

**Negroni 11.00**

Henley classic dry gin, Campari, Martini Rosso  
vermouth

**Champagne Cocktail 18.00**

*Charles Heidsieck, Armagnac, angostura bitters,  
brown sugar*

GUEST WINE**Agiorgitiko, Kanakaris, , Greece**

Deep red in colour, intense aromas of ripe dark  
fruit. Full bodied with concentration of ripe  
rounded fruit.

**125ml 7.00 175ml 9.75 250ml 13.75  
Bottle 41.00**

Imma Bakery Sourdough bread	4.5
House focaccia or sourdough flat bread	4.5
Fried almonds	4.5
Boquerones	6
Bray cured hogget 'chorizo'	8
Spiced yellow split peas, red onion & parsley	4.5
Radicchio, pickled pear & walnut	6
Barkham Blue, apple chutney	6
Sourdough flat bread, Wigmore, red onion & thyme	6
Grilled Chiltern Lamb merguez, whipped feta	8
Wood pigeon terrine, cornichons	9
Grilled quail, za'tar, seasoned yoghurt, harissa	10
Delica squash, Taleggio fonduta, chicory	12
Tarka dahl, Tenderstem broccoli	12 / 18
Risotto bianco	14 / 20
Hispi cabbage, walnut butter, chickpeas	16
Ox cheek ragu, pappardelle	16 / 22
Pork chop, salsa Verdi, caramelised lemon	18
Grilled plaice, caper butter	24
Sharing Halibut	60
Roast parsnips, cumin	5
Crispy potatoes, yoghurt tartar	5
Swiss chard, roast garlic	5
Mixed leaf salad, Spenwood	5
Sourdough Ice Cream	3
Treacle tart, crème fraiche	8
Sticky toffee pudding, stout ice cream	8
Oat milk rice pudding, boozey prunes	7

***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***