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| **SPARKLING & CHAMPAGNES** | **Bottle** | **175ml** | **250ml** | **MAG** |
| Zarlino Prosecco Asolo DOCG | £32.00 | £9.00 |  |  |
| Noughty Thompson & Scott Alcohol Free Sparkling Chardonnay, *Organic* | £27.50 | £6.95 |  |  |
| Bluebell Vineyard ‘Hindleap’ Rose, Sussex, England | £63.50 | £16.50 |  |  |
| Bluebell Vineyard ‘Hindleap’ Blanc De Blanc, Sussex, England | £69.50 | £17.25 |  |  |
| Champagne Laurent Perrier Brut NV | £125.00 |  |  |  |
| Champagne Bollinger Rosé NV | £139.50 |  |  |  |
| 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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| Crescendo Pinot Grigio, Terre di Chiete, Abruzzo, 2022, Italy | £27.00 | £7.50 | £9.25 |  |
| Terre d`Or Sauvignon Blanc 2022, Pays d’Oc, France | £27.50 | £7.90 | £9.50 |  |
| Fernlands Marlborough Sauvignon Blanc, 2023, New Zealand | £32.50 | £9.50 | £12.50 |  |
| Picpoul de Pinet Plo de L’Isabelle, 2023, France | £33.50 | £9.95 | £12.75 |  |
| Quinta de Chocapalha Arinto, 2022, Portugal | £40.00 |  |  |  |
| Belezos Rioja Blanco Oak Aged Bodegas Zugober, 2022, Spain | £43.50 |  |  |  |
| Saint -Véran Les Chatenays Domaine Carrette 2022, France | £49.50 | £13.90 | £17.50 |  |
| Pouilly-Fumé ‘Les Loges’, Domaine Dominique Guyot 2023, France | £59.95 |  |  |  |
| Chablis, Domaine Vincent Dampt, 2023, France | £68.00 |  |  |  |
| Rully 1er Cru, Domaine Belleville 2019, France | £74.50 |  |  |  |
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| **ROSE** | **Bottle** | **175ml** | **250ml** | **MAG** |
| Sanziana Pinot Grigio Rosé, 2022, Romania *Vegan* | £27.50 | £7.90 | £9.50 |  |
| Chateau St Baillon, Cotes de Provence, 2023 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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| Fleur De Terre, Cabernet Merlot, 2022, Languedoc, France | £28.50 | £8.50 | £10.50 |  |
| Pichikura Merlot, D.O Valle de Colchagua 2022, Chile | £32.50 | £9.50 | £12.50 |  |
| Chamuyo Mendoza Malbec, 2020, Argentina | £33.50 | £9.95 | £12.75 |  |
| Lua Nova, Vinho Regional Lisboa, 2022, Portugal | £34.00 | £9.95 | £12.75 |  |
| Conde de Castile Rioja, Crianza, 2020, Spain | £34.00 | £10.25 | £12.95 |  |
| Cotes du Rhone, ‘Trescartes’ 2020, France | £40.50 |  |  |  |
| Valpolicello Allegrini, Italy, 2022 | £43.00 |  |  |  |
| Cote Du Rhone Famille Perrin Réserve, 2022, France |  |  |  | £84.00 |
| Brouilly, Chateau de Pierreux 2022, Beaujolais, France | £46.50 | £12.50 | £15.50 |  |
| Chianti Classico, Terre di Cresci, 2021, Poggiotondo, Italy | £48.50 |  |  |  |
| Pinot Noir Evolution, Sokol Blosser 2021, Oregon USA | £69.50 |  |  |  |
| Chateau Simard, St Emilion Grand Cru, 2012, Bordeaux | £98.00 |  |  |  |
| Marsannay ‘Au Solomon’, Domaine Charles Audoin 2018 | £105.00 |  |  |  |
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| **LORD DE LA WARR’S RESERVE**  Crozes- Hermitage Domaine Alain Graillot, 2021, France | £108.00 |  |  |  |
| Chateau Cantermerle, Haut Medoc, 2012, Bordeaux, France | £110.00 |  |  |  |
| Gevrey Chambertin, Domain Henri Richard, 2018 Burgundy, France | £119.00 |  |  |  |
| Chateauneuf-du-Pape, Le Vieux Donjon, 2017, France | £124.00 |  |  |  |
| Chateau Meyney, St Estephe, 2003, Bordeaux, France | £215.00 |  |  |  |
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| **DESSERT WINES** | **Bottle** | **½ Bottle** | **125ml** |  |
| Sauternes Les Minget, 2019 | £49.00 | £32.00 | £9.50 |  |
| Muscat Beaumes de Venise Rhone, 2019 France  Vintages may vary. 125ml Glasses Available on Request. | £51.00 | £33.00 | £10.50 |  |

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| **COCKTAILS** |  |  | **SPRITZES** |  |
| Negroni | £12.00 |  | Sussex Hugo £11.50 |  |
| Classic Martini | £12.00 |  | Aperol Spritz £11.50 |  |
| Espresso Martini | £12.00 |  | Sloe Gin Fizz £11.50 |  |
| Old Fashioned | £12.00 |  | Passoa Spritz £11.50 |  |
| White Lady | £12.00 |  | Kir Royale £11.50 |  |
| Side Car | £12.00 |  |  |  |
| Brandy Alexander | £12.00 |  |  |  |
| Dark & Stormy | £12.00 |  |  |  |
| Moscow Mule | £12.00 |  |  |  |
| **MOCKTAILS & NO ALCOHOL SPRITZES**  **Shirley Temple** *Ginger Ale, Fresh Lime, Grenadine, Maraschino Cherry* £7.50 | | | | |
| **Virgin Mary** *Tomato Juice, Tabasco, Worcestershire Sauce, Lemon Juice, Black Pepper* £7.50  **Virgin Hugo** *Tanqueray 0% Gin, Noughty AF Sparkling Chardonnay, Elderflower, Fresh Mint* £9.00  **Light & Stormy** (AF) *Tanqueray 0% Gin, Ginger Beer, Fresh Lime, Fresh Mint* £9.00  **Virgin Cosmopolitan** (AF) *Three Spirit Livener, Cranberry Juice, Fresh Lime* £9.00  **Nogroni** (AF) *Tanqueray 0% Gin Lyre’s Italian Alcohol Free Spritz, Three Spirit Livener*£9.00 | | | | |
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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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| **DIGESTIFS & LIQUEURS** | **25ml** |  |
| Limoncello | £4.00 |  |
| Fernet-Branca | £4.00 |  |
| 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** | |
| **Homemade Rosemary Focaccia,** Extra Virgin Olive Oil, Balsamic Vinegar (v) 4.50 | |
| **Marinated Olives** (v) 4.50  **Sautéed Chorizo** with Red Wine & Garlic 7.50 | |
| **Tempura King Prawns,** Sweet Chilli & Lime 9.50 | |
| **Crispy Pork Belly Bites,** Fennel Salt, Fresh Chilli & Coriander, Hoi Sin Sauce 8.75 | |
| **Padron Peppers** 7.00 | |
| **STARTERS** | |
| **Roasted Tomato & Basil Soup**,Croutons, Homemade Rosemary Focaccia (v)8.25 | |
| **West Mersea Rock Oysters** (Pair/Half Dozen/Dozen) 8.50/22.50/42.00 | |
| **Traditional Prawn Cocktail** 11.25 | |
| **Manchego & Chorizo Croquettes,** Bravas Sauce 9.50 | |
| **Roasted Heritage Beetroot, Goats’ Cheese & Candied Walnut Salad** 11.50 | |
| **Citrus Cured Gravadlax,** Pickled Fennel, Cucumber, Crispy Capers, Lemon & Dill Crème Fraiche,Brown Bread 11.50 | |
| **Buckhurst Scotch Egg,** Mustard Mayonnaise 9.00 | |
| **Duck Liver & Armagnac Parfait,** Toasted Brioche, Red Onion Chutney 11.50 | |
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| **MAINS** | |
| **Roasted Butternut Squash & Thyme Risotto,** Parmesan (v) 12.95 /18.95 | |
| **Harvey’s Beer Battered Rye Bay Cod,** Twice Cooked Hand Cut Chips,HouseTartare Sauce 16.75/19.50 | |
| *\*Add Garden Peas or Gherkin 1.50* | |
| **Baked Smoked Haddock,** Stilton Cream, Wholegrain Mustard Mash, Buttered Spinach 22.00 | |
| **Linguine with Devonshire Crab,** Fennel, Samphire, Cherry Tomatoes, Capers, Chilli, Garlic 21.50 | |
| **Chargrilled Yellow Fin Tuna Nicoise,** Soft Boiled Egg, Green Beans,Anchovies, Olives, Salsa Verde23.00 | |
| **Buckhurst Park Sausages,** Herb Mashed Potatoes, Seasonal Greens, Red Onion Gravy 17.50 | |
| **Chargrilled Flat Iron Chicken,** Rocket Salad, Pommes Frites (gf with new potatoes) (df) 20.00 | |
| **Buckhurst Park Beef Burger,** Pommes Frites, Mixed Leaf Salad 18.95  *\*Add Olde Sussex Cheese, Brighton Blue Cheese or Bacon 1.50* | |
| **8oz Chargrilled Surrey Farm Sirloin Steak**, Bearnaise, Grilled Vine Tomatoes, Green Salad, Hand Cut Chips26.50 | |
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| *(*gf) Gluten Free; (df) Dairy Free; (v) Vegetarian; (n) Nut Derivative | |
| Pommes Frites 4.75  Truffle & Parmesan Hand Cut Chips 7.00  Twice Cooked Hand Cut Chips 5.00  Spinach – Buttered or a la Crème 5.25  Buttered New Potatoes 5.25 | Minted Petit Pois 4.50  Creamed Savoy Cabbage & Bacon 6.00  Green Salad 4.75  Mixed Salad 4.75 |
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| **PUDDINGS –** 9.00 each |
| **Vanilla Panna Cotta,** Homemade Shortbread |
| **Apricot Frangipane Tart,** Vanilla Crème Fraiche |
| **Marmalade Bread & Butter Pudding,** Custard |
| **Chocolate Brownie,** Chocolate Sauce**,** Vanilla Ice Cream |
| **Trio of Miniature Puddings\*** Cambridge Burnt Cream, Lemon Posset, Petit Pot de Chocolat (gf)  \*Or 3.95 Each  **ICE CREAMS AND SORBETS** |
| **Taywell's Ice Cream** (gf)3.30 per scoop  Vanilla, Strawberry, Chocolate, Cinnamon, Coffee, Honeycomb, Salted Caramel,  Mint Chocolate Chip, Cobnut    **Hot Chocolate Sauce** 2.50 |
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| **Taywell’s Sorbet** (gf)(df) - 3.30 per scoop  Lemon, Raspberry, Mango |
| **CHEESEBOARD – mainly locally sourced plus some French** |
| 3 Cheese selection 14.95 |
| 5 Cheese selection 19.95  \* Or 5.00 Each  ***Olde Sussex*** - Award-winning Olde Sussex is a traditional hard British farmhouse cheese, made with raw milk |

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

***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.

SELECTIONS OF TEAS AND COFFEES ALSO AVAILABLE

***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.***

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