

## À LA CARTE AUTUMN MENU

### STARTERS

**Hand-Dived Scottish King Scallops 26**


*Pumpkin, Granny Smith Apple, Sea Purslane,  
Chorizo, Chicken Jus*

**Native Lobster & Crayfish Cocktail 22**

*Marie Rose, Wholemeal Bread, Lemon*

**Roasted Duck Breast 16**

*Beetroot, Blackberries, Red Vein Sorrel,  
Duck Jus*

**Bea Tollman's  
Chicken Noodle Soup 15 **

*Chicken Pot Pie*

**H Forman's London Smoked Salmon 29**

*Traditional Accompaniments*

**Hereford Aged Beef Tartare 22**

*Horseradish Cream, Quail Egg, Dripping  
Sourdough Toast*

**Glazed Pork Belly 16**

*Cauliflower Panna Cotta, Celeriac,  
Kohlrabi, Crackling*

**Double Baked Cheese  
and Truffle Soufflé (v) 19**

*Heritage Carrots, Pear, Walnut*

**Salt Baked Heritage Beetroot (vg) 16**

*Endive, Lovage, Walnut, Pomegranate,  
Beetroot Salt*

### SALADS

**Bea Tollman's Caesar Salad 20 **

*Baby Gem Lettuce, Garlic Croutons,  
Anchovies, Parmesan  
Add Grilled Chicken +5*

**Bea Tollman's Cobb Salad 25 **

*Avocado, Blue Cheese, Chicken, Parma Ham,  
Tomato, Boiled Egg, Watercress*

### GRILLS

**Hereford Aged Rib Eye Steak 400g 55**

*Watercress, Bearnaise*

**Hereford Aged  
Beef Fillet Steak 250g 59**

*Watercress, Bearnaise*

**Dover Sole 65 **

*Grilled or Meunière*

**Grilled Tuna Fillet 200g 26**

*Cucumber, Carrot, Soy & Sesame Dressing*

*Add Peppercorn Sauce +£5*

### MAINS

**Cornish Lamb Rump 36**

*Lamb Kidney, Chanterelle Mushroom, Salsify,  
Chicory, Lamb Jus*

**Roast Devonshire Chicken 22**

*Butternut Squash, Soubise, Chervil,  
Rosemary Jus*

**Pan-Fried Halibut 42**

*Razor Clams, White Beans, Girolles, Baby  
Fennel, Chorizo Sauce*

**Delica Squash &  
Westcombe Ricotta Raviolo (v) 22**

*Girolles, Sage, Whey Butter*

**Spiced Roasted Cauliflower (vg) 17**

*Savoy Cabbage, Caramelised Onion, Sumac,  
Almond, Carrot & Ginger Velouté*

### FISH & CHIPS

**Beer Battered Haddock 25**

*Mushy Peas, Tartare Sauce, Triple Cooked  
Chips, Pickles, Curry Sauce, Gravy*

### PIES

**Jacobs Ladder Short Rib,  
Stout and Stichelton 24**

*Mashed Potato, Seasonal Vegetables, Gravy*

**Devonshire Chicken, Leek,  
Bacon & Mushroom Pie 24**

*Mashed Potato, Seasonal Vegetables, Gravy*

**Autumn Squash, Kale, Goat's Cheese  
& Pinenut Pie (v) 22**

*Mashed Potato, Seasonal Vegetables,  
Parsley Velouté*

### SIDES

**Mashed Potato 7**

**Tenderstem Broccoli,  
Chilli & Lemon 7**

**Cucumber & Fennel Salad 7**

**Sautéed Spinach 7**

**Triple Cooked Chips 7**

**Minted New Potatoes 7**

**Sautéed Green Beans,  
Confit Shallots 7**

(v) vegetarian | (vg) vegan

 Denotes a favourite signature dish of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A discretionary service charge of 15% will be added to your final bill.

# WINE LIST

## CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label Reserve	22	100
Lanson Rosé	22	110
Lanson White Label	22	110
Bollinger		110
Ruinart Blanc de Blanc		155
Ruinart Rosé Brut		165
Laurent Perrier Ultra Brut		165
Krug, Grand Cuvee Brut		330
Dom Pérignon 2012		395
Cristal Roederer		450

## SPARKLING WINES

	Glass 175ml	Bottle
Zarlino Prosecco DOCG	16.50	55
Mirabeau La Folie Sparkling Rosé		65
Nyetimber Classic Cuvée, England		90
Nyetimber Rose NV		100

## WHITE WINES

	Glass 175ml	Glass 250ml	Bottle
<b>South Africa - Bouchard Finlayson</b>			
Blanc De Mer	15	17	44
Chardonnay, Sans Barrique	16	18	51
Sauvignon Blanc, Walker Bay	17	19	55
Chardonnay, Crocodile's Lair			55
Sauvignon Blanc, Reserve			58
Chardonnay, Kaaimansgat Limited Edition			62
Chardonnay, Missionvale			60
<b>France</b>			
Gewürztraminer 'Les Princes Abbés'			51
Domaines Schlumberger			
Chablis 1er Cru Fourchaume, Domaine Chatelain	26	31	90
Mellot Sancerre Organic Les Demoiselles	31	36	97
Pouilly-Fumé Ladoucette			100
Meursault Bouzerou Gruere		45	130
Condrieu, E. Guigal			135
Puligny Montrachet Domaine Joly			160
<b>Spain</b>			
Rioja Blanco, Muga			40
Albariño, Pazos de Lusco	17	19	55
<b>USA</b>			
Chardonnay Au Bon Climat, Santa Barbara			82
<b>Italy</b>			
Pinot Grigio, Stella Alpina, Alto Adige	13	15	40
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	15	17	50
Pieropan Calvarino Soave			85
Planeta Cometa			85
Cervaro Antinori		65	195
<b>Austria</b>			
Dom Wachau Grüner Veltliner			50
Smaragd Weissenkirchen			
<b>New Zealand</b>			
Pinot Gris, Waimea Estate, Nelson			38
Riesling, Framingham Classic			50
Sauvignon, Greywacke, Marlborough			80
Sauvignon Blanc, Cloudy Bay Te Koko			130
<b>Australia</b>			
Riesling, Petaluma Yellow Label Hanlin Hill			77
Viognier, Yalumba Virgiliu			77

## RED WINES

	Glass 175ml	Glass 250ml	Bottle
<b>Italy</b>			
Ripasso, Valpolicella Superiore, La Casetta			50
Chianti Classico Riserva, Villa Antinori			78
Le Volte dell' Ornellaia			80
Le Difese Tenuta San Guido			85
Amarone Classico Costasera, Masi			120
Barolo, Giacomo Fenocchio Castellero			150
Brunello, Banfi Poggio alle Mura			150
Grattamacco Bolgheri Superiore			198
Tignanello			350
<b>Argentina</b>			
Malbec, Zuccardi Q	16	20	60
Malbec, Catena Alta, Mendoza			98
<b>Chile</b>			
Merlot, Montes Single Vineyard	13	15	40
<b>New Zealand</b>			
Syrah, Te Mata Estate, Hawke's Bay			50
<b>South Africa - Bouchard Finlayson</b>			
Hannibal			68
Pinot Noir, Galpin Peak	20	23	70
<b>France</b>			
Gigondas, E Guigal			70
Chateauneuf du Pape Des Mulets Perrin			93
Fleurie Avalanche de Printemps			98
Ségla, Margaux			100
La Réserve de Léoville-Barton, St-Julien			110
Château Fonplégade 2014, Saint-Émilion Grand Cru			130
Gevrey Chambertin Alexandre Gauvin			130
Louis Latour 'Domaine Latour' Aloxe-Corton		55	165
Chateau Belair St Emilion Grand Cru 2003			217
Château Lagrange St Julien			267
Volnay 1er Cru Bouchard Père et Fils			290
<b>Spain</b>			
Matsu El Viejo, Toro			70
Rioja Reserva, Beronia S. 198	24	28	85
Rioja Gran Reserva, Prado Enea, Muga			150
<b>Australia</b>			
Cabernet Sauvignon, Yalumba Cigar	20	25	77
Coonawarra			
Shiraz, Mollydooker The Boxer, South Australia			85
Shiraz Cabernet, Penfolds Max's			150
<b>USA</b>			
Zinfandel, Decoy, Duckhorn, Sonoma County			80
Stags Leap Hands of Time Red			90
Pinot Noir, Au Bon Climat 'Isabelle'			160
Cabernet Sauvignon, Duckhorn, Napa Valley			165

## ROSÉ WINES

	Glass 175ml	Glass 250ml	Bottle
<b>France</b>			
Provence Rosé, Mirabeau Pure	16	18	55
d'Estoublon Rose, Roseblood	18	21	63
Mellot Le Paradis Sancerre			60
Rock Angel Rosé by Whispering Angel			80

A discretionary service charge of 15% will be added to your final bill.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.  
Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.