

BREAD & NIBBLES

SOURDOUGH BREAD £3
Sourdough bread, butter, balsamic vinegar, olive oil

OLIVES £3
Nocellara green olives on ice

SMOKED ALMONDS £3.50
Smoked & roasted almonds

TRUFFLE MAC & CHEESE BITES £4.50
Fried truffle mac & cheese bites

CRISPY DUCK FRITTERS £4.50
Crispy duck fritters, plum sauce

CRISPY KING PRAWNS £6.50
Crispy king prawns, sweet chilli dipping sauce

SANDWICHES & SNACKS

CROQUE MONSIEUR £9.50
Classic melted cheese & ham on toasted sourdough

CROQUE MADAME £9.95
Classic melted cheese & ham with a fried egg on toasted sourdough

MUSHROOM, AVOCADO, HERITAGE TOMATO £7.50
Toasted sourdough, grilled mushrooms, smashed avocado, heritage tomato, chilli, toasted seeds, pomegranate

AVOCADO & POACHED EGGS £8.95
Classic zesty smashed avocado & poached eggs on toasted sourdough

BAKED EGGS & CHORIZO £8.50
Eggs baked with chorizo & roasted cherry tomatoes

STARTERS

SMOKED SALMON £10.50
Smoked salmon, lemon, capers & shallots

SMOKED HADDOCK FISH CAKES £9
Smoked haddock fish cakes, tartare sauce

CHICKEN LIVER PARFAIT, ONION CHUTNEY £8.50
Chicken liver parfait, onion chutney, toasted spiced bread

PRAWN AVOCADO COCKTAIL £8.50
Prawns, avocado & lettuce, bloody mary sauce

FRENCH ONION SOUP £8.50
Classical French onion soup, glazed cheese crouton

HERITAGE TOMATO, WATERMELON & FETA SALAD £8.50
Heritage tomato, watermelon, feta, watercress salad, olive oil

SHARING BOARDS

SMOKED & CURED MEAT SHARING BOARD £16.50
Smoked & cured meats, potted ham hock, duck fritters, pickles, plum sauce

SEAFOOD & FISH BOARD £16.50
Smoked salmon, potted prawns, smoked haddock fish cake, lemon, capers & sweet pickled shallots

NOURISH BOARD £10.50
Smashed avocado, roasted beetroot, spiced chickpea dip, mushroom arancini, tapenade, toasted flat breads

MAINS

BRASSERIE BURGER £15.50
Ground British beef topped with Cheddar, beetroot, red onion chutney, in a brioche bun with french fries

FISH PIE £17.50
Seasonal fish baked in a white wine sauce topped with a herb potato crumb

CHICKEN SCHNITZEL £18.50
Crispy breaded chicken, Diane sauce, French fries

ROASTED CAULIFLOWER STEAK £12.95
Lightly spiced cauliflower steak, toasted almonds, pomegranate

SLOW ROASTED PORK BELLY £20.50
Slow roasted belly pork, fondant potato, apple sauce, broccoli sprouting

CONFIT DUCK & MEDITERRANEAN COUS COUS £20.95
Confit duck, large grain cous cous with Mediterranean sauce

BRAISED BEEF IN RED WINE £20.95
Braised beef, red wine, onions, mushrooms served with creamed mash potato

TRUFFLE MACARONI £14.50
Baked macaroni cheese topped with shaved truffle

ROASTED FILLET OF CHALK STREAM FARM TROUT £18.50
Roasted fillet of chalk stream farm trout, braised cabbage & bacon, roasted new potatoes

HEREFORD SALT AGED 10OZ RIB EYE STEAK £32.50
Salt aged rib eye steak, grilled mushroom, tomato, Bearnaise sauce, onion rings & beef fat chips

SIDES

SEASONAL GREENS · FRENCH FRIES
BEEF FAT CHIPS · MASH POTATO

£4

DESSERTS

STICKY TOFFEE PUDDING £7.95
Traditional sticky toffee pudding & salted caramel ice cream

CHOCOLAT LIÉGEOIS £7
Chocolate ice cream, chocolate shavings, whipped cream & hot chocolate sauce

RUM BABA, VANILLA CREAM £7.95
Rum baba, vanilla cream, berry compote, white rum

RED BERRY FRANGIPANE £7.50
Red berry frangipane tart & vanilla ice cream

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE £8.50
White chocolate & passion fruit cheesecake

*VEGAN CHOCOLATE PAVÉ £7.50
Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze
**Pavé is made with vegan ingredients but cannot be guaranteed to be trace free as we handle all allergens in our kitchen*

PAXTON & WHITFIELD CHEESE BOARD £10
Old Roan Wensleydale, spiced apricot, cranberry chutney, cheese crackers

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

SPARKLING & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, IT 11.5%	£8.10	£48
NYETIMBER, CLASSIC CUVÉE MV, ENG 12%	£14.35	£85
NYETIMBER CLASSIC CUVÉE 2009, ENG		£100
NYETIMBER BLANC DE BLANCS 2013/14, ENG		£125
NYETIMBER TILLINGTON SINGLE VINEYARD 2013, ENG		£260
BOLNEY BUBBLY ROSÉ, BOLNEY ESTATE, ENG		£75
NYETIMBER ROSÉ NV, ENG		£95
CHAMPAGNE COLLET, BRUT, FR 12.5%	£15.75	£75
CHAMPAGNE COLLET, ROSÉ, FR 12.5%	£14.35	£85
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FR 12%	£17	£95
CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, FR		£110
CHAMPAGNE LAURENT PERRIER, GRAND SIECLE CUVÉE, FR		£200
DOM PERIGNON, MOËT ET CHANDON, FR		£230

SIMPSONS WINE ESTATE, KENT

SPARKLING

	Bottle
'CHALKLANDS' CLASSIC CUVÉE NV, ENG	£60
'FLINT FIELDS' BLANC DE NOIRS BRUT 2018, ENG	£85

WHITE

CHARDONNAY 'GRAVEL CASTLE', ENG	£45
CHARDONNAY 'ROMAN ROAD', ENG	£50

WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS 12%	£8.35	£11.35	£33
PINOT GRIGIO, BERTON VINEYARD, AUS 12%	£9.50	£12.35	£36
PICPOUL DE PINET 'LA SERRE', VILLA NORIA, FR 13.5%	£10.25	£13.95	£40
CHARDONNAY PAYS D'OC, DOMAINE DES POURTHIÉ, FR 13.5%	£10.50	£14.50	£42
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	£11	£14.50	£43
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, IT 12.5%	£12	£15.35	£45
SAUVIGNON BLANC, VELLAS, CL			£29
CHENIN BLANC, SWARTLAND WINERY, SA			£32
BARONS LANE WHITE, NEW HALL WINE ESTATE, ESSEX, ENG			£40
VIOGNIER '1753', CHÂTEAU DE CAMPUGET, FR			£46
VERMENTINO DI SARDINIA ALA BLANCO, IT			£46
RIESLING 'THE LODGE HILL' CLARE VALLEY, JIM BARRY, AUS			£48
LYNCHGATE BACCHUS, BOLNEY ESTATE, ENG			£48
BOLNEY ESTATE PINOT GRIS, BOLNEY ESTATE, ENG			£52
SANCERRE, DOMAINE GÉRARD MILLET, FR			£58
CHABLIS, DOMAINE JEAN GOULLEY, FR			£58
POUILLY FUISSÉ, DOMAINE FERRAND, FR			£65
MEURSAULT 'LE LIMOZIN' DOMAINE RENÉ MONNIER, FR			£85

All wines are also available in 125ml measures

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT 12%	£9	£11	£33
BOLNEY LYNCHGATE ROSÉ, BOLNEY ESTATE, WEST SUSSEX, ENG			£46
ROSÉ, CONSTANTIA, GROOT CONSTANTIA, SA			£52
WHISPERING ANGEL, CHATEAU D'ESCLANS. PROVENCE, FR			£55

RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUS 13.5%	£8.35	£11.35	£33
MERLOT RESERVA, VIÑA ECHEVERRIA, CL 13.5%	£9.50	£12.35	£36
RIOJA CRIANZA, HUGONELL, RIOJA, ESP 13.5%	£12.35	£13.95	£40
MALBEC 'RAICES', ANDELUNA, UCO VALLEY, MENDOZA, AR 14%	£12.35	£14.50	£42
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FR 14%	£11.50	£15.35	£45
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, IT 13.5%	£11.50	£15.35	£45
SHIRAZ FOUNDSTONE, BERTON VINEYARD, AUS			£29
MONTEPULCIANO D'ABRUZZO 'FEUDI D'ALBE', BOVE, IT			£35
AGIORGITIKO 'NOTIOS RED', GAIA WINES, GR			£40
BORDEAUX SUPERIEUR, CHÂTEAU LESTRILLE, FR			£45
LYCHGATE RED, BOLNEY ESTATE, ENG			£46
PINOT NOIR, BOLNEY ESTATE, ENG			£52
MALBEC, 'APPLE DOESN'T FALL FAR FROM THE TREE', AR			£52
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE, FR			£52
CHIANTI CLASSICO SAN JACOPO, CASTELLO VICCHIAMAGGIO, IT			£52
NERO D'AVOLA DARK PRINCE, FOX GORDON, AUS			£55
CABERNET SAUVIGNON MERLOT, ARS MACULA, TANDEM, ESP			£55
CHÂTEAU CISSAC, HAUT MEDOC, FR			£56
PINOTAGE, GROOT CONSTANTIA, SA			£56
CABERNET SAUVIGNON 'R' COLLECTION, RAYMOND VINEYARDS, USA			£58
CHÂTEAU BOUTISSE ST. EMILION GRAND CRU, FR			£58
PINOT NOIR PENINSULA, PARINGA ESTATE, MORNINGTON, AUS			£75
CHÂTEAUNEUF-DU-PAPE 'TRADITION', CHÂTEAU FORTIA, FR			£75
CABERNET SAUVIGNON, LARRY CHERUBINO, MARGARET RIVER, AUS			£85
GEVREY-CHAMBERTIN, CREUX BROUILLARD, DOMAINE PIERRE NAIGEON, FR			£90
BAROLO 'TORTONIANO', MICHELE CHIARLO, IT			£95
CHÂTEAU DU DOMAINE DE L'EGLISE, POMEROL, FR			£128
CHÂTEAU PICHON BARON, 2ÈME CRU CLASSÉ, PAUILLAC, FR			£300
BONNES MARES GRAND CRU, DOMAINE PIERRE NAIGEON, BURGUNDY, FR			£320

DESSERT WINE

	100ml	½Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FR 15.5%	£12.35	£36
ORANGE MUSCAT ESSENSIA, QUADY, USA		£40
SAUTERNES CASTELNAU DE SUDUIRAUT, FR		£45
GODFREY'S CREEK NOBLE RIESLING, SAINT CLAIR, NZ		£46

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