

## A La Carte

### Snacks

**The Vineyard Bread**, Abernethy butter £6

**Nocellara Olives** £4

**Delica pumpkin dip**, poppy seed crackers £7

### Starters

**Game pie** Cumberland chutney, pickled walnut £18  
220 2019 Corazon del Sol Luminoso, Viognier Blend, Argentina £11

**Pressed beetroot terrine** apple, dill, rye (VE) £16  
233 2017 Mount Pleasant, Semillon, Australia £11

**King's Siberian Caviar 10g** cultured cream, blinis £31  
208 2022 Grace Wine, Koshu, Japan £12

**Berkshire trout** Oscietra caviar, cucumber, horseradish £18  
217 2021 Weingut Rabl, Grüner Veltiner, Austria £10

**Cep tart** pecorino, walnuts, girolles (VE) £18  
253 2014 Rioja, Lopez Heredia, Gravonia, Spain £17

### Mains

**Yattendon estate fallow deer** parsnips, pear, vadouvan spice £36  
324 2013 Donelan, Syrah, Kobler, CA £20

**10oz Ribeye steak** beef fat chips, baby gem, mushroom hollandaise £42  
340 2000 Arietta, Merlot/Syrah, CA £26

**Partridge en croute** savoy cabbage, celeriac, truffle £35  
353 2007 Châteauneuf-du-Pape Dom. Grand Veneur France £25

**Wild sea bass** leeks, sea vegetables, champagne sauce £33  
307 2020 Alexana, Pinot Noir, East Blocks, Oregon £13

**Mussel and scallop chowder "Gratin"** confit fennel, cornbread £38  
260 2019 Peter Michael Winery, Sauvignon Blanc, CA £17

**Nut Roast** hispi cabbage, kohlrabi, red wine sauce (VE) £30  
306 2018 Anton Bauer, Zweigelt, Wagram, Austria £12

### Sides £6

French fries

Chips

Hispi cabbage

Mashed potato

Baby gem salad

We love wine.

Enjoy browsing our grape picks selection or delving into the long list.

