

# À LA CARTE SPRING MENU

## STARTERS

Hand-Dived Scottish King Scallops 24

*Heritage Cauliflower, Coppa,  
Rock Samphire, Chicken Jus*

Native Lobster & Crayfish Cocktail 22

*Marie Rose, Brown Bread, Lemon*

Smoked Duck Breast 16

*Grilled Peaches, Watercress,  
White Balsamic, Candied Walnuts*

Bea Tollman's Chicken Noodle Soup 12 

*Chicken Pot Pie*

H Forman's London Smoked Salmon 25

*Traditional Accompaniments*

Hereford Aged Beef Tartare 16

*Horseradish Crème, Quail Egg,  
Dripping Sourdough Toast*

Roasted Quail 17

*Buttered Leeks, Pistachio Crumb,  
Glazed Leg, Mustard Jus*

Wye Valley Asparagus (v) 15

*Fried Hens Egg, Black Truffle,  
Sourdough Gremolata, Wild Garlic*

Salt Baked Heritage Carrots (ve) 12  
*Shallots, Spiced Purée, Cumin, Toasted Hazelnuts*

## SALADS

Bea Tollman's Caesar Salad 15 

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

Chesterfield Steak Salad 30

*Fillet Steak, Horseradish, Asparagus,  
Gem Lettuce, Tomatoes, Radishes*

Bea Tollman's Cobb Salad 25 

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

## GRILLS

Hereford Aged Rib Eye

Steak 400g 52

*Watercress, Bearnaise*

Hereford Aged Beef Fillet

Steak 250g 49

*Watercress, Bearnaise*

Pork Tomahawk 400g 32

Dover Sole 60

*Grilled or Meuniere*

Grilled Cornish Mackerel Fillet 27

*Fennel, Radish, Lemon & Dill*

Miso Grilled Hispi Cabbage (v) 24

*Crispy Shallots, Confit Chilli, Citrus Yogurt*

*Add Peppercorn Sauce 3.50*

## MAINS

Cornish Lamb Rump 38

*Wild Garlic, Morels, Turnips,  
Glazed Sweet Breads, Rosemary Jus*

Roast Devonshire Chicken 28

*Asparagus, Baby Carrots, Girolles,  
Wing Bonbon, Chicken Jus*

Pan Fried Halibut 34

*Baby Squid, Purple Sprouting Broccoli,  
Leeks, Caviar & Champagne Velouté*

Westcombe Ricotta  
& Spinach Raviolo (v) 26

*Carrots, Turnips, Wild Mushrooms,  
Citrus Beurre Blanc*

Braised Leek Hearts (ve) 22

*Roscoff Onion, Baby Carrots,  
Black Truffle, Parsley Velouté*

## FISH & CHIPS

Beer Battered Haddock 25

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

## PIES

Cornish Lamb & Mint Pie 25

*Mashed Potato, Seasonal Vegetables, Gravy*

Devonshire Chicken, Leek,  
& Bacon & Mushroom Pie 25

*Mashed Potato, Seasonal Vegetables, Gravy*

Butternut Squash, Kale,  
& Goat's Cheese & Pinenut Pie (v) 21

*Mashed Potato, Seasonal Vegetables,  
Parsley Velouté*

## SIDES

Mashed Potatoes 6

Purple Sprouting Broccoli,  
Chilli & Lemon 6

Bitter Leaf Salad 6


Sauteed Green Beans,  
Confit Shallots 6

Minted Jersey Royals 6

Sautéed Spinach 6

Triple Cooked Chips 6

(v) vegetarian | (ve) 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 Le Rosé Brut	22	110
Lanson Le 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 Brut 2012		395
Louis Roderer Cristal		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	Bottle
<b>South Africa - Bouchard Finlayson</b>		
Riesling, Blanc De Mer	15	44
Chardonnay, Sans Barrique	16	51
Sauvignon Blanc, Walker Bay	17	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		90
Mellot Sancerre Organic Les Demoiselles		97
Pouilly-Fumé Ladoucette		100
Meursault Bouzerou Gruere		130
Condrieu, E. Guigal		135
Puligny Montrachet Domaine Joly		160
<b>Spain</b>		
Rioja Blanco, Muga		40
Albariño Martín Códax, Rías Baixas		46
<b>USA</b>		
Chardonnay Au Bon Climat, Santa Barbara		82
<b>Italy</b>		
Pinot Grigio, Stella Alpina, Alto Adige	13	40
Gavi Di Gavi, Roberto Sarotto 'Campo dell'Olio'	15	50
Pieropan Calvarino Soave		85
Planeta Cometa		85
Cervaro Antinori		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	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	60
Malbec, Catena Alta, Mendoza		98
<b>Chile</b>		
Merlot, Montes Single Vineyard	13	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	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		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, Vina Ardanza	24	85
Rioja Gran Reserva, Prado Enea, Muga		150
<b>Australia</b>		
Cabernet Sauvignon, Yalumba Cigar Coonawarra	20	76
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	Bottle
<b>Spain</b>		
Rioja Rosado, Muga	13	40
<b>France</b>		
Mirabeau Pure Provence Rosé	16	55
Sancerre, Mellot Le Paradis		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.