



STARTERS

Cauliflower chowder

Gruyere crostini, nutmeg butter

Potted crab & shrimp Sourdough toast

Prosciutto & fig salad

Whipped goats' cheese, Riverhouse fig leaf syrup, walnuts

MAINS

Beetroot gnocchi

Parmesan, pickled radish, vegetable crisps

Ribeye steak

Café de Paris butter, salad

Loch Duart salmon

Black rice, kale, lemon & caviar cream, samphire

DESSERT

Dark chocolate fondant

 $White\ chocolate\ ice\ cream$

Hedgerow crumble

 $Vanilla\ pod\ ice\ cream$

British cheese plate

Relishes & toast

NIBBLES

SIDES

Truffle arancini (V) 7
Lamb bobotic spring rolls,
cider chutney 8
Nduja croquettes 7
Crispy crab cakes 7
Spiced freckles 6

Charred greens (VE) 6
Pomme frites with herb
garden salt (VE) 6
add truffle & parmesan +2
Mixed salad (VE) 6
Grilled corn (V) 6
Bread selection 6

3 COURSES + BEER £50 | 3 COURSES & A GLASS OF NYETIMBER £55 2 COURSES + BEER £42 | 2 COURSES & A GLASS OF NYETIMBER \$48

*15% Discount for Members.

Friday - 6pm - 10pm | Saturday & Sunday - 11am - 10pm

We want to offer the best possible service so please let us know of any dietary requirements you may have upon booking. A discretionary 13.5% service charge is added to your final bill, which is shared among all employees, because we operate under the code of best practice of service charges.

NYETIMBER

By the glass / bottle

Nyetimber Classic Cuvee 17/96

Nyetimber Rose 21/120

Nyetimber Blanc de Blancs 140

Nyetimber 1086 Prestige Cuvee 250

Nyetimber 1086 Prestige Cuvee Rose 300

COCKTAILS

Bingham Negroni 25 Campari, Antica formula, Procera green dot

Sipello Negroni 16 Hendricks, Antica formula, Sipello

Jalepeno Negroni 13 Ojo mezcal, Cocchi, Jalapeno infused Campari

Negroni Bianco 13
Italicus bergamotto, Sapling gin,
Cocchi white

Classic Negroni 13
Sapling gin, Campari,
Cocchi red

BEER

by Twickenham Brewery

Paradise Pils 7 Summer Sun 7.5 Naked Ladies 7.5 Grandstand 7 Honey Dark 8

Wines available in the main drinks menu