

APERITIVO

**Negroni 11.00**

*Henley classic dry gin, Campari, Martini Rosso vermouth*

**2019 English Sparkling Wine, Preamble No.2, Hundred Hills, Henley on Thames, England**

*Richer fruit follows yellow apple, nectarine and pineapple. The gentle oak cask influence of vanilla, honey & delicate spice linger on the palate.*

**125ml 12.75**

GUEST WINE

**Floramundi, Donnafugata, Sicily, Italy**

*Intense fruit aromas of black cherry & blueberry. On the palate, characteristic spicy notes with a fresh acidity and well-integrated tannins.*

**125ml-6.00 175ml-8.20 250ml-11.70**

**Bottle 34.50**

**FOR THE TABLE**

Sourdough bread, early harvest Piqual olive oil & Pedro Ximenez vinegar	4.5
Gordal olives	4.5
Salted Valencian almonds	4.5
Boquerones	6
Burrata from La Latteria with basil oil & Aleppo chilli	9
Fisan hand carved Iberico Jamon	15

**STARTERS**

Red wine & radicchio risotto, Spenwood & Wigmore	9
Roast scallops in the half shell, sweet herbs & garlic butter	14.5
Grilled quail, seasoned yoghurt, harissa & burnt lime	10
Pheasant terrine with house pickles & sourdough	10
Breaded hake with baby gem lettuce & yoghurt tartar	9
Butternut squash soup with sourdough bread	8

**MAIN COURSE**

Fish stew with tomato, saffron & orzo	28
Roast cod with arrocina beans, spinach & aioli	26
Roast red legged partridge, spelt, cavolo nero & blackberry	28
Grilled bavette steak, rosemary roast new potatoes, beef sauce & tarragon butter	27.5
Slow roast hogget shoulder, wet polenta, spring greens & salsa verde	26.5
Onion squash, chard, bulgar wheat pilaf, rose harissa & seasoned yoghurt	22

**VEGETABLE SIDE DISHES**

New potatoes with rose harissa & crème fraiche	5
Swiss chard with garlic & lemon	5
Mix leaf salad & Spenwood	5

***A discretionary 12.5% service charge is added to your bill  
Our dishes contain allergens - for more information please speak to a member of staff  
All game may contain shot***