



BAR MENU

COCKTAILS

Horse's Neck Martini ~ £16
*VSOP cognac, pressed ginger,
ginger wine, lemon and bitters*

Bloody Mary ~ £13
*Sapling vodka,
The Pickle House spiced tomato mix*

Lavender Old Fashioned ~ £13
*Two Drifters signature rum,
home-made lavender syrup,
Angostura bitters*

Cubitt House Vesper ~ £15
*Sapling gin, Sapling vodka,
Noilly Prat vermouth*

SNACKS

Coombeshead sourdough & butter	£5
Gordal olives	£5
Duck liver parfait with five spice onion jam & duck fat brioche	£10
Crispy spiced squid with curry leaves and lemon	£10.5
Seasonal oysters, served with shallot mignonette	each £4.5

WINE

BY THE GLASS ~ BOTTLE

White

Chablis Prieuré St Côme £17 ~ 65
Burgundy, France 2021

Sauvignon Blanc Spy Valley £13 ~ 49
Marlborough, New Zealand 2021

Gavi di Gavi Ligrara La Giustiniana £15 ~ 57
Piedmont, Italy 2021

Red

Château Viramie, St-Emilion Grand Cru £16 ~ 60
Bordeaux, France 2019

Pinot Noir, Vignoble Guillaume, Franche Comté £14 ~ 58
Jura, France 2019

Mendoza Malbec, Kaiken Clásico £11 ~ 40
Mendoza, Argentina 2020

Montepulciano, Jasci & Marchesani £13 ~ 45
Abruzzo, Italy 2020

Rosé

Château d'Astros Côtes de Provence, France £10 ~ 43

Sparkling

Coates and Seely Brut Rosé, Hampshire £80

Charles Heidsieck Brut Réserve, Champagne, France £16 ~ £90

CLUB MENU

STARTERS

Potato, watercress & parsley soup with crème fraîche £10

Seared beef rump carpaccio, pecorino & salmoriglio £16

Mackerel crudo with roast chilli dressing,
spring onion and sesame £10

Burrata with grezzina & romana courgettes,
salsa rosa and marjoram £16

Grilled cuttlefish with confit tomatoes,
salsa tinta and oregano £14

Spring pea & wild garlic risotto £12

Pappardelle with lamb ragout £14

SALADS

Honey & mustard salmon with soft boiled hen's egg,
pickled cucumber, watercress, crispy capers & croutons £19

Heritage beetroot, chicory and colston basset salad
with candied walnuts and pickled walnut dressing £15

GRILLS

Served with fries, béarnaise and watercress

Salt-aged sirloin £38

Delmonico ribeye £41

Flat iron £31

Half free-range chicken grilled with honey & thyme, £25
and caramelised lemon *add nduja butter £2*

MAIN COURSE

Stuffed cabbage rolls, spicy tomato sauce, dill yoghurt	£21
Roast monkfish, stewed fennel, guanciale and gremolata	£32
Baked hake with romesco sauce, charred leeks, butter beans and rosemary	£27
Battered haddock, chips, mushy peas & tartare sauce	£21.5
Oglesheild and pancetta burger with fries	£19.7
Steak and kidney suet pudding with mash and gravy	£25

SIDE DISHES

London leaf salad, fine herbs and mustard vinegrette	£6
Duck fat fries, rosemary and garlic	£6
Hand cut chips	£6
Mashed potato	£6
Pink fir potatoes with brown butter and capers	£6
Grilled grezzina & romana courgettes with mint	£6
Steamed purple sprouting broccoli	£6

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DIGESTIF

<i>Club Cognac</i> Leyrat Assemblage No. 1 VS	£7 ~ 14
Chateau De Lacquy Bas Armagnac, 12 years old	£12 ~ 24
Fanny Fougerat Petite Cigüe VSOP Cognac	£8 ~ 16
Espresso Martini	~ £13

