

September Menu



Cocktails

Aperol Spritz - <i>Aperol, Jules Larose, soda</i>	8.5	Dry Gin Martini - <i>Brecon gin, vermouth</i>	11
Negroni - <i>Brecon gin, martini rosso, campari</i>	10.50	French 75 - <i>Jules larose, brecon gin, lemon juice, gomme</i>	10

Nibbles & Starters

Locally baked bread & Netherend butter	5.5
Olives (<i>black kalamata or green cerignola</i>)	4
Homemade pickles	3.5
Crispy whitebait, lemon mayonnaise	7.5
<i>Amstel Lager, Holland, 4.1%</i>	5.5
Leek & potato soup, natural yogurt, truffle oil, sourdough	7.5
<i>Chenin Blanc, 2021, False Bay, Swatland, South Africa</i>	6.5
Bresaola carpaccio, rocket leaves, caper berries, parmesan, truffle oil	9
<i>Carignan, 2021, Martinfort, Pays d'Oc, France</i>	6.5
Plum tomato & buffalo mozzarella salad, sage, walnut & pine nut pesto	7.5
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5
Charcuterie board - selection of meats, toasted bread, butter, cornichons,	16

Mains

Pan fried sea bass, puy lentils, artichoke hearts, preserved lemon, rocket, fennel & tarragon mayonnaise	20
<i>Loureiro, 2022, Vinho Verde, João Ramos, Portugal</i>	7.5
Butterflied harrisa lamb rump, new potatoes, black olives, sundried tomatoes, spinach	24
<i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	7
Tomato & goat's cheese risotto, tomato coulis	16
<i>Siegerrebe, 2022, Wythall Estate, Wye Valley, Herefordshire</i>	8
Onglet steak, Koffmann's fries, rocket & parmesan salad, oyster mushrooms, chimmichurri sauce	25
<i>Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia</i>	10
10oz Ribeye steak, Koffmann's fries, rocket & parmesan salad, oyster mushrooms, chimmichurri sauce	27
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	7.5
Haloumi burger, spiced tomato chutney, Koffmann's fries	15
<i>Pinot Grigio, 2020, Papparuda, Cremale Reclas, Romania</i>	5
Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries	17
<i>Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia</i>	9.5

Sides (4)

Koffmann's fries / House salad

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching drink pairing for the dish, glass sizes are 175ml or pint measures & pricing is indicated on the right, tables of six people or more will incur a 10% service charge

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Dessert

Dulce de leche pannacotta, toffee sauce, stem ginger crumb	7.5
Affogatto - ice cream scoop with espresso (<i>choose your flavour</i>)	4.5
Cheeseboard - Baron Bigod, Cott Hill Bue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	7
cream liqueur & almond / dulce de leche / passionfruit / elderflower / rum & raisin / red grape / stem ginger / treacle & shortbread / biscoff / liquorice /	

Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml) <i>Peach, caramel, nectarine</i>	6	25
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml) <i>Cranberry, cherry, lychee</i>	7	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

Tea & Coffee

Americano 3.5 / Cappuccino 3.5 / Latte 3.5 / Flat White 3.5 / Espresso 2
Double Espresso 2.5 / Hot Chocolate 4 / Selection of teas available 3.5

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