

## CHAMPAGNE & SPARKLING



1. **Champagne Lallier Brut** Bottle **£70.00**  
*Aj, France* 125ml **£11.50**  
 Rich, fruity champagne with notes of vanilla and peaches.  
 Elegant and well-balanced.

2. **Champagne Testulat Rosé** Bottle **£95.00**  
*France*  
 Attractive pink champagne with refreshing, soft red fruit  
 flavours, a fine mousse and a dry finish.  
*France NV*

3. **Champagne Paul Langier** Bottle **£58.0**  
 An outstanding cuvée blended from pinot noir, pinot meunier and  
 chardonnay grapes. This is a stylish dry wine, offering ripe fruit and a  
 biscuity finish.

## WHITE WINE

6. **Tamarind Garden Chardonnay '21** Bottle **£29.00**  
*Chile* 175ml **£7.50**  
 An aromatic blend of Chardonnay and Moscatel. Moscatel  
 adds a touch of sweetness to offset the chilli, whilst Chardonnay brings  
 acidity to keep the palate fresh.

7. **Vialetto Grecanico '21** Bottle **£29.00**  
*Italy* 175ml **£7.95**  
 Delicately floral, with notes of apple blossom and citrus peel.  
 Fresh and lively, crisp orchard fruits with riper peach flavours,  
 and subtle almond notes.

*Perfect White*

8. **Visconti della Rocca Fiano '20** Bottle **£31.00**  
*Italy*  
 Richly fruited yet still crisp, this flavoursome Fiano has aromas of  
 apricot, dried apple and Mediterranean herbs, a rounded mouth  
 feel lifted by citrus, and a refreshing savoury finish.

9. **Terre del Noce Pinot Grigio '21** Bottle **£33.00**  
**delle Dolomiti, Italy**  
 Elegant, dry Pinot Grigio with apple and banana fruit aromas,  
 floral lift in the mouth, and a clean, crisp finish.

10. **Castel Firmian Chardonnay, Mezzacorona '21** Bottle **£36.00**  
*Italy*  
 Elegant, fruity nose with hints of red apples, apricot,  
 white melon and citrus fruit. The palate is dry and crisp.



5. **Prosecco Doc, Di Alte France**

125ml **£7.95** / Bottle **£33.00**

6. **Prosecco Rosé 75ml Bottle £39.00**

11. **Babylon's Peak Chenin Blanc, Swartland '21** Bottle **£38.00**  
*South Africa*  
 A crisp yet generous Chenin Blanc, with tropical fruit character  
 reined in by citrus and mineral notes.

12. **White Rabbit Riesling '21** Bottle **£40.00**  
*Germany*  
 Versatile with or without food. Redolent of cut grass and herbs  
 with notes of blossom and tropical fruit.

13. **Révélation Viognier, Badet Clément '20** Bottle **£42.00**  
*France*  
 Bursting with typical flavours of apricot and peach alongside  
 elegant floral notes. The palate is refreshing and a balanced.

14. **Babich Marlborough Sauvignon Blanc** Bottle **£45.00**  
*New Zealand '21* 175ml **£9.95**  
 A textbook Marlborough Sauvignon: gooseberry, grapefruit  
 and lemon, followed by herbaceous and mineral notes.

*Highly Recommended*

15. **Chablis, Domaine Hamelin '19** Bottle **£50.00**  
*France*  
 Notes of apple, hawthorn and minerals. Crisp on the palate  
 while displaying depth of flavour, and a long, dynamic finish.

16. **Sancerre, Domaine Cherrier '21** Bottle **£55.00**  
*France*  
 Fresh citrus on the nose, with a palate of melon and stone fruit  
 balanced with subtle grassy notes and some bright minerality.

## ROSE WINE

17. **Mon Roc/Cinsault Rosé '21** Bottle **£29.00**  
*France* 125ml **£7.95**  
 This delightful rosé, combines the crisp, refreshing currant  
 fruit of Syrah with the sweetness and roundness of  
 Grenache - the classic blend of the South!

18. **Nina Pinot Grigio Rosé '21** Bottle **£29.00**  
*Italy* 125ml **£7.25**  
 With a delicate pale pink colour and an elegant  
 nose of acacia flowers, this light-bodied dry rosé,  
 is delightfully refreshing.

*Wonderful Rosé*

19. **Saint-Roch Les Vignes Rosé, Les Maîtres Vignerons de St Tropez '26.00** Bottle **£35.00**  
*France*  
 A pale salmon hue with notes of white peaches and lychees  
 on the nose. Fresh and lively on the palate, fairly light in body,  
 with a refreshing dry finish.



## RED WINE

20. **Tamarind Garden Cabernet/Syrah '20** Bottle **£28.00**  
*Chile* 175ml **£7.25**  
 Specially blended Cabernet, Carmenere and Syrah with bright fruit  
 flavours which will accentuate the aromatic character of the dish, whilst  
 the soft tannins will avoid a clash with the chilli-heat.

21. **Valdemoreda Tempranillo '20** Bottle **£29.00**  
*Spain* 175ml **£7.95**  
 This smooth Tempranillo shows complex ripe fruit aromas with  
 subtle spicy hints of vanilla and caramel thanks to five months  
 in oak. Rounded and well balanced with a full, long aftertaste.

22. **Terres d'Azur Merlot '21** Bottle **£32.00**  
*France* 175ml **£7.25**  
 Rich berry and plum aromas with hints of spice and  
 chocolate lead on to a soft, smooth palate with generous  
 fruit and smoky notes.

*Perfect Red*

23. **Finca La Colonia Malbec, Norton '21** Bottle **£38.00**  
*Argentina*  
 Sweet and spicy aromas, reminiscent of black pepper. Ripe red  
 fruit, smooth texture and a harmonious finish.

24. **Codici Masserie Priimitivo '20** Bottle **£38.00**  
*Italy*  
 This full-bodied and bold Primitivo has an abundance of red  
 berry fruit flavours, alongside notes of dark fruit jam. The palate  
 is soft and well-rounded, with a hint of spice on the finish.

26. **Château Barade, Bordeaux '19** Bottle **£41.00**  
*France* 175ml **£8.95**  
 Red and black fruit, with hints of cassis, liquorice and savoury  
 tobacco. Medium bodied with soft, round tannins and an  
 elegant, refreshing finish.

27. **Révélation Pinot Noir, Badet Clément '20** Bottle **£42.00**  
*France*  
 An elegant Pinot Noir with bright cherry and berry fruit, supple  
 tannins and a medium body. Notes of spice and a refreshingly  
 balanced finish.

*Highly Recommended*

28. **Cloof Very Sexy Shiraz '19** Bottle **£45.00**  
*Australia*  
 Exceptionally well balanced Shiraz that combines freshness with  
 weight, aroma with concentration, and rich blackberry fruit with  
 a spicy, mineral lift. Powerful, characterful, individual wine.

## STARTERS

- FRESHLY BAKED BREAD - £4.50**  
anchovy & peppercorn butter, per basket
- HALF DOZEN MALDEN ROCK OYSTERS - £24.00**  
shallot vinegar (F-S)
- CHESTNUT & PUMKIN SOUP £7.95**  
sage & truffle oil (V-W-D)
- MARINATED ANCHOVIE £9.25**  
cherry tomatoes, virgin olive oil, basil (F-S)
- STEAMED MUSSELS IN GARLIC - £9.25**  
with wine & parsley (D-S) (GF)
- DEEP-FRIED SALT & PEPPER SQUID - £9.95**  
roast garlic Aioli (F-D-W)
- CHICKEN LIVER & BRANDY PARFAIT - £9.00**  
sourdough toast, onion chutney (W-S-D)
- ATLANTIC PRAWNS - £10.50**  
garlic, parsley & chili (D-S) (GF)
- GRILLED HALLOUMI & FLAT BREAD - £8.95**  
humus, yoghurt & mint (V-D-W)
- BAKED CAMEMBERT - £10.95**  
garlic rosemary, pickles & baguette (W-D)



## GRILLS

- COMBO GRILL £26.00**  
rump steak, bbq ribs & chicken thigh, prawns, corn, coleslaw (D-G-F)
- FILLET STEAK £38.00**  
black truffle & mushroom sauce, green beans (250g)
- RIB EYE STEAK £35.00**  
dry aged, served with garlic & parsley butter (250g)

**DRY AGED SCOTCH SIRLOIN STEAK**  
wild rocket & balsamic dressing (250g) **£28.00**



- DRY AGED RUMP STEAK £17.00**  
wild rocket & balsamic dressing (250g)
- T BONE STEAK £42.00**  
dry aged, wild rocket & balsamic dressing (450g)
- SURF & TURF £28.00**  
*add half lobster*  
*add Atlantic prawns (3) £8.00*

## DUCK CONFIT

**CRISP BARBARY DUCK LEG - £25.00**  
Puy lentils, Alsace bacon & cavolo nero (D-W)

**BEEF BOURGUINON - £19.95**  
Bacon, mushrooms & mash potatoes (D-S-W)

## OUR HOUSE SPECIALITIES

**SATURDAY SLOW COOKED LAMB SHANK £22.95**  
with creamed potatoes, green beans & rosemary sauce (D-W)

**SUNDAY SUNDAY ROAST £17.95**  
with a choice of chicken thighs or top-side of beef, all served with duck fat potatoes, roasted vegetables, Yorkshire pudding, cauliflower gratin, red cabbage & stuffing (D-W)

## SHRIMP

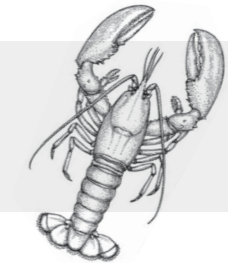
**DYNAMITE SHRIMP - £21.00**  
Tempura-battered, tossed with sriracha aioli (D-W)



## FISH & VEGGIE

**FILLET OF SEABASS £23.95**  
caper, prawn & parsley butter (W-D)

**WHOLE GRILLED LOBSTER £55.00**  
garlic & chilli butter (D-S/G/F)



**LOBSTER & SCALLOP VOL-AU-VENT £29.00**  
Shellfish with brandy cream sauce in butter puff pastry case (W-D-S)

**STEAMED MUSSELS IN GARLIC £15.95**  
served with wine, parsley & grilled baguette (1kg) (S/F-D-W)

**IRON BARK PUMPKIN TORTELLINI £14.95**  
sage, pine nuts & parmesan (N-V-D)

**CRAB LINGUINE £22.00**  
Devon crab, cream, chili, garlic & parsley (D-W-F)

## SAUCES

**PEPPER SAUCE £3.95**  
**WILD MUSHROOM £3.95**  
**ROQUEFORT SAUCE £3.95**

**MJ'S FIRE SCOTCH BONNET SAUCE**  
(105ml bottle) *for only* **£5.50**



## BURGERS

**JERK CHICKEN BURGER £14.00**  
sweet cure bacon, guacamole, Emmental cheese sweet chilli & tamarind glaz (D-W)

**WAGYU BURGER £15.00**  
with onion rings, sweet cure bacon, (D-W)



**LG-PLANT BURGER £14.00**  
vegan mayo, plum tomatoes & vegan mozzarella, vegan bun & bacon (V)

**All Burgers Served On Brioche Bun & With Skin On Fries & Red Cabbage Slaw**

## SIDES

- NEW POTATOES / MASH (D-G/F) £4.95**
- SPINACH WITH GARLIC (D-G/F) £4.95**
- GREEN BEANS & SHALLOTS (D-G/F) £4.95**
- BROCCOLI, CHILLI & GARLIC (D-G/F) £4.95**
- PORTOBELLO MUSHROOMS (D-G/F) £4.95**
- SKIN ON FRIES (D-G/F) £4.50**
- ROCKET & PARMESAN SALAD (D-G/F) £4.95**
- DAUPHINOISE POTATOES (D) £4.95**

## SHARERS

**12 MALDON ROCK OYSTERS (2 PPL) £48.00**  
shallot vinegar (S-F)

**CHÂTEAUBRIAND (2 PPL) £65.00**  
with roast bone marrow, grilled mushrooms, green beans and choice of sauce (600g) (D-W)

(GF) gluten free (V) vegetarian (W) wheat (D) dairy (E) eggs  
(S) sulphites (N) nuts (F) fish/crustacean

Allergen information is available on request.  
All prices are inclusive of 20% VAT.  
An optional 12.5% service charge will be added to your bill.