

K A L A

Lunch

3 COURSES £35 | 2 COURSES £28

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5 Medjool dates wrapped in smoked bacon roasted with honey + £6 Gordal olives + £4 Fried and salted Valencian almonds + £3
STARTERS	Chicken liver parfait { Sauternes } farmhouse chutney, wholegrain sourdough toast Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill Gin-cured sea trout { Sauvignon Blanc } pomelo and endive salad, yoghurt, chive oil Madeira-braised pig's cheek { Pinot Noir } caramelised apple purée, hazelnut, parsley and caper dressing Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { Arinto } pear and horseradish relish Cauliflower soup { Viura/Vedejo } Old Winchester cheese, charred onion oil
MAINS	Confit duck leg { Gamay } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut Chicken schnitzel with a shawarma spiced butter { Viura/Vedejo } apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt Halibut fillet { Charles Heidsieck Brut Reserve } pak choi, crispy enoki mushrooms, black noodles, caramelised celeriac broth, toasted nori Slow-braised venison { Malbec } venison sausage, celeriac purée, smoked bacon, baby onions and parsley Pan-roasted cauliflower with sumac { Pinot Blanc } butterbean mash, green chilli and salted lemon dressing, toasted almonds Pan-fried cod fillet { Picpoul de Pinet } creamed potato mash, long-stem broccoli, parsley sauce
FOR TWO	19 oz. 35-day-aged sirloin of beef to share + £16 per person { Nebbiolo } truffle and Parmesan chips, roast carrots, peppercorn sauce
SIDES	Truffle and Parmesan chips + £5 Roasted carrots with smoked garlic honey + £5 Red cabbage braised with port and mulling spices + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5
DESSERTS	Vanilla crème brûlée { Sauternes } Sticky toffee pudding { Sémillon } vanilla ice cream, butterscotch sauce Honeycomb ice cream { Pedro Ximénez } dark chocolate sauce and a wedge of honeycomb Eccles cake { 10-Year-Old Tawny Port } made with dry-aged beef fat, Appleby's Cheshire cheese Chocolate 'Oblivion' { Pedro Ximénez } mint choc-chip ice cream, dark chocolate sauce Baked vanilla yoghurt { Charles Heidsieck Brut Reserve } spiced apple compote, cinnamon palmier
TO FINISH	Four British and Continental artisan cheeses + £12.5 house made digestive biscuits, fig and orange chutney please ask for our current selection and recommended wine pairing Caramelised white chocolate, salted lime and almond fudge + £3.5

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	38	
Charles Heidsieck Brut Reserve Champagne, France	12.5	75	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6.5	27
Viura/Vedejo El Coto Rioja Blanco, Rioja, Spain	5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6	8	36
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.5	8.5	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.5	10.5	45
Arinto 'Prova Regia', Quinta da Romeira, Portugal	7.5	10.5	45
Pinot Blanc Stopham Estate, Southern England	9	13.5	54
Chardonnay Irrewarra, Victoria, Australia	-	-	90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6.5	27
Shiraz 16 Stops, South Australia	6	7.5	31
Montepulciano Il Faggio, Abruzzo, Italy	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.5	8.5	36
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	12	50
Malbec Kaiken Ultra, Mendoza, Argentina	8.5	12.5	52
Pinot Noir Greywacke, Marlborough, New Zealand	11	15.5	65
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	80

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	27
Rosé de Syrah Vignes de L'Église, Côtes de Thau, France	5	7	30

COCKTAILS	
Negroni	10
JJ Whitley gin, Campari, Valdespino vermouth	
Champagne Socialite	12
Charles Heidsieck champagne, hibiscus	
Sticky Old Fashioned	11
Woodford Reserve, muscovado sugar, bitters	
English Orchard	10
JJ Whitley London dry gin, apple, elderflower	
Espresso Martini	10
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	10
Roasted pineapple soda, Goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	4
Strawberry shrub, soda	
White Peach and Jasmine Fizz	4
White peach and jasmine, lemon	
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
No G&T	5
Tanqueray 0.0%, London Essence tonic	
Lady Grey's Garden	5
Lady Grey Iced Tea, hibiscus	

BEERS	330ML
Elite Bistro, Ladysmith	6
4.5% Pale Ale. Our own beer! Mango, peach, citrus	
Thornbridge, Jaipur	6.5
5.9% IPA. Grapefruit, lemon with a bitter finish	
Thornbridge, Market Porter	5.5
4.5% Porter. Creamy, smooth and toasted	
Thornbridge, Lukas Hells Lager	5.5
4.3% Bavarian style lager, gluten free	
Thornbridge, Zero Five	4.5
0.5% Alcohol free pale ale, amber and citrus	
Lucky Saint	5.5
0.5% Alcohol free unfiltered lager, smooth and citrus	

CIDER	330ML
Aspalls Suffolk Cider	6.5
5.5% Medium dry and crisp	
SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

SWEET	75ML	375ML
Semillon	5.5	26
Botrytis Semillon, Peter Lehmann Masters, South Australia		
Sauternes	8.5	40
Château Laville, Bordeaux, France		

PORT	75ML
Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7