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| **SPARKLING & CHAMPAGNES** | **Bottle** | **175ml** | **250ml** | **MAG** |
| Prosecco Extra Dry ‘Borgo’, Del Col Alto | £34.00 | £11.50 |  |  |
| Bluebell Vineyard Sussex ‘Hindleap’ Rose | £63.50 | £16.50 |  |  |
| Bluebell Vineyard Sussex ‘Hindleap’ Blanc De Blanc | £69.50 | £17.25 |  |  |
| Champagne Louis Roederer Premier NV | £84.00 |  |  |  |
| Champagne Laurent Perrier Brut NV | £88.50 |  |  |  |
| Champagne Laurent Perrier Rose Brut NV | £110.00 |  |  |  |
| Champagne Pol Roger Brut Vintage 2009 | £230.00 |  |  |  |

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| **WHITE WINES** | **Bottle** | **175ml** | **250ml** | **MAG** |
| House White Corney & Barrow, Périgord, 2022, France | £32.50 | £9.50 | £12.50 |  |
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| Pinot Grigio Ca’Luca, Italy, 2022 | £27.50 | £7.90 | £9.50 |  |
| Terre d`Or Sauvignon Blanc 2022, Pays d’Oc, France | £27.50 | £7.90 | £9.50 |  |
| Picpoul de Pinet `Trois Mats` 2022, Languedoc, France | £32.50 | £9.50 | £12.50 |  |
| Turning Heads, Sauvignon Blanc 2022, Marlborough, New Zealand | £33.50 | £9.95 | £12.75 |  |
| Gavi di Gavi, La Guistiniana, Rovereto di Gavi 2022, Italy | £41.50 |  |  |  |
| Saint -Véran Les Chatenays Domaine Carrette 2022, France | £49.50 | £13.90 | £17.50 |  |
| Sancerre, Domaine Andre Vatan, ‘Les Perriers’ 2020, France | £49.50 |  |  |  |
| Rully 1er Cru, Domaine Belleville 2019, France | £69.50 |  |  |  |
| Domaine des Melandes Chablis, 2020, France | £78.00 |  |  |  |
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| **ROSE** | **Bottle** | **175ml** | **250ml** | **MAG** |
| Domaine de Montaubéron, Cotes de Thongue, 2022, France *organic/ vegan* | £32.50 | £9.50 | £12.50 |  |
| Chateau St Baillon, Cotes de Provence, 2022 France | £42.50 | £11.90 | £14.90 |  |

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| **RED WINES** | **Bottle** | **175ml** | **250ml** | **MAG** |
| House Red Corney & Barrow Claret, Maison Sichel 2020, Bordeaux, France | £32.50 | £9.50 | £12.50 |  |
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| Cabernet Merlot, Duc de Capelle 2022, Languedoc, France | £27.50 | £7.90 | £9.50 |  |
| La Playa Merlot Vina La Playa 2020, Colchagua Valley, Chile | £28.50 | £8.50 | £10.50 |  |
| Chamuyo Mendoza Malbec, 2020, Argentina | £33.50 | £9.95 | £12.75 |  |
| Marques de Fearra, Crianza 2017, Rioja, Spain | £33.50 | £9.95 | £12.75 |  |
| Cotes du Rhone, ‘Trescartes’ 2020, France | £39.50 |  |  |  |
| Cote Du Rhone Famille Perrin Réserve, 2016, France |  |  |  | £75.00 |
| Roaring Meg Pinot Noir 2020, Central Otago, New Zealand | £40.00 |  |  |  |
| Valpolicello Allegrini, Italy 2021 | £42.50 |  |  |  |
| Ronan by Clinet, 2018 Bordeaux, France | £45.00 | £12.00 | £14.90 |  |
| Brouilly, Chateau de Pierreux 2022, Beaujolais, France | £45.50 | £12.25 | £15.00 |  |
| Chianti Classico, Terre di Cresci, 2021, Poggiotondo, Italy | £46.50 |  |  |  |
| Pinot Noir Evolution, Sokol Blosser 2019, Oregon USA | £57.00 |  |  |  |
| Chateau Simard, St Emilion Grand Cru, 2012, Bordeaux | £98.00 |  |  |  |
| Marsannay ‘Au Solomon’, Domaine Charles Audoin 2018 | £99.00 |  |  |  |
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| **LORD DE LA WARR’S RESERVE** |  |  |  |  |
| Chateau Cantermerle, Haut Medoc, 2012, Bordeaux, France | £110.00 |  |  |  |
| Gevrey Chambertin, Domain Henri Richard, 2015 Burgundy, France | £119.00 |  |  |  |
| Chateauneuf-du-Pape, Le Vieux Donjon, 2017, France | £124.00 |  |  |  |
| Crozes Hermitage, Pascal, 2017, France | £139.00 |  |  |  |
| Ch. Meyney, St Estephe, 2003, Bordeaux, France | £149.50 |  |  |  |
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| **DESSERT WINES** | **Bottle** | **½ Bottle** | **125ml** |  |
| Sauternes Les Minget | £49.00 | £32.00 | £9.50 |  |
| 2015 Muscat Beaumes de Venise Rhone France  Vintages may vary. 125ml Glasses Available on Request. | £51.00 | £33.00 | £10.50 |  |

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| **COCKTAILS** |  |  | **MOCKTAILS** |  |
| Classic Martini | £9.50 |  | Nojito | £7.50 |
| Espresso Martini | £9.50 |  | Apple & Passionfruit Fizz | £7.50 |
| Old Fashioned | £9.50 |  | Lemon & Mint Fresh | £7.50 |
| White Lady | £9.50 |  | Rose Garden | £7.50 |
| Side Car | £9.50 |  | **PROSECCO SPRITZES** |  |
| Brandy Alexander | £9.50 |  | Aperol Spritz | £12.50 |
| Whisky Sour | £9.50 |  | Kir Royale | £12.50 |
| Tom Collins | £9.50 |  | Sloe Royale | £12.50 |
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| Other Cocktails available on request | | | | |

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| **SHERRY** | **50ml** | **100ml** |
| La Gitana, Manzanilla | £4.00 | £8.00 |
| Palo Cortado | £4.10 | £8.20 |
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| **PORT** | **50ml** | **100ml** |
| Taylor’s LBV 10 Year Tawny | £5.50 | £11.00 |
| Fonseca Terra Prima Organic Port | £6.25 | £12.50 |
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| **LIQUEURS** | **50ml** |  |
| Cointreau | £4.70 |  |
| Crème Du Menthe | £3.00 |  |
| Limoncello | £4.00 |  |
| Tia Maria | £3.80 |  |
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| **DIGESTIFS** | **25ml** |  |
| Armagnac Janneau | £6.50 |  |
| Calvados Pays d’Auge 6 YO, Adrien Camut | £15.00 |  |
| Hennessy XO | £17.50 |  |

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| **FOR THE TABLE** | |
| **Artisan Bread,** Extra Virgin Olive Oil, Balsamic Vinegar, Butter (V) 5.00  **Marinated Olives** 3.50 | |
| **Sesame Seed Tempura Tiger Prawns**, Sweet Chilli Dip (df) 9.65  **Chargrilled Padron Peppers** (v)(gf) 6.50      **STARTERS** | |
| **Lovage & Potato Soup** (v)(gf)8.25 | |
| **West Mersea Rock Oysters** (Pair/Half Dozen/Dozen) (gf) 8.50/22.50/42.00 | |
| **Prawn Cocktail** (gf)(df)11.25 | |
| **Harvey’s Rarebit,** Dipping Soldiers, Cornichons 12.00 | |
| **Buckhurst Park Scotch Egg,** Mustard Mayonnaise 8.95 | |
| **Chicken Liver Parfait**, House Chutney 9.95 | |
| **Moules Marinières or à la Crème,** Starter with Bread 9.00/ Main with Pommes Frites 18.00 | |
| **SALADS** | |
| **Chicken, Bacon & Avocado Salad** (gf) 9.80/19.00 | |
| **Pear, Walnut & Blue Cheese Salad,** Toasted Almonds,Balsamic Dressing(v)(gf)(n)8.95/ 18.00 | |
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| **MAINS** | |
| **Wild Mushroom & Marjoram Gnocchi,** Truffle Oil (v)(n) 19.75 | |
| **Royal Fish & Chips,** Béarnaise Sauce or Tartare Sauce 19.85 | |
| **Buckhurst Park Venison Pie,** Mashed Potato & Seasonal Greens 22.00 | |
| **Chargrilled Flat Iron Chicken,** Rocket Salad & Pommes Frites (gf)(df) 19.95 | |
| **Buckhurst Park Pheasant Normandy,** Parmentier Potatoes, Green Beans 22.00 | |
| **Buckhurst Beef Burger,** Pommes Frites (df) 19.95  *\*Add Olde Sussex or Brighton Blue Cheese 1.95* | |
| **8oz Chargrilled Sussex Rump Steak**, Watercress, Pommes Frites (gf)(df) 20.50  **To Share: Chargrilled Côte de Boeuf**, Hand Cut Chips, Bearnaise or Peppercorn Sauce 69.50 | |
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| **SIDE ORDERS –** 4.95 Each (v)(gf) | |
| Pommes Frites  Twice Cooked Hand Cut Chips  Spinach à la Crème or Buttered  Tenderstem Broccoli | Minted Petit Pois  Green Beans & Pancetta  Green Salad  Mixed Salad |
| *Children’s Meals available on request.* | |

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| **PUDDINGS** |
| **Marmalade Bread & Butter Pudding,** Cream or Custard 8.50 |
| **Date, Ginger & Toffee Pudding,** Vanilla Ice Cream (n) 8.95 |
| **Winter Plum & Apple Crumble,** Cinnamon Ice Cream8.95 |
| **Lemon Posset,** Almond Shortbread 8.50 |
| **Vanilla Panna Cotta,** Rhubarb Coulis,Chocolate Shortbread 9.00 |
| **Trio of Miniature Puddings\*** Cambridge Burnt Cream, Lemon Posset, Petit Pot de Chocolat (gf) 9.00  \*Or 3.95 Each  **ICE CREAMS AND SORBETS** |
| **Taywell's Ice Cream** (gf)3.30 per scoop  Vanilla, Strawberry, Chocolate, Coffee, Salted Caramel, Honeycomb, Clotted Cream, Cobnut |
| **Taywell’s Sorbet** (gf)(df) **-** 3.30 per scoop  Blackcurrant, Lemon, Mango, Rhubarb, Blood Orange |
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| **CHEESEBOARD – mainly locally sourced plus some French** |
| 3 Cheese selection 14.95 |
| 5 Cheese selection 19.95 |

***Olde Sussex*** *-* Award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw British Friesian cows’ milk.

***Comte*** *–* Artisan cow’s milk cheese from France- Dense, firm, grainy, open, smooth and supple in texture.

***Spenwood*** *–* Ewe’s Milk Parmesan Style from Berkshire - Dense and smooth, nutty & sweet.

***Brighton Blue***- A medium strength, semi soft, creamy blue veined cheese from Horsted Keyes. Award winning Sussex dairy

***Tunworth*** – Cow’s Milk Camembert style cheese from Hampshire.

***Waterloo*** *–* Unpasteurised Guernsey Milk Soft Cheese from Berkshire. Creamy, firm, smooth & buttery. A mild, semi-soft cheese.

**Where possible, our produce is locally sourced. This includes venison and seasonal game from the Buckhurst Estate and beef from our own traditional, pure-bred, pedigree Sussex cattle, pasture-fed and reared at Buckhurst Park.**

**(gf) Gluten Free; (df) Dairy Free; (v) Vegetarian; (n) Nut Derivative.**

SELECTIONS OF TEAS AND COFFEES ALSO AVAILABLE

A discretionary 12.5% optional service charge will be added to your bill.

Game may contain traces of shot. Some dishes may contain nuts and traces of nuts. Should you have any dietary requirements, please inform a member of staff.