



STARTERS

Sourdough Bread, raw cultured salted Bungay butter	£4.5
Chicken broth with Francatelli dumplings and summer vegetables	£9.50
Burrata with marinated tomatoes and basil	£12
Seared Scallops with white asparagus, lemon and salty fingers	£28
Open ravioli of Feta with lemon, basil and summer vegetables	S/L - £14/£28
Potato gnocchi, sweet pepper and tomato, wild garlic, goats cheese	S/L - £14/£28

MAINS

Fillet of plaice, broccoli puree, lobster sauce	£32
Red mullet, spaghetti of courgette, Bouillabaisse sauce	£28
Shepherd's Pie with Lune Valley lamb, root vegetables	£36
St James ham glazed with Madeira, foie gras sauce	£34
Organic chicken leg, slow cooked in sherry with morels	£35

SIDES

New season potatoes butter and parsley	£6.50
Sprouting broccoli	£6.50
Mixed leaf salad, balsamic and honey dressing	£6.50
French fries	£6.50

DESSERT

Tarte Tatin, vanilla ice cream	£8.50
Francatelli's Filbert tart with amaretto glaze and ice cream	£8.50
Dark chocolate cheesecake "Gambling hell"	£8.50
Pineapple Chesterfield, summer berries marinated in cherry liquor, pineapple ice cream Francatelli's Gaufres	£8.50
Baron Bigod soaked in apple brandy wrapped in brioche crumbs	£8.50

WINE BY THE GLASS

125 ML

Champagne	£	Rosé	£
Philipponnat Royale Res. White, Brut NV	18	Whispering Angel, France 2022 (Grenache)	18.5
Philipponnat Royale Res. Rose, Brut NV	21		
White		Red	
Domaine Lauriers, France 2022 (Viognier)	9.5	Domaine Laurieres, France 2021 (Grenache)	9.5
Tormaresca, Italy 2023 (Chardonnay)	11.5	Chianti, Italy 2021 (Sangiovese)	16
Babich, New Zealand 2022 (Sauvignon Blanc)	14.5	Les Montees, France 2019 (Pinot Noir)	18
Soave Classico Pieropan, Italy 2020 (Garganega)	16	Chateau de Fontenille, France 2020 (Merlot)	19
Domaine Chaupe, France 2022 (Gros Manseng)	18	Pulenta Estate, Argentina 2022 (Malbec)	20

SPARKLING

750 ML

	£	Rosé	£
Prosecco di Treviso extra dry, Dal Bello, Italy. N.V.	55	Whispering Angel, France 2022 (Grenache)	74
Charles de Fere Blanc de Blanc brut, France. N.V.	65	Viña Tondonia, Spain 2010 (Tempranillo)	180
Blanc de Blancs brut, Hundred Hills, England 2018	175		
Nyetimber Classic cuvee, England	109		
Champagne		Red	
Champagne Philipponnat brut Reservé, France N.V.	98	Blafränkisch & Merlot, Austria N.V.	65
Champagne brut Rosé, Duval Leroy, France N.V.	145	LAN, Spain 2020 (Rioja Crianza)	70
Champagne brut Rosé, Thienot, France N.V.	198	Pedro Parra, Chile 2019 (Cinsault & Pais)	85
White		1771, Bodegas Los Frailes, Spain 2011 (Monastrell)	90
Vilana & Vidiano, Karavitakis Winery, Greece 2021	60	Carignan & Garnacha, France 2018	95
Soave Classico Pieropan, Italy 2020 (Garganega)	63	Domaine Trapet Pere & Fils, France. 2012 (Pinot Noir)	105
Cuvée L'Eclipse, France 2022 (Gros Manseng)	72	"Peter Max", South Africa 2021 (Pinot Noir)	110
Savoie, en paradis France 2018 (Altiessse)	103	Mugneret Gibourg, France. 2012 (Pinot Noir)	120
Goriska Brda, Slovenia 2013 (Ribolla)	163	Montsant Cabrida, Spain 2012 (Garnacha)	125
Vidonia, Spain 2015 (Listan Blanco)	108	Umathum Kirschgarten, Austria 2007(Blafränkisch)	140
Savoy Vineyard, USA. 2019 (Chardonnay)	262	Priorat, Clos Mogador, Spain 2018 (Grenache)	235
		Flor de Pingus, Spain 2017 (Tempranillo)	275
		Guado al Tasso, Italy 2014 (Cab. Sauvignon, Merlot)	390