

APERITIFS

Crémant de Bourgogne
125ml Glass
£11

Henriot Brut
125ml Glass
£18

Nyetimber Cuvee
125ml Glass
£19

Twinkle
Ketel One Vodka, Elderflower Cordial,
Prosecco
£14

Suze Americano
Suse, Martini Bianco & Soda
£12

WINE

WHITE

			small	large	carafe
2021	Gambellara - Cantina di Gambellara	Italy	10	13	27
2022	Vinho Verde Branco - Quinta da Sanjoanne	Portugal	12	16	34
2023	Malagousia - Ktima Gerovassiliou	Greece	15	20	42
2022	Albariño - 3000 Cepas - Lagar de Pintos	Spain	18	26	53
2022	Chablis 1er Cru - Gerard Tremblay	France	21	29	60

ROSÉ

			small	large	carafe
2023	Forever Summer - Maison Mirabeau	Provence	9	12	26
2023	Côtes de Provence - Whispering Angel	Provence	14	20	41

RED

			small	large	carafe
2019	Florão - Quinta da Fonte Souto - Symington	Portugal	10	13	27
2022	Malbec - Terrazas de los Andes	Mendoza	12	16	34
2020	Pinot Noir - Carmel Road	California	14	20	41

(small 125ml) (large 175ml) (carafe 375ml)

Please ask your server for a full list of wines, spirits & house cocktails.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

SET MENU

Available Sunday to Friday 12PM - 4.45PM

2 course - £45.00 | 3 course - £55.00

STARTERS

Caramelized Cauliflower Soup
& Stilton Welsh rarebit gougères

Salmon Gravdax
pickled cucumber and shallot &
Swedish mustard and dill dressing

J. Sheekey's Prawn Cocktail
peeled Atlantic prawns, shredded
lettuce, cucumber & Marie Rose sauce

MAINS

Pan Fried Fillet of Cod
Catalan shellfish rice & saffron aioli

Roasted Devonshire Chicken
chicken & chestnut pie,
buttered sprout tops and Madeira jus

Fillet of Sea Bass
potato mousseline, oyster mushroom
& dashi velouté

SIDE DISHES

Potatoes buttered new, chipped or mashed	£6.25	Honey Glazed English Carrots with carrot top pesto	£6.50
Spinach steamed, olive oil, buttered or creamed	£7.00	Green Salad with white balsamic dressing	£7.00
Baked Cauliflower Gratin	£8.00	Rocket & Parmesan Salad	£8.00
Parmesan Fried Courgette roasted tomato sauce	£7.50	Brussels Sprouts & Tops with chestnut and bacon butter	£7.00

DESSERTS

Dark Amedei Chocolate Delice
with clementines and gold leaf

Panettone Ice Cream Coupe
with gingerbread &
dark chocolate brandy sauce

Cropwell Bishop Stilton
with spiced pear chutney & crackers

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill. For allergy and nutritional information please scan the QR code:

