

Wines

medley

WHITE WINE

Les Vignerons Colombard-Vermentino, Languedoc 2022	France	£6.5	£28
Quinta da Lixa, Vinho Verde 2022	Portugal	£7	£30
Il Caggio, Pinot Grigio, Lombardy 2022	Italy	£10.5	£45
Martin Códax Albariño, Galicia 2022	Spain	£9	£37
Honu Sauvignon Blanc, Marlborough 2022	New Zealand	£9.5	£39
Legado, De Martino Chardonnay, Limara 2022	Chile		£44
Minaia Bergaglio Gavi di Gavi, Piedmont 2022	Italy		£46
Dragonstone Riesling, Weingut Leitz, Mosel 2021	Germany		£48
Trimbach, Pinot Blanc, Alsace 2021	France		£52
Chablis l'Orangerie du Chateau, Burgundy 2022	France		£64
Les Doigts D'Or Sancerre, Loire 2022	France		£68
Meursault, Victor Berard, Burgundy XXXX	France		£88

RED WINE

Marcel Martin Merlot, Pays d'Oc, Languedoc 2022	France	£6.5	£29
Melodías Malbec, Mendoza XXXX	Argentina	£8	£36
Sensi Collezione, Montepulciano, D'abruzzo 2022	Italy		£39
Ken Forrester, Petit Pinotage, Western Cape 2021	South Africa	£9.5	£40
Ederra Rioja Reserva XXXX	Spain	£9.5	£40
Pikes, Eastside Shiraz, Barossa Valley 2017	Australia		£50
Mount Riley, Pinot Noir, Marlborough 2018	New Zealand	£12.5	£55
Bogle Vineyards Old Vine Zinfandel, California 2019	USA		£61
Amarone Valpolicella, Veneto 2017	Italy		£68
Cheval des Andes Malbec, Mendoza 2018	Argentina		£72
Chateau des Combes, St Emilion Grand Cru, Bordeaux 2018	France		£88

SPARKLING

FIOL Prosecco DOC	Italy	£9	£52
Veuve Clicquot Yellow Label Brut Champagne	France	£18	£95
Veuve Clicquot Rosé Champagne	France		£115
Taittinger Brut Champagne	France		£120

ROSÉ

Planeta Rosé Sicilia	Italy	£8.5	£35
St Louis Provence	France	£9.5	£40
Love by Léoube	France		£56

Menu

SMALL PLATES

Aubergine	£9.50
Grilled harissa aubergine, slow roasted tomatoes, lemon herb caper yoghurt sauce, crispy chickpeas (Vg, GF)	
Beetroot	£11.50
Beetroot, red chicory, dill, pear, kohlrabi, caramelised walnuts, citrus dressing (*N, Vg, GF)	
Cabbage	£10.00
Gochujang hispi cabbage, butterbean hummus, crispy onions (Vg)	
Trout	£12.50
Beetroot and Gin cured trout, apple, radish, horseradish cream, crisp bread	
Scallop	£14.50
Pan seared scallops, celeriac puree	
Burrata	£13.50
Burrata, Veduya, smoky sherry carrots, chickpeas	
Lamb	£12.50
Slow cooked lamb taco, onion purée, crispy leek and salsa verde	

GRILL

Wiltshire Pork Chop.....	£18.95
Market Fish of the day.....	£MP
Stokes Marsh Farm, Ribeye.....	£34.95
Stokes Marsh Farm, Cote du Boeuf.....	£75.50
Medley Burger.....	£16.50

SNACKS £5

Sourdough bread
Olives
Nuts
Black Pudding Croquettes

medley

LARGE PLATES

Sea bass	£18.00
Pan seared sea bass, samphire, herbs, citrus, fennel, peas	
Seafood	£17.50
Venetian Seafood saffron risotto, prawns, mussels, day catch fish, tomato soffrito	
Chicken	£18.50
Herby chicken, butternut squash purée, red onion spelt and toasted pine nuts (*N)	
Beef	£28.50
Zaatar Sirloin steak, miso butter onions, lemon garlic tender stem broccoli, chimichurri	
Pork	£16.50
Pork belly, spiced caramel cider sauce, Asian pickled red cabbage, confit garlic mash	
Mushrooms	£15.50
Shitake mushrooms, oyster mushrooms, sesame ginger black rice, red pepper sauce, crispy leeks (Vg)	

SIDES

Fries.....	£5
Rosemary Parmesan Fries.....	£6
Broccoli.....	£6
Sprouts.....	£5
Mash.....	£5
Green salad (V).....	£5

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream.....	£7.50
Negroni polenta cake, pistachio (*N).....	£7.0
Basque cheesecake, berry compote.....	£8.0
British Cheese Plate, Rye Biscuits.....	£12.50

*N - Contains nuts GF - Gluten free DF - Dairy free V - Vegetarian Vg - Vegan

A discretionary 12.5% Service Charge will be added to your bill. Dishes are subject to change based on availability of produce. For any allergen information, please ask a member of the team. While we take all necessary steps to minimize risk for potential allergens, please be advised that cross contamination may occur.