



## FROM THE KITCHEN

Sharing plates  
we recommend 2 to 3 dishes per person

**Sourdough Bread & Butter 5.75**

**Carlingford Oyster (each) 3.95**

Mignonette

**Barbajuan (each) 7.5**

stuffed with raclette, black trumpet mushroom, spinach

**Sautéed Cauliflower Mushrooms Tarts 10.5**

black garlic

**Crispy Potatoes 15.5**

fromage blanc Tzatziki, herring caviar

**Autumn Terrine 16**

Gloucester pork, partridge, girolles, lardo di Colonnata

**Cured Pollock 17.5**

clementine vinaigrette, nduja oil

**Poached Halibut 27**

baked bisque rice, clams, mussels

**Barbecued Leeks 18**

chanterelles fondue, vin jaune sabayon, herbs

**Rabbit Ballotine, Mustard Sauce 26**

bacon, black trumpet mushroom, spinach

**Sweet Bread & Pheasant Vol-au-Vent 36**

Madeira sauce, foie gras fat, Lazio black truffle

**Custard & Quetsche Plum Tart 9.75**

**Udzungwa Chocolate Crèmeux & Bronte Pistachio Ice Cream 10**

CHECK OUR  
WINE LIST





## SNACKS

Pecorino & Truffe Mixed Nuts	5.5	Smoked Almonds	5.5	Nocellara Olives	5.5
Sourdough Bread & Butter	5.75	Carlingford Oyster (each)	3.95		

## CHARCUTERIE & CHEESE

served with baguette and condiments

Rosette de Lyon	9.5	Truffled La Bouse * (Soft - Cow)	10.75
Wild Boar Saucisson	10	C'est Bon * (Soft - Cow)	10.75
Girolles Mushroom Saucisson	10.5	St Marcellin (Soft - Cow)	9.75
Spianata Calabrese	10.25	Mabré des Alpes * (Semi-Soft - Cow)	10
Truffled Jambon Blanc	12	Comté 30 months* (Hard - cow)	13 <b>£2 sup.on board</b>
Speck	9.75	Cironé 24 months * (Hard - Cow)	11.5
Brési	11.75	Buche de Chevre* (Soft - Goat)	9.75
Beal's Farm Coppa	11	Fourme D'Ambert (Blue - Cow)	9.5
Smoked Duck Breast	13 <b>£2 sup.on board</b>		

Selection of any 3 cheese or charcuterie 28.5

Extra Normandie Sea Salt Butter £2.5

WINE BY THE GLASS &  
THE FULL WINE LIST

Wi-Fi: Lady Of The Grapes

PW: winelovers



Please inform us of any allergies - \*Unpasteurised cheese  
Discretionary 13.5% hospitality charge (15% for groups of 6 or more)



## DESSERTS

Udzungwa Chocolate Crèmeux  
& Bronte Pistachio Ice Cream 10

Recommended pairing:

Pairing: Malbec Dulce 2020, Domaine Bousquet, 75ml 11

Custard & Quetsche Plum Tart 9.75

Recommended pairing:

Auslese Rose Nibiru 2022, 100ml 16

## SWEET, FORTIFIED & DIGESTIVE GLASSES

Sauterne 'Château Filhot' 2015, 100ml 17.5

Auslese Rose Nibiru 2022, 100ml 16

Honey Wine "Festival" Loxwood Meadworks NV, 125ml 11.5

Banyuls "Rimage" 2021, Domaine du Traginer, 75 ml 13

10 Years Tawny Port, Vieira de Sousa, 75 ml 11

~~10 Year Old Madeira Sercial, H.M. Borges, 75 ml 14.5~~

Malbec Dulce 2017, Domaine Jean Bousquet, 75 ml 10

Manzanilla Passada, MAR7, 75 ml 10

Oloroso, MAR7, 75 ml 11

Armagnac 20 yo, Domaines Séailles, 25 ml 14

Armagnac 1986, Domaines Séailles, , 25 ml 19

Cognac VSOP, Domaine Guy Pinard, 25 ml 10

Calvados VS, Claque Pépin , 25 ml 9

Calvados La Pomme Prisonniere, Drouin, 25 ml 15

Benromach Whisky, 25 ml 12



## FESTIVE TASTING MENU £89

- 6 courses -

### Wine Pairing £74

- 5 glasses -

#### Stone Bass Crudo

clementine vinaigrette, nduja oil

Pairing: **VB03 NV**, Extra Brut, Elemart Robion | Catherine Robion

#### Sautéed Cauliflower Mushrooms Tart

black garlic

#### Barbajuan

stuffed with raclette, black trumpet mushroom, spinach

Pairing: **De Marne et d'Argile** 2023, Domaine Thill, Jura | Bérengère Thill

#### Barbecued Halibut

baked shellfish & lobster bisque rice

Pairing: **Kamikaze NV**, Domaine Josmeyer, Alsace | Céline and Isabelle Meyer

#### Sweet Bread & Pheasant Vol-au-Vent

Madeira sauce, foie gras fat, Lazio black truffle

Pairing: **Valpolicella Ripasso** 2021, Musella, Veneto | Maddalena Pasqua Di Bisceglie

#### Udzungwa Chocolate Crèmeux & Bronte Pistachio Ice Cream

Pairing: **Malbec Dulce** 2017, Domaine Bousquet | Anne Bousquet

*Produces (especailly fish) may vary upon market availability.*

*Please inform us of any allergies - Discretionary 13.5% hospitality charge (15% for groups of 6 or more)*



## The Festive Wine Flight "French Fine Wines"



### 1- BOURGOGNE Pierre Morey "Cote d'Or" 2020, Anne Morey

The Morey Family has been present in Burgundy since the 16th century and in Meursault since 1793. Domaine Pierre-Morey is mainly located in the Meursault region, but also some parts in Monthélie, Pommard, and Puligny-Montrachet (in total 10ha). It is certified organic (has been practicing it since 1991) and has been practicing biodynamic viticulture since 1997. In addition, the family has access to some choice parcels, which are vinified identically at the domaine and bottled under the négociant label, Maison Morey-Blanc, established in 1992.

**Grapes:** Chardonnay

**Soils:** Clay and limestone)

**Vinification:** Hand harvested, native yeasts, 16-20 months in old french oak barrels (no new oak) with occasional bâtonnage

**Tasting Notes:** Vibrant acidity with creamy texture. Lemon, Lemon curd, ripe apple, vanilla, butter, pastry, and a hint of chalky minerality



### 2- BORDEAUX, BRASSAC "Asphodèle" 2020, Bérénice Lurton

Château Climens is the leading property in Barsac, and produces one of the greatest sweet wines. It can trace its history back to the 16th century and was bought by Lucien Lurton in 1971. It has been owned and managed by Berenice Lurton since 1992. Climens is located in the south of the Barsac appellation, just outside the small village of La Pinesse - the vineyards (Sémillon 100%) lie on a gravel/sand topsoil and a limestone/clay subsoil. Yields at Climens are tightly restricted and Climens is classified as a Sauternes 1er Cru Classé.

This is the first dry white wine in the history of Chateau Climens, one of the most prestigious wineries in Sauternes/Barsac (First Growth).  
Certified Organic and Biodynamic.

**Grapes:** Semillon

**Soils:** Red clay sand and limestone

**Tasting Notes:** low temperature fermentation and fermented with native yeasts, aged in concrete vats on lees for 9 months

**Tasting Notes:** An elegant yet very complex wine. White peach, apple, floral notes, almonds, honey, hint of beeswax notes. Oily texture with pleasant acidity.



### 3- LOIRE, Saumur Champigny "La Chaintrée" 2015, Clotilde Legrand

The history of Domaine Clotilde Legrand started back to the 17th Century, Clotilde's family is amongst the earliest recorded producers in the region. The estate vineyard (16ha) is of the Saumur-Champigny AOC. The vines are 45 yo on average, with the oldest plots dating back to 1937. They are planted along the gentle slopes and hillsides.

Clotilde wishes, just as her father René-Noël had, to focus on the traditional aspect of vinification. Her main objective is to obtain high quality wines, every year, while respecting the characteristics of each vintage.

The vinifications are done without the addition of sulfites.

**Grapes:** Cabernet Franc

**Soils:** Limestone, tuffeau stone

**Vinification:** Hand harvested, de-stemmed, aged in old 500-litre oak barrels for 4 years. Unfiltered, not added sulphites.

**Tasting Notes:** Powerful nose with intense aromas of blackcurrant, blueberry, prune, dried herbs, pine resin, leather, and licorice. Full-bodied style Cabernet Franc with silky tannin



### 4- BORDEAUX "Margaux" 2017, Closeries des Moussis, Laurence Alias & Pascale Choime

A micro property (4.5ha) in the Médoc is run by Pascale and Laurence, who respectively handle winemaking and farming. Pascale trained as an oenologist, Laurence studied agricultural engineering specialising in biodiversity. They built their estate from scratch, investing their own money, and making a point of being independent. In 2009, the couple set up the winery and named the domaine after a local plum tree, Les Moussis, that grows wild among century-old oak trees. They've recently added holdings in Margaux, and Moulis-en-Médoc. Everything is done by hand in the vineyard with the help of Jumpa, Fée and Églantine, 3 Trait-Breton horses.

They age their wines in all kinds of vessels – cement, stainless steel, barrels of all sizes and age, eggs, amphoras etc. They also use low levels of sulphur (30mg/l total or below). The result is fresh, nuanced and terroir-driven wines.

**Grapes:** Merlot, Cabernet Sauvignon, Cabernet Franc

**Soils:** Sedimentary graves of sand, gravel, clay

**Vinification:** Fermentation in cement vats, delicate extraction, and ageing in old 225, 300, 400, 600ltr barrels. Only 1 g/hl SO<sub>2</sub> added after malolactic conversion

**Tasting Notes:** Complex floral notes (violet and lavender) on the nose. Grippy texture, salivating tannins, gamey flavours with a touch of leather. Spicy and acidulated griotte cherries on a lengthy finish.