

BREAKFAST

Served 7am - 11am

FULL ENGLISH BREAKFAST £10

Premium pork sausage, dry cured bacon, black pudding, tomato, mushroom, house baked beans, sweet potato hash and your choice of eggs

VEGETARIAN ENGLISH BREAKFAST £10

Vegetarian sausage, sweet potato hash, beetroot black pudding, tomato, mushroom, house baked beans and your choice of eggs

BREAKFAST SANDWICH £7.50

Premium pork sausage, dry cured bacon, house baked beans, black pudding and fried egg between toasted sourdough

AVOCADO & POACHED EGGS £7.50

Classic zesty smashed avocado and poached eggs on toasted sourdough

AVOCADO & SOURDOUGH £7.50

Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

SMOKED SALMON SCRAMBLED EGGS £8.50

Scrambled eggs with slices of cured smoked salmon

EGGS BENEDICT £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffin

EGGS FLORENTINE £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffin

EGGS ROYALE £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffin

OMELETTE ARNOLD BENNETT £8.50

As Arnold himself intended: Glazed, poached smoked haddock three-egg omelette

BAKED EGGS & CHORIZO £7

Eggs baked with chorizo and roasted cherry tomatoes

FIELD MUSHROOMS & GOAT'S CURD, BAKED EGGS £7

Eggs baked with sauté field mushrooms and goat's curd

CRAB OMELETTE £15

White crab meat three-egg omelette

PLAT DU JOUR £10.95

Served 11am - 10pm

Monday

BRAISED HAUNCH OF VENISON

Tuesday

LAMB SHOULDER SHEPHERD'S PIE

Wednesday

LANCASHIRE HOT POT

Thursday

CLASSIC BRAISED BEEF BOURGUIGNON

Friday

TRADITIONAL FISH PIE

Saturday

CHALK STREAM FARM FISH CAKE

All day dining
& drinking

BRASSERIE ABODE

Served
11am - 10pm

STARTERS

SMOKED HADDOCK SCOTCH EGG £8

Soft boiled egg, smoked haddock and panko crumb with a crab bisque

HAM HOCK PRESSING £7.50

Braised ham hock pressed and served with piccalilli

BUFFALO BURRATA £8.75

Creamy Buffalo Burrata, pickled wild mushrooms, wild mushroom Beignet with basil cress

AVOCADO & SOURDOUGH £7.50

Smashed avocado, lime, tomato and pumpkin seeds on toasted sourdough

SMOKED SALMON £10

Smoked salmon, lemon, capers and shallots

TUNA CARPACCIO £9

Yellowfin tuna with white raddish, spiced avocado and shallots

STEAK TARTARE £10

Fillet of beef, capers, shallots, mustard and toasted sourdough

CLASSIC CAESAR SALAD £7 / £12

Crispy gem lettuce, croutons, soft boiled eggs, Caesar dressing and anchovies
ADD CHICKEN £9 / £15

SALT BAKED BEETROOT £8

Salt baked beetroot, goat's curd with toasted pumpkin seeds

PASTA & VEGETARIAN

SALADE D'ENDIVES £10

Endive salad with toasted seeds and blue cheese

PUMPKIN TORTELLONI £12.95

Fresh pasta tortelloni, goats curd and toasted pumpkin seeds

CRAB SPAGHETTI £18

Spaghetti tossed in crab, chilli and cherry tomatoes

TRUFFLE MACARONI £12.95

Baked macaroni cheese topped with shaved truffle

PUY LENTIL SHEPHERD'S PIE £12.50

Braised puy lentils, beetroot, carrots, shallots and topped with sweet potato mash

VEGETARIAN BURGER £12.50

Grilled field mushrooms, beetroot black pudding, glazed cheddar, onion rings and tomato relish

SOUP

CRAB BISQUE £7.95

Crab bisque with croutons, Gruyere cheese and sauce rouille

FRENCH ONION SOUP £7.50

Caramelised braised onion broth with croutons and Gruyere cheese

CRUSTACEA

GRILLED KING PRAWNS £15

Grilled king prawns with chilli and garlic

PRAWN COCKTAIL £8

Classic prawn cocktail with lettuce, cherry tomatoes and Marie Rose sauce

DEVON CRAB COCKTAIL £9

White crab meat with mayonnaise, pink grapefruit and crispy leaves

HALF-DOZEN LONG ROCK OYSTERS £16

Served on ice with a traditional garnish and chilli

OYSTER-BEIGNET £18.50

Lightly fried oysters topped with lime coriander mayonnaise and chilli

FISH & SEAFOOD

NATURALLY SMOKED HADDOCK £15.95

Poached egg, spinach and mustard sauce

ROASTED CHALK STREAM FARM TROUT £15

Served with braised puy lentils, roasted pumpkin and mussels

GRILLED LEMON SOLE £20.50

Samphire and parsley butter

ROASTED COD LOIN £19

Cavolo nero and pancetta, mash and lemon olive oil

MOULES-FRITES £12.50

Moules with a traditional marinière sauce and French fries

BEER BATTERED FISH £15

Classic beer battered fish served with marrowfat peas and chunky chips

EGGS

EGGS BENEDICT £7.25

Poached eggs, ham and hollandaise sauce on toasted English muffin

EGGS FLORENTINE £6.25

Poached eggs, spinach and hollandaise sauce on toasted English muffin

EGGS ROYALE £9

Poached eggs, smoked salmon and hollandaise sauce on toasted English muffin

SMOKED SALMON SCRAMBLED EGGS £8.50

Scrambled eggs with slices of cured smoked salmon

BAKED EGGS & CHORIZO £7

Eggs baked with chorizo and roasted cherry tomatoes

FIELD MUSHROOMS & GOAT'S CURD, BAKED EGGS £7

Eggs baked with sauté field mushrooms and goat's curd

CRAB OMELETTE £15

White crab meat three-egg omelette

MEAT

STEAK TARTARE £18

Fillet of beef, capers, shallots, mustard, toasted sourdough and French fries

7OZ BAVETTE STEAK-FRITES £12.95

Classic, thin-cut bavette steak cooks best rare, with French fries

GRILLED RUMP STEAK £20

British rump beef with roasted cherry tomatoes, grilled flat mushroom and French fries

GRILLED RIB EYE STEAK £24

British rib-eye with roasted cherry tomatoes, grilled flat mushroom and French fries

BRASSERIE BURGER £15.50

Ground British beef topped with cheddar, onion rings and bacon relish in a brioche bun

LAMB CUTLETS £19.50

Shepherd's pie with braised red cabbage

CHICKEN KIEV £18.50

Crispy breaded Chicken breast with, garlic butter and French beans

SANDWICHES

Served 11am - 10pm

REUBEN £10

Hot pastrami, melted Gruyère, sauerkraut in toasted sourdough

EGG MAYONNAISE £7.50

Classic egg mayonnaise and watercress on your choice of granary or white

CLUB £10.50

Roast chicken, cured bacon, egg mayonnaise, tomato, lettuce in toasted sourdough

VEGETARIAN CLUB £10.50

Grilled Halloumi, avocado, egg mayonnaise, tomato and lettuce in toasted sourdough

HOT SMOKED SALMON £9.50

Hot smoked salmon, horseradish cream and fresh watercress in toasted sourdough

PRAWNS MARIE ROSE £9.50

Prawns in a Marie Rose sauce with crisp baby gem lettuce, capers and lemon between granary

CROQUE MONSIEUR £9

Classic toasted sourdough, melted cheese and ham

CROQUE MADAME £9.75

Melted cheese and roast ham in toasted sourdough topped with a fried egg

AFTERNOON TEA

Served 12pm - 6pm

FULL AFTERNOON TEA £19

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees

CHAMPAGNE AFTERNOON TEA £26

A selection of scones, clotted cream, strawberry jam, savouries, sandwiches and pastries. Served with a choice of teas or coffees and a glass of Champagne

DESSERTS

STICKY TOFFEE PUDDING £6.50

Traditional sticky toffee pudding with salted caramel ice cream

WARM SPICED PLUM CRUMBLE £7

Served with clotted cream

BAKED ALASKA £7.50

Vanilla, chocolate and strawberry ice cream within a glazed meringue

COINTREAU TRIFLE £7

Cranberry and Cointreau classic trifle

CRÈME BRÛLÉE £6.50

Classic set vanilla custard with caramelised crust

PETIT POT AU CHOCOLAT £7

Coffee-infused chocolate ganache with coco nibs

CHOCOLAT LIÉGEOIS £7

Chocolate ice cream, chocolate shavings, whipped cream and hot chocolate sauce

SORBETS & ICE CREAMS £4

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SIDE DISHES £3.50

Creamy mash

French Fries

Buttered spinach

Battered onion rings

Braised red cabbage

Parsley new potatoes

Thick-cut chips

Green beans

Seasonal mixed salad

Cavolo Nero & pancetta

SAUCES £2.50

Béarnaise sauce

Peppercorn sauce

PROSECCO & CHAMPAGNE

	125ml	Bottle
PROSECCO EXTRA DRY FILI, SACCHETTO, ITALY 11.5%	5.95	32
PROSECCO CARPENÈ MALVOILT, 1868 EXTRA DRY, ITALY		38
GORING ESTATE, GORING BRUT, ENGLAND		60
CHAMPAGNE COLLET, BRUT, FRANCE 12%	10.50	52
CHAMPAGNE COLLET, ROSÉ DRY, FRANCE 12%	12.50	62
CHAMPAGNE LAURENT PERRIER, BRUT LA CUVÉE, FRANCE 12%	14.50	67
CHAMPAGNE VEUVE CLICQUOT, BRUT, FRANCE		77
CHAMPAGNE BOLLINGER, SPECIAL CUVÉE, FRANCE		80.50
CHAMPAGNE POL ROGER, BRUT VINTAGE, FRANCE		82
CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, FRANCE		85
CHAMPAGNE LAURENT PERRIER, GRAND SIECLE CUVÉE, FRANCE		195
DOM PERIGNON, MOËT ET CHANDON, FRANCE		215

WHITE WINE

	175ml	250ml	Bottle
SEMILLON CHARDONNAY, SADDLE CREEK, AUS. 13%	5.60	7.50	22.50
PINOT GRIGIO, BERTON VINEYARD, AUSTRALIA 12.5%	6.50	8.50	24
PICPOUL DE PINET, TOURNEE DU SUD, FRANCE 12.5%	6.85	9.50	27
CHARDONNAY NATURALYS, GÉRARD BERTRAND, FR. 13%	7.85	9.95	30
SAUVIGNON BLANC, TUATARA BAY, SAINT CLAIR, NZ 13%	7.95	10.25	32
GAVI DI GAVI 'FOSSILI', SAN SILVESTRO, ITALY 12.5%	8.75	11.75	33
TREBBIANO EMILIA ROMAGNA, NOVITÀ, ITALY			19.95
SAUVIGNON BLANC, VELLAS, CHILE			24
CHENIN BLANC, SWARTLAND WINERY, SOUTH AFRICA			24.50
GRUNER VELTLINER, WEINGUT RABL, LOWER AUSTRIA			30
BACCHUS, NEW HALL, ENGLAND			33
ALBARINO CORAL DO MAR, PAZO DO MAR, SPAIN			33
VIOGNIER, CHÂTEAU DE CAMPUGET, 1753 FRANCE			36
VERMENTINO DI SARDINIA ALA BLANCO, ITALY			36
RIESLING, DOPFF AU MOULIN, ALSACE, FRANCE			37
CHARDONNAY HEN & CHICKEN, WESTERN AUSTRALIA			40
PINOT GRIGIO 'VILLA CANLUNGO' COLLIO, ITALY			40
SANCERRE, DOMAINE GÉRARD MILLET, FRANCE			45
CHABLIS, DOMAINE GRAND ROCHE, FRANCE			45
CHÂTEAU DE CHAMILLY, MONTAGNY 1ER CRU, FRANCE			45
PINOT GRIS ROCKBURN, NEW ZEALAND			49
POUILLY FUISSÉ, DOMAINE FERRAND, FRANCE			52
MEURSAULT 'LE LIMOZIN', FRANCE			75
CHÂTEAU DE CÎTEAUX, PHILIPPE BOUZERAUX, FRANCE			115

DESSERT WINE

	100ml	1/2 Bottle
MUSCAT DE BEAUMES DE VENISE, DOMAINE DE COYEUX, FRANCE 15%	6.75	28
ORANGE MUSCAT ESSENSIA QUADY, USA		30
SAUTERNES CASTELNAU DE SUDUIRAUT, FRANCE		35
GODFREY'S CREEK NOBLE RIESLING, SAINT CLAIR, NZ.		39

RED WINE

	175ml	250ml	Bottle
SHIRAZ CABERNET, SADDLE CREEK, AUSTRALIA 13.5%	5.60	7.50	22.50
MERLOT RESERVA VIÑA ECHEVERRIA, CHILE 13.5%	6.50	8.50	24
RIOJA CRIANZA, HUGONELL, RIOJA, SPAIN 13.5%	6.85	9.50	27
MALBEC PAULA, DOÑA PAULA, ARGENTINA 14%	7.85	9.95	30
CÔTES DU RHÔNE DOMAINE ANDRÉ BRUNEL, FRANCE 13.5%	7.95	10.25	32
PRIMITIVO 'IL PUMO', CANTINE SAN MARZANO, ITALY 13.5%	8.75	11.75	33
SANGIOVESE RUBICONE, EMILIA ROMAGNA, ITALY			19.95
SHIRAZ FOUNDSTONE, BERTON VINEYARD, AUSTRALIA			26
MONTEPULCIANO D'ABRUZZO, BOVE, ITALY			29
AGIORGITIKO 'NOTIOS RED', GAIA WINES, GREECE			33
BORDEAUX SUPERIEUR, CHÂTEAU LESTRILLE, FRANCE			33
TERROIR SAINT CHINIAN, GÉRARD BERTRAND, FRANCE			34
CHÂTEAU GRAND PRÉ, FLEURIE, FRANCE			38
PINOT NOIR MARLBOROUGH, SAINT CLAIR, NEW ZEALAND			40
MALBEC, APPLE DOESN'T FALL FAR FROM THE TREE, ARGENTINA			40
CROZES HERMITAGE INSPIRATION, DOMAINE DE LA VILLE, FRANCE			40
CHIANTI CLASSICO SAN JACOPO, CASTELLO VICCHIOMAGGIO, ITALY			40
NERO D'AVOLA DARK PRINCE, FOX GORDON, SOUTH AUSTRALIA			42
CABERNET SAUVIGNON MERLOT, ARS MACULA, TANDEM, SPAIN			45
CHÂTEAU CISSAC, HAUT MEDOC, FRANCE			45
PINOTAGE, GROOT CONSTANTIA, SOUTH AFRICA			45
CABERNET SAUVIGNON COLLECTION, RAYMOND VINEYARDS, USA			45
GRENACHE MATARO SHIRAZ 'JOSHUA', TEUSNER WINES, AUSTRALIA			48
ST. EMILION GRAND CRU, CHÂTEAU BOUTISSE, FRANCE			48
ROSSO DI MONTALCINO CAMPO AI SASSI, FRESCOBALDI, ITALY			49
PINOT NOIR PENINSULA, PARINGA ESTATE MORNINGTON, AUSTRALIA			50
CHÂTEAUNEUF-DU-PAPE, CHÂTEAU FORTIA TRADITION RED, FRANCE			65
CABERNET SAUVIGNON, LARRY CHERUBINO, MARGARET RIVER, AUS.			75
DOMAINE PIERRE NAIGEON, CREUX BROUILLARD, FRANCE			75
BAROLO 'TORTONIANO', MICHELE CHIARLO, ITALY			80
CHÂTEAU LYNCH BAGES, ECHO LYNCH BAGES, FRANCE			110
CHÂTEAU PICHON BARON, LONGUEVILLE BARON, FRANCE			260
BONNES MARES GRAND CRU, DOMAINE PIERRE NAIGEON, FRANCE			300

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH DI VENEZIE, SACCHETTO, IT. 13.5%	5.40	7.15	21.75
GRIS BLANC, GÉRARD BERTRAND, FRANCE 12.5%	6.80	8.95	26
CÔTES DE PROVENCE ROSÉ, 'CUVÉE MARIE CHRISTINE'			35
CHÂTEAU DE L'AUMERADE, PROVENCE, FRANCE			
BEYAZ KALECIK KARASI, KAYRA, TURKEY			36
SAINT CLAIR, ORIGIN PINOT GRIS ROSÉ, NEW ZEALAND			42

All wines are also available in 125ml measures

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