

BITES

Artisan bread basket	6
Gordal olives VE, NGCI	6
Marcona almonds VE, NGCI	6

SMALL PLATES

Grilled peach and whipped feta salad, orange blossom honey, root vegetable crisps NGCI <i>Pair with Rosé de Noirs</i>	11
Chalkstream Trout pâté, pickled cucumber, toasted sourdough crostini <i>Pair with Bloomsbury</i>	12
Chicken and apricot terrine, avocado crema, toasted sourdough <i>Pair with Blanc de Noirs</i>	13

ROASTS

Roast beef rump, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy <i>Pair with Red Reserve</i>	26
South Downs Duroc pork belly, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy <i>Pair with Blanc de Noirs</i>	22
Roast cauliflower, pearl barley risotto, enoki mushrooms VE <i>Pair with Cavendish</i>	18

SIDES

Tomato and herb salad VE, NGCI	6
French fries, rosemary salt VE, NGCI	6
Green bean and new potato salad VE, NGCI	6
Bacon-wrapped chipolatas	6
Sage and onion stuffing	6
Cauliflower cheese	6

SHARING BOARDS FOR TWO

Cobble Lane charcuterie selection, cornichons, nduja honey, sourdough <i>Pair with Bloomsbury</i>	20
British cheese board, damson paste, artisan biscuits <i>Pair with Cavendish</i>	20
Vineyard share board, a selection of charcuterie and British cheese	25

DESSERTS

Flourless chocolate brownie, raspberry gel NGCI <i>Pair with Cavendish</i>	9
Lemon tart, crème fraîche <i>Pair with Bloomsbury</i>	9
Mango and passionfruit panna cotta VE, NGCI <i>Pair with Fitzrovia Rosé</i>	9

'Life is for
Celebrating'

Allergies or dietary needs? Tell one of the team and we'll look after you.
All our dishes are prepared in kitchens that are not free from allergens.

NGCI – Non gluten containing ingredients, **VE** – Plant-based. Adults need around 2,000 Kcal a day.
A discretionary service charge of 10% will be added to your final bill. All prices include VAT.