

NIBBLES

Pickle Pot \$11

seasonal vegetables, individual brines

Hp Glazed Quail Skewer \$15

walnut bacon marmalade

Fall Vegetable Crisps \$9

ghost pepper salt, curry mayo

Rabbit Toast \$7

hot mustard

Radishes \$8

ocean butter

Crispy Pig Crunchies \$9

tartar sauce

Oysters On The Half \$4pc

traditional accompaniments

BOARDS

Pickled And Smoked \$22

pickled shrimp, smoked bluefish salad, salmon gravlax, caper berries, pickled beets, horseradish, crackers

Terrines \$23

country pate, rabbit roll, head cheese, black mustard, piccalilli, toast

Cheeses \$25

Britain's finest. beer jam, fermented honey, apple butter, spiced nuts, saltines

BEGINNINGS

Grilled Matsutake Mushroom \$16

warm salad of green farro, pickled chanterelles, chestnuts, red mustard greens

"Cockaleekie" soup \$12

chicken consomme, leeks, hen of the woods, poached egg, truffle

Potted Shrimp \$22

fennel salad, crunchy buttered bread

Black Caesar \$14

dinosaur kale, fried bread, pecorino, anchovy dressing

Spiced Sweet Potato Soup \$10

habanero, crème fraiche, boiled cider

Bubble and Squeak Cod Cakes \$16

saffron aioli

Pork Pasties \$13

pork & liver sausage, puff pastry, essex mustard, piccalilli

The England Chowder \$17

cockles, shrimp, halibut, scallops, bacon, potatoes, thyme, parsley veloute

Bitter Greens \$13

meyer lemon, red onion, pistochios, cheddar

Roast Cockles & Crab \$13

sausage, pickled cherry bomb peppers, thyme, crab stock, butter, grilled bread

PIES

Lamb & Olive Pie \$24

Vermont Lamb, potatoes, chanterelle mushrooms, baby carrots, pearl onions, flaky crust, prune-bacon marmalade

Fisherman's Pie \$30

halibut, scallops, shrimp, cod, salmon, braised leeks, parsley veloute, moshers

Broccoli and Rice Pie \$18

goat cheese, egg custard, thyme, small salad

ROAST

Roast Chicken \$24

charred broccoli, apples, hazelnuts, boiled cider

Spit Turned Lamb Leg \$32

braised beans, baby carrots, cipolini onions, parsley pesto

Half Lobster M/P

bubble and squeak cod cakes, coral butter, cress

MAINS

Yorkshire Fry Up \$24

grilled pork belly, sausage, three sunny eggs, marinated peppers, bean salad

Benne Crusted Cod \$28

twice fried fries, cabbage lemon slaw, marie rose sauce

Sir Bev's Pork Chop \$34

roast fall squash, brussels sprouts, pears, fried sage, brown butter

Grilled Flat Iron Steak \$35

woodland mushrooms, crispy creamer potatoes, herb salad, worcestershire sauce

VEGETABLES

Roast Fall Squash \$9

fried sage, brown butter

Crispy Smashed Creamer Potatoes \$9

curry mayonnaise

Braised Beans \$9

pickled carrots, cipolini onions

Charred Broccoli \$9

apples, fried hazelnuts, boiled cider

Woodlands Mushrooms \$9

horseradish

Twice Fried Fries \$9

marie rose sauce

Roast Brussels Sprouts \$9

belly bacon, pickled cherry bomb peppers

WINE (by the glass)

Sparkling

- Christian Etienne "Tradition" Brut NV (FR) \$18
- Vin Mousseau Rose Pinot Noir Brut JL Denois NV (FR) \$14
- Crémant de Limoux "Cuvée Tradition" Collin Brut NV (FR) \$12

Sparkling Cider

- Aspall "Cuvee Chevallier" Double Fermented (UK) \$14

White

- Picpoul de Pinet Domaine des Cadastres '12 (FR) \$11
- Sancerre K Lauerjat '11 (FR) \$15
- Riesling Standing Stone Vineyards '12 (Finger Lakes, NY, USA) \$9
- Pinot Gris Fiction White Field Recordings '12 (CA, USA) \$14
- Entre-Deux-Mers Château-Nicot '12 (FR) \$10
- Chardonnay Renegade Wine Co. (Columbia Valley, WA, USA) \$12

Rose

- Cotes De Provence Rose "Les Papilles", Guessard '12 (FR) \$11

Red

- Bourgogne Passetoutgrain Domaine Taupenot Merme '11 (FR) \$12
- "Pitti" Pittnauer '12 (Austria) \$12
- Bacchus Pinot Noir '11 (CA, USA) \$9
- Chianti Casina di Cornio '10 (IT) \$13
- Côtes-du-Rhône-Villages "Signargues" Montagnette '12 (FR) \$10
- Saint Emilion Château Dubourg '10 (FR) \$14
- Cabernet Sauvignon Share Cropper '11 (OR) \$13
- Shebang Red "Sixth Cuvée" Bedrock Wine Co. NV (CA, USA) \$12

BY THE BOTTLE

Sparkling

- Szigeti Brut Cuvée Prestige Sekt Brut NV (Austria) \$75
- Pol Roger Brut NV (FR) \$110
- Beau Joie Brut NV (FR) \$225
- Legras & Hass, Blanc de Blancs, Brut NV (FR) \$175
- Philipponnat, "Cuvée 1522" Brut '03 (FR) \$200
- Coutier Brut Rosé NV (FR) \$100

White

- Riesling "Herrenweg" F Baur '11 (FR) \$42
- Pinot Gris Original Vines The Eyrie Vineyards '11 (Dundee Hills, OR, USA) \$69
- Côtes du Jura Savagnin "Les chassagnes Ouilé" P. Barnard '07 (FR) \$77
- Sauvignon Blanc "Gassini Vineyard Dogonette" '12 (Santa Barbara, CA, USA) \$96
- Chablis "Vaillons" C Moreau '11 (FR) \$100
- Puligny-Montrachet O Leflaive '11 (FR) \$125
- Graves Blanc Château du Seuil '10 (FR) \$49
- Chardonnay Abeja '12 (WA, USA) \$89
- Maison Bleue "Bouchey Vineyard Marsanne" '11 (Yakima Valley, WA, USA) \$52
- Rioja White, Lopez de Heredia Vina Tondonia '98 (RIOJA, SP) \$108

Rose

- Bandol rosé Gros Noté '12 (FR) \$56

Red

- Oltrepo Pavese Pinot Nero, "Campo Castagna" Stefanago '10 (IT) \$42
- Grignolino Heitz Cellars '10 (Napa Valley, CA, USA) \$58
- Pinot Noir "Ava Vineyard" Lundeen '10 (Willamette Valley OR, USA) \$89
- Barbera d'Alba Superiore "La Rosina" Erbaluna '11 (IT) \$56
- Morellino di Scansano Fattorio dei Barbi '11 (IT) \$49
- Saint-Estephe Château Les Ormes de Pez '04 (FR) \$99
- Cabernet Sauvignon Forman vineyard '10 (Napa Valley, CA, USA) \$225
- Chateauneuf-du-Pape Domaine Vieux Télégraphe, 09 (FR) \$120
- "Chorus Effect" Kolgan Vineyard Field Recordings '11 (Paso Robles, CA, USA) \$70
- Syrah Windgap '10 (Sonoma coast, CA, USA) \$94
- Cotes du Roussillon Villages, Clos Del Rey, '08 (FR) \$122

BEER

\$9

Draught

Captain Lawrence Kolsch
 Ommegang Witte
 Kelso Nut Brown Lager
 Southampton Pumpkin Ale
 Lagunitas IPA
 Victory Oktoberfest

Bottled

Weihenstephan Hefeweizen
 Samuel Smith Organic Lager
 Morland Old Crafty Hen
 Belhaven Scottish Ale
 Wychwood Hobgoblin Dark Ale
 St. Peter's Old-Style Porter
 Samuel Smith Organic Chocolate Stout

COCKTAILS \$15**Dark Up**

Eau de Vie de Pomme, Laird's Bonded Applejack,
 Cocchi Torino, Nardini Bassano, Orleans Bitter

Queen & Bee

JM Rhum Blanc, Amaro Montenegro, Rose Champagne

Ember's Eve

Vida Mezcal, Cocchi Bianco, Orchard Apricot,
 Bittermens Mole

Lautrec Tonic

Pernod 69, Plymouth Gin, Tom's Quinine,
 Peychaud's, lime, tarragon

Woman In Bar

Tito's Handmade Vodka, fresh Meyer Lemons, pure sugarcane

Savvy Banker

cippollini-washed Aalborg, Hendrick's Gin, Dolin Dry,
 Cocchi Bianco

Scottish Sour

Bowmore Legend Scotch, Fresh Lemon Juice, Orgeat Syrup,
 Red Wine Float

Drunk-Punch

daily Heath made punch

All cocktails have been conceived and created by our bartenders

DESSERTS

\$9

Banoffee Pie

bananas, whipped cream, zested chocolate

Sticky Toffee Cake

rum vanilla ice cream, sticky sauce

Lemon Chess Tart

raspberry preserves

Bread and Butter Pudding

salted caramel ice cream

Nutella Icebox Pie

chocolate ganache, candied hazelnuts

Trio of Ice Creams

by il Laboratorio del Gelato



Coffee \$4

Espresso \$5

Americano \$5

Cappucino \$6

Cafe Latte \$6

AFTER DINNER

Sweet Wines

Sauternes Castelnau de Suduiraud '09 (FR) \$14

Late Harvest Semillon "The Parting Glass" Owen Roe '07 (Oregon, USA) \$18

Eden "Heirloom Blend" Apple Ice Cider NV (VT, USA) \$22

Sherry

Fino E. Hidalgo NV \$10

Palo Cortado "Apostoles" Gonzalez Byass 30 Años \$20

Amontillado "Contrbandista" Valdespino NV \$30

Oloroso VOS Solera 1842 Valdespino \$90

Cream "Morenita" E. Hidalgo NV \$10

PX "NOE" Gonzalez Byass 30 Años \$20

Madiera

Charleston Sercia "Special Reserve" The Rare Wine Co. NV \$14

Verdelho D'Oliveira 1932 \$75

Terrantez D'Oliveira 1988 \$25

Port

Dow's Fine Ruby NV \$10

Churchill 10 Yr Tawny \$15

Niepoort Colheita '01 \$18

Cognac & Brandy

Clear Creek Apple Eau de Vie \$15

Delord Blanche Armagnac \$13

Delamain XO \$22

Courvosier VSOP \$16

Digestive

Fernet Branca \$13

Punt e Mes \$11

Branca Menta \$13

Cynar \$11

Amaro Ramazotti \$12

Amaro Montenegro \$12