

Date: 4.6.2023

PDR MENU

Starters

Cornish scallops, cauliflower and a caper and raisin puree

Creedy carver free range chicken, foie gras and leek terrine, crispy chicken skin and summer vegetable salad

Poached Cornish lobster, heritage tomato and garden herb salad finished with a lobster consommé

Seaweed cured trout, pickled cucumber, horseradish cream, dill oil and sourdough toast (caviar supplement)

Mains

Wagyu beef fillet, carrot, crispy shallots, horseradish pomme puree and a red wine jus

Turbot with confit chicken, artichokes, buttered leeks and a rich chicken jus (Truffle supplement)

Roasted venison loin, parsnip puree, celeriac fondant, kale and a port and blackberry sauce

Line caught sea bass, Cornish mussels, cavelo nero, saffron potatoes and a langoustine bisque

Roasted celeriac, wild mushroom ragout, wilted spinach, confit egg yolk and puffed rice

Desserts

Valrhona dark chocolate pave, cherries and crystallised pistachio

Spiced pineapple tatin with rum and raisin ice cream

Passion fruit parfait, mango and coconut tuile

Pavlova, orange curd, spiced oranges

TAPAS MENU

Grilled sourdough with Arbequina olive oil £5

Crab and saffron croquetas £12.50

Spinach and goats' cheese croquetas £12.50

Fried artichokes served with lemon £12.50

Burrata, grilled peach, lemon thyme, almonds £12.50

Cave aged manchego and chestnut honey £12.50

Iberico Bellota cured meats

Palleta £20 Salchichon £10 Lomo £10

Hand dived Orkney scallop with wild garlic butter £15 Add imperial Oscietra caviar £25



Grilled Spanish octopus, Jersey royals and mojo verde £17.50

Pan fried sea trout with gazpacho puree £20

Acorn fed presa served pink £25

Ox cheek braised in Pedro Ximenez, verdina beans and gremolata £22.50

Grilled Wye valley asparagus, sourdough crumbs and sorrel oil £12.50

Crispy potato terrine with mustard dressing £7.50

Courgette, fennel, chilli, goats' cheese salad £12.50

Vanilla panacotta, rhubarb and gingerbread £15

Dark chocolate pave, cherries, crystallised pistachios £15

Allergen information available on request
Please note a discretionary 12.5% service charge will be added to your bill



BAR MENU

Gordal olives marinaded in orange and honey £5

Salted almonds £5

Berkswell cheese shortbread £5

Olive oil crisps £5

Imperial oscietra caviar supplement 10g £75 / 20g £150 served with sour cream and chives

Smoked paprika corn £5

Milk chocolate rocks £6.50

Dark chocolate dipped orange peel gems £6.50

Salted caramel almonds dragee £6.50

Allergen information available on request Please note a discretionary 12.5% service charge will be added to your bill



BY THE GLASS

CHAMPAGNE & SPARKLING

Gusbourne Blanc de Blancs ENGLAND KENT 125ml £15

Laurent Perrier La Cuvee FRANCE NV 125ml £20

WHITE WINE

Broglia Gavi di Gavi La Meirana PIEDMONT 2020 125ml £10 175ml £13 250ml £17

Mahi Boundary Farm Sauvignon Blanc MARLBOROUGH 2019 125ml £11 175ml £14 250ml £18

RED WINE

Antinori Villa Chianti Classico Riserva ITALY 2020 125ml £11 175ml £17

Bodegas Valdemar Conde Valdemar

Rioja Gran Reserva SPAIN 2012 125ml £13 175ml £17 250ml £21





BY THE BOTTLE

FRANCE

Laurent-Perrier La Cuvée REIMS NV £100

Ruinart Blanc de Blancs REIMS NV £145

Louis Roederer Cristal REIMS NV £330

Champagne Ruinart Rosé REIMS NV £145

Dom Perignon Dom Perignon REIMS 2012 £280

ENGLAND

Gusbourne Brut Rosé KENT 2018 £95

Gusbourne Blanc de Blancs KENT NV £85





WINES

WHITE

FRANCE

Lucien Crochet Sancerre Les Calcaires
LOIRE VALLEY 2020 £65

Domaine Hamelin Chablis 1er Cru Vau Ligneau

Bernard Millot Puligny-Montrachet BURGUNDY 2020 £145

BURGUNDY 2020 £85

ITALY

Broglia Gavi di Gavi La Meirana PIEDMONT 2020 £48

Tenuta San Leonardo Riesling TRENTINO-ALTO ADIGE 2019 £70

NEW ZEALAND

Mahi Boundary Farm Sauvignon Blanc
MARLBOROUGH 2019 £52





RED

FRANCE

Xavier Monnot Volnay 1er Cru Clos des Chênes BURGUNDY 2019 £128

> Château Langoa-Barton Saint-Julien BORDEAUX 2015 £130

ITALY

Antinori Villa Chianti Classico Riserva TUSCANY 2020 £52

Guado al Tasso Bolgheri Superiore TUSCANY 2018 £215

> Prunotto Barolo Bussia PIEDMONT 2018 £112

SPAIN

Vega Sicilia Ribera del Duero Valbuena 5º CASTILLA Y LEÓN 2017 £265

Bodegas Valdemar Conde Valdemar Rioja Gran Reserva RIOJA 2012 £62

ARGENTINA

Lote-A Single Vineyard Malbec, Agrelo MENDOZA 2018 £90





ROSÉ

FRANCE

Château Minuty et Or Cotes de Provence PROVENCE 2020 £60

> Chateau d'Esclans Garrus PROVENCE 2021 £275

SWEET

FRANCE

Château Monteils Sauternes BORDEAUX 2010 £44





HOUSE COCKTAILS

CALIFORNIA, POPPY

Patron Silver Tequila, Tomato Juice, Orange Juice, Grenadine, Lime juice

06:37AM IN THE JUNGLE

Chase Pink Grapefruit Gin, Passionfruit, Sparkling lychee, Pineapple Juice

VENICE PRINCESS

Earlgrey Gin, Violet Liqueur, Foamer, Lemon Juice

SUMMER PALACE

Doorleys 14yr Rum, Kahlua, Coconut Milk, Vanilla

PURPLE RAIN

Baluga Vodka, Violet Liqueur, Laurent Perrier Champagne

All House Cocktails £25





CLASSICS

LAYERED DARK AND STORMY

Beckfords Black Pearl Rum, Ginger Beer, Lime Juice, Sugar Syrup

RUM OLD-FASHIONED

Eminente Rum, Brown Sugar, Walnut Bitters, Vanilla

SINGAPORE SLING

Sipsmith, Benedictine, Chambord, Cointreau, Pineapple, Grenadine, Lime Juice, Sugar Syrup

CURANDERISMO

Illegal Mezcal, Kahlua, Baileys, Maple Syrup

OLD FASHIONED

Woodford Reserve, Angostura Bitters, Sugar

CONTINENTAL MOJITO

Grey Goose Vodka, Apple Juice, Sugar Syrup, Mint, Cinnamon Syrup, Soda, Lime Juice

All Classic Cocktails £18





AMARETO SOUR

Disaronno, Lime Juice, Angostura Bitters, Sugar Syrup, Foamer

WHISKEY SOUR

Woodford Reserve, Lime Juice, Angostura Bitters, Sugar Syrup

SAZERAC

Remy Martin VSOP, Sambuca, Peychaud's Bitters, Angostura Bitters, Sugar Syrup

CLASSIC CHAMPAGNE COCKTAIL

Laurent Perrier Champagne, Brown Sugar Cube, Angostura Bitters

MEZCAL NEGRONI

Illegal Mezcal, Martini Vermouth, Campari

HUGO SPRITZ

Sipsmith, Elderflower Liquor, Mint, Prosecco, Soda

All Classic Cocktails £18





SPIRITS

GIN

DRY

	25ml	50m
Ukiyo Blossom	£7	£14
Monkey 47	£9	£18
Tanqueray 10	£9	£18
Cotswold	£6	£12
Martin Millers	£7	£14
Plymouth	£7	£14
Sipsmith	£7	£14
Etsu Japanese Gin	£10	£20
Chase Elegant	£10	£20
Alkkemist	£9	£18
Aviation Gin	£8	£16

FLAVOURED

Shakespeare Rhubarb	£6	£12
Sipsmith Sloe	£5	£10
Chase Pink Grapefruit	£7	£14





VODKA

NEUTRAL VODKA

	25ml	50ml	Bottle
Noble Baluga	£9	£18	£250
Allure Baluga	£14	£28	£350
Black Cow	£6	£12	
Crystal Head	£10	£20	
Grey Goose	£6	£12	

TEQUILA

SILVER

Patron Silver	25ml £8	50ml £16	Bottle	
GOLD ANEJO				
Clase Azul Herradura Anejo	£25 £7	£50 £14	£650	
MEZCAL				
Illegal Mezcal	£7	£14		





RUM

WHITE RUM

Facundo Neo Rum Wray & Nephew	25ml £7 £6	50ml £14 £12	Bottle	
DARK RUM				
Beckfords Black Pearl Doorleys 14yo	£6 £12	£12 £24		
SPICED RUM				
Bumbu Doorleys Eminente 7yo Mount Gay XO	£7 £6 £9 £10	£14 £12 £18 £20	£250	

COGNACS

	25ml	50ml
Remy Martin VSOP	£7	£14
Hennessy VS	£8	£16
Remy Martin XO	£20	£40





WHISKEY

SCOTCH

	25ml	50ml		
Haig Club	£5	£10		
Laphroaig	£6	£12		
Ardbeg	£7	£14		
Cardhu	£7	£14		
Old Pulteny	£7	£14		
Dalwhinnie 15yr	£8	£16		
Macallan 12yr	£10	£20		
Lagavulin 16yr	£14	£28		
IRISH				
Teeling	£6	£12		
Sexton	£6	£12		
AMERICAN	J			
Makers Mark	£5	£10		
Woodford	£6	£12		
Hudson	£12	£24		
JAPANESE				
Togouchi	£8	£16		
Nikka Taketsuru	£9	£18		
Yamazaki	£10	£20		





SOFT DRINKS

Coke £4 Diet Coke £4

FEVER TREE

Tonic £4
Slim tonic £4
Soda £4
Elderflower tonic £4
Ginger ale £4
Ginger beer £4
Lemonade £4

WATER

Belu Still £4.50 Belu Sparkling £4.50

