
 Cornish Orchards organic cider - £5.50  
 Brewster's Pale Ale - £6.00

## TEAS AND COFFEES

Coffee pot French press - £5.00  
 Espresso, latte, cappuccino, Americano - £4.50  
 A selection of Postcard Teas - £5.50  
 Hot chocolate on a stick  
 Choice of dark chocolate or hazelnut - £5.50