

Desserts*



Ice Cream

9

Appetizers*



Marinated Olives

3
€

Mains



Slow-Roasted Belly of Kelmscott Pork

25
€



Roast 28-day Aged Sirloin of Local Beef



Fish and Chips, Salad

9
€



Roast Pork Belly, Carrot, Apple, Potato, Crackling

10
€



Pasta, Fresh Tomato Sauce

8
€

SIDES



Bucksum Leaf Salad

5
€

Desserts



Kirsch Dark Chocolate Torte

10
€



Yuzu Posset

10
€



Glazed Figs

10
€



Homemade Ice Creams

9
€

Starters



Roast Pumpkin and Smoked Chilli Soup

9
€



Home-Cured Salmon Ballotine

11
€



Thai Spiced Sweet Potato Soup



Cheddar Custard

Spirits



Americano

1
3
€

Schwarze Tees



Earl Grey

9

Pizza vegetarisch klein Ø 28cm



Jasmine

Champagne



Chassenay d'Arce, Cuvée Premiere Brut NV, Champagne, France



Laurent Perrier NV, Champagne, France



Laurent Perrier Rose NV, Champagne, France



Bollinger Grande Année, Champagne, France, 2004

Puddings



Sticky Toffee Pudding, Warm Toffee Sauce, Vanilla Ice Cream

6
€

Coffee



Espresso

10
3 €



Cappuccino

9
3 €



Mocha

5
4 €

Sparkling



Prosecco Le Dolci Colline, Italy

Rosé Wines



Borsao Rosé, Campo de Borja, Spain, 2013



Château de la Deidière Rosé, Côtes de Provence, France, 2013

To Start



Hummus, Carrot Sticks

3
€

Cheese



Caerphilly

Pudding Wines



Montbazillac, Chateau Poulvere, France, 2009



Elysium Black Muscat, California, 2011



Paul Cluver, Noble Late Harvest Riesling, S Africa, 2011



Carmes de Rieussec, Sauternes, France, 2009

Hot Drink



Hot Chocolate

3
€

Coffee*



Latte

3
€

Organic Teas



Red Berry Burst



Fennel and Liquorice

Light and Fruity Reds



Merlot, Condorito, Central Valley, Chile, 2013



Cabernet Sauvignon, Miraflores, Central Valley, Chile 2014



Old Vine Carignan, De Chansac, l'Hérault, Southern France, 2013



Primitivo, Miopasso, Puglia, Italy, 2013



Pinot Noir, Hidden Bay, Marlborough, New Zealand, 2010

Sharing Board



Fish Tapas Board

29
€

White Wine of the Month



Muscat/Viognier, Les Vignerons, France, 2015

Light Wines



Pinot Grigio, Garganega, Vinazza, Italy, 2014



Chenin Blanc, Hutton Ridge Coastal Region, South Africa, 2014



Pinot Blanc, Villa Wolf, Pfalz, Germany, 2014



Quinta de la Rosa, Branco, Douro, Portugal, 2012

Medium Bodies Whites



Sauvignon Blanc, Condorito, Central Valley Chile, 2013



Chardonnay, Gran Reserva, Nostros, Casablanca Valley, Chile, 2013



Côtes du Rhône Blanc, La Fleur Solitaire, Cotes du Rhone, France, 2013



Oxford Dry, Bothy Vineyard, Oxfordshire, 2013



Sauvignon Blanc, Bascand Estate, Marlborough, New Zealand 2014



Macon-Lugny Montvallon, Loron Fils, France, 2013



Gavi Mezzana, Dezzani, Italy, 2013

Aromatic and Spicy Whites



Vinho Verde, Vilacetinho, Portugal, 2014



Viognier, Domaine Gayda, Pays d'Oc, France, 2013



Pinot Gris, Spinyback, Nelson, New Zealand 2013

Classic Whites



Petit Chablis, Tremblay-Marchive, Burgundy, 2013



Sancerre, Domaine Cherrier, Loire, 2013



Chablis, Tour de Roy, Domaine Malandes, Burgundy, 2013



Pouilly Fuissé, Domaine des Sansonnets, Mâconnais, 2012



Montagny 1er Cru, Feuillat Juillot, Les Grappes D'Or, Burgundy, 2012



Chassagne-Montrachet, Domaine Jean-Marc Pillot, Burgundy, 2011

Rosé Wine of the month



Pierre et Papa Rosé, Pays de l'Hérault, France, 2013

Red Wine of the Month



Syrah, Rio Alto, Aconcagua Valley, Chile 2015

Medium Bodies Reds



Shiraz, Coorong Estate, South East Australia, 2014



Pinotage, Franschoek Cellar, Stone Bridge, Western Cape, South Africa, 2013



Cabernet /Shiraz, Fox Grove, South East Australia, 2013



Rioja, Navajas Tinto, Spain, 2013



Chianti, Volpetto, DOCG, Italy, 2012



Malbec, Vida Organica Mendoza, Argentina, 2014



Old Vine Zinfandel, Scotto, Lodi, California, 2011



Apollonio Salice Salentino, Puglia, Italy, 2011

Monster Reds



Shiraz, Last Stand, McLaren Vale, Australia, 2013



Château du Moulin, Languedoc, France, 2011



Cabernet Sauvignon, Los Vascos, Colchagua Valley, Chile, 2012



Rioja Reserva, Beronia, Spain, 2010

Classic Reds



Château de Bon Ami, Bordeaux, France, 2011



Fleurie, Les Florines, Jacques Charlet, France, 2012



Côtes du Rhône, Roc Épine, Domaine Lafond, France 2012



Château de Roques, Puisseguin St Emilion, France, 2007



Savigny les Beaune, Vieilles Vignes, Domaine Denis Carré, France 2012



Château Hannetot, Pessac-Léognan, Bordeaux, France 2011

Exotic Aromas and Fragrances



Gewurztraminer, Paul Cluver, Elgin, South Africa 2013

Uncategorized



Smoked Trout Pate

11
€



Mushrooms on Toast

11
€



Chicken and Duck Liver Parfait

10
€



Mezze Board

19
€



Antipasti Board

23
€



Pan Fried Cod

25
€



Beer Battered Fish

21
€



Chickpea Curry

21
€



8oz Flat Iron Steak

29
€



Homemade Bread

3
€



Mustard Greens

5
€



Purple Sprouting Broccoli

5
€



Proper Chips

5
€



Buttered New Potatoes

5
€



Duck Fat Potatoes

5
€



Sticky Toffee Pudding

9
10
€



Apple Tarte Tatin

10
€



Driftwood



Shropshire Blue



Tunworth



Double espresso

3
€



Liqueur Coffee

7
€



English Breakfast

9



Decaffeinated English Breakfast



Peppermint

9



Camomile



Lemongrass



Apple and Cinnamon



Green Tea



Lemon and Ginger



Ricotta and Spinach Ravioli



British Cheeses



Soup, Homemade Bread

3
€