

COCKTAILS

Mulled Wine <i>Merlot wine, cinnamon, cloves, fresh ginger & orange zest</i>	5.0
Bloody Mary <i>Made to our Cubitt House recipe</i>	8.0
Fresh Fruit Bellini <i>Available in white peach, strawberry or raspberry purée</i>	7.0
Hammersmith Martini <i>Sipsmith barley vodka, Noilly Prat vermouth & olives</i>	8.5
British Mojito <i>Hendrick's gin, mint, cucumber & brown sugar</i>	8.5
Hearthside Daiquiri <i>Havana Club 7 Year Old rum, pineapple & fresh lime juice</i>	8.5
Espresso Martini <i>Belvedere vodka, Kahlua coffee liqueur & espresso</i>	8.5
Black Blazer <i>Johnny Walker Black Label whisky, ginger beer, fresh lychee & mint</i>	8.5
English Cosmopolitan <i>Martin Miller's gin, elderflower cordial, fresh raspberries & lemon juice</i>	9.5
Chilli Flake Margarita <i>Jose Cuervo 1800 tequila blanco, chilli syrup & fresh lime juice</i>	8.0
Blackberry Mule <i>Belvedere vodka, crème de mure, fresh lime juice & ginger beer</i>	9.5

Please see the Cocktail menu for a full list.

FRESH JUICES

Orange	3.5
Kiwi & Red Grape	4.0
Carrot, Celery & Apple	4.0
Plum, Pear & Mint	4.0

CHAMPAGNE & SPARKLING

	GLS	BTL
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	9.0	45.0
NV Veuve Fourny, Blanc de Blancs, Champagne, FRA		55.0
NV Veuve Fourny, Brut Rosé, Champagne, FRA		59.0
NV Pommery, Brut Royal, Champagne, FRA		65.0
NV Veuve Clicquot, Yellow Label Brut, Champagne, FRA		69.0
NV Taittinger, Prestinge Rosé, Champagne, FRA		79.0
NV Ruinart, Blanc de Blancs, Champagne, FRA		89.0
NV Billecart-Salmon, Brut Rosé, Champagne, FRA		99.0
2002 Bollinger, La Grande Année, Champagne, FRA		129.0
NV Prosecco di Conegliano, Conte Collalto, Veneto, ITA	7.0	29.0
NV Brut Rosé, Castello di Querceto, Francois II, Tuscany, ITA		32.0
05/06 Nyetimber, Classic Cuvée, West Sussex, ENG		49.0

STARTERS

Carlingford Rock Oysters	11.5/21.5
Roasted Spiced Butternut Soup, Pumpkin Seed Cracker	7.0
Chilli Salt Squid, Lime Dressing	8.0
Colston Bassett Stilton, Mulled Wine Pear & Hazelnut Salad	8.0
Devon Crab Cakes, Herb Salad, Dill Mayonnaise	8.5
Spiced Gammon & Pickle Terrine, Apple Relish, Toast	8.5
Seared Scallops, Celeriac & Saffron, Girolles, Merlot Dressing	10.5

SALADS

Smoked Mackerel, Potato & Olive Salad, Merlot Vinaigrette	9.5
Torn Chicken, Butternut & Barley Salad, Sheep's Cheese, Lemon Dressing	10.5
Buffalo Ricotta, Beetroot & Apple Salad, Walnut Dressing	10.5

MAIN COURSE

Market Fish	16.5
Chargrilled British Beef Burger, Chunky Chips (Optional Cheese or Bacon)	13.5
Beer Battered Fish & Chips, Mushy Peas	13.5
Steak & Ale Pie, Bashed Neaps	14.5
Grilled Rainbow Trout Fillet, Green Beans, Citrus Butter	16.0
Pan Fried Cod, Truffle Giant Chips, Pea Purée & Tartare Hollandaise	16.5
Roast Turkey, Chestnut & Cranberry Stuffing, Traditional Trimmings	17.0
Beetroot, Fig & Shallot Tart, Sussex Slipcote, Red Wine Reduction	14.5

ROTISSERIE & GRILL

Free Range Suffolk Chicken, Bacon & Sage Stuffing	14.5
Grilled Old Spot Pork Chop, Apple Sauce & Crackling	16.5
28 Day Dry Aged Castle of Mey Rib Eye	19.5
28 Day Dry Aged Castle of Mey Sirloin on the Bone	27.0
28 Day Dry Aged Castle of Mey Fillet	28.0
Aberdeen Angus 28 Day Dry Aged Rolled Rib for 2	44.0

Sauces: Red Wine Jus, Classic Gravy, Wild Mushroom, Peppercorn, Béarnaise

All Rotisseries & Grills Are Served With Chunky Chips or Garlic & Rosemary Mash

An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary requirements.

SUNDAY ROAST

available from 12pm

Roasts are served individually or for two people to share. Prices are per person.

28 Day Dry Aged Castle of Mey Beef Rump	19.5
Kilravock Farm Pork Loin	17.0
Free Range Suffolk Chicken, Bacon & Sage Stuffing	16.5
Devon Shoulder of Lamb	17.0

Served with Yorkshire pudding, duck fat roast potatoes, seasonal vegetables & classic gravy

SIDES £3

Chunky Chips	Cracked Wheat, Apple, Celery & Sultana Salad
Spiced Carrots & Parsnips	Brussels Sprouts & Bacon
Creamed Spinach	Spiced Sweet Potato & Squash Gratin
Tender Stem Broccoli	Iceberg Wedge, Stilton Dressing
Cauliflower Cheese	Red Chard, Watercress & Fennel

DESSERTS

Soft Centered Chocolate, Chestnut & Hazelnut Cake, Clotted Cream <i>NV Tawny Port, Dow's, Oporto, POR (90ml) 4.5</i>	6.5
Coffee Brûlée, Shortbread Biscuit, Honeycomb Ice Cream <i>2007 Sauternes, Ch. Sainte Helene, Bordeaux, FRA (90ml) 6.5</i>	6.5
Caramelised Apple Tart, Sea Salt Caramel Ice Cream <i>2008 Riesling Spatlese, Richter, Graacher Himmelreich, Moselle, GER (90ml) 6.5</i>	6.5
Clementine & Almond Cake, Ginger Ice Cream <i>2007 Sauternes, Ch. Sainte Helene, Bordeaux, FRA (90ml) 6.5</i>	6.5
Spiced Poached Pear, Vanilla Custard, Rum & Raisin Ice Cream <i>2008 Maury, Pouderoux, Roussillon, FRA (90ml) 7.0</i>	6.5
Steamed Christmas Pudding, Vanilla Custard, Brandy Butter Ice Cream <i>NV Tawny Port, Dow's, Oporto, POR (90ml) 4.5</i>	6.5
Selection Of British Cheese, Quince, Grapes & Biscuits <i>NV Tawny Port, Dow's, Oporto, POR (90ml) 4.5</i>	11.0

DESSERT WINE

	GLS	BTL
2008 Maury, Pouderoux (500ml), Roussillon, FRA	7.0	35.0
NV Tawny Port, Dow's (750ml), Oporto, POR	4.5	36.0
2010 Muscat de Rivesaltes, Pouderoux (750ml), Roussillon, FRA	5.0	39.0
2008 Riesling Spatlese, Richter (750ml), Moselle, GER	6.5	49.0
2007 Sauternes, Ch. Sainte Helene (750ml), Bordeaux, FRA	6.5	49.0

TEA & COFFEE

Selection of Mighty Leaf Tea's: <i>English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea</i>	3.0
Full range of Allpress Espresso coffee (Soy milk available)	3.0