SALADS
Sutton Hoo chicken salad 12
Burrata, bitter-leaf chicory, candied walnuts and chives 14
Roast spiced chickpeas, rainbow chard and sweet potato salad with preserved lemon and toasted coconut (v) 10

SIDES
Bertha-roasted market vegetables 6
Buttered Brussels sprout tops with chestnuts 5
Green salad 4
Chips 5

TOASTED
Wiltshire ham, Mrs Kirkham’s Lancashire cheese and Montgomery’s Cheddar on sourdough 9
Sutton Hoo chicken, tarragon mayonnaise, avocado, watercress 9
Lobster bridge roll with radish and dill salad 14

LOBSTER
Lobster (half) Benedict, English muffin, spinach, chips 32
Lobster (half) and chips 32
Lobster (whole) and chips 50

SEASONAL
Sutton Hoo chicken, winter vegetable and barley broth, cheddar dumplings 12
Balmoral Estate saddle of fallow deer pithivier, roast quince, creamed celeriac 22
Shepherd’s pie, minted carrots 18
Cornish lemon sole, grilled lemon, caper butter 20
Wild mushrooms on toast, poached Barradale egg 14

PUDDINGS
Dark chocolate salted caramel tart, lime, crème fraîche 8
Mrs Kirkham’s Lancashire cheese with Eccles cakes 8
Apple crumble served with custard or vanilla ice cream 7

SECRET SMOKESHOWE SALMON
with scrambled eggs 13
with soda bread 11
with cucumber and caviar vinaigrette 14

OYSTERS
Classic
Gin and tonic
Fresh horseradish and wasabi 14 (for 6) 26 (for 12)

ENGLISH CAVIAR
Exmoor caviar, buckwheat blinis with shallots and sour cream 36
served with a glass of 2013 Gusbourne Blanc de Blancs, Kent, England 50

BITES
Devils on horseback 6
Cumberland baby sausages, damson jam 7
Winter garden vegetables with smoked aubergine 7
Aged Comté and truffle toast 6
Truffle crisps 3

A discretionary 12.5% service charge will be added to your bill
If you require any allergen or other dietary information, please speak to your waiter
**SALADS**

Sutton Hoo chicken salad 12

Burrata, bitter-leaf chicory, candied walnuts and chives 14

Roast spiced chickpeas, rainbow chard and sweet potato salad with preserved lemon and toasted coconut (v) 10

**SIDES**

Bertha-roasted market vegetables 6

Buttered Brussels sprout tops with chestnuts 5

Green salad 4

Chips 5

**TOASTED**

Wiltshire ham, Mrs Kirkham’s Lancashire cheese and Montgomery’s Cheddar on sourdough 9

Sutton Hoo chicken, tarragon mayonnaise, avocado, watercress 9

Lobster bridge roll with radish and dill salad 14

**LOBSTER**

Lobster (half) Benedict, English muffin, spinach, chips 32

Lobster (half) and chips 32

Lobster (whole) and chips 50

**OYSTERS**

Classic  
Gin and tonic

Fresh horseradish and wasabi 14 (for 6)  
26 (for 12)

**PUDDINGS**

Dark chocolate salted caramel tart, lime, crème fraîche 8

Mrs Kirkham’s Lancashire cheese with Eccles cakes 8

Apple crumble served with custard or vanilla ice cream 7

**SECRET SMOKEHOUSE SALMON**

with scrambled eggs 13  
with soda bread 11  
with cucumber and caviar vinaigrette 14

**SEASONAL**

Secret Smokehouse haddock and leek chowder, cheese scone 10

Cornish Red chicken, leeks, grilled cauliflower, pickled girolles 18

Game and cep sausage, puy lentils, celery, herbs 16

Wild brill, hand-rolled potato gnocchi, salsify, grilled hispi cabbage, jus gras 18

Ironbark pumpkin tart, crispy sage, Barkham Blue cheese 14

**ENGLISH CAVIAR**

Exmoor caviar, buckwheat blinis with shallots and sour cream 36

served with a glass of 2013 Gusbourne Blanc de Blancs, Kent, England 50

**BITES**

Devils on horseback 6

Cumberland baby sausages, damson jam 7

Winter garden vegetables with smoked aubergine 7

Aged Comté and truffle toast 6

Truffle crisps 3

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A discretionary 12.5% service charge will be added to your bill.

If you require any allergen or other dietary information, please speak to your waiter.
FROM THE AGA

Toasted teacake  5
Hot buttered crumpets  5
Toast: 100% rye or sourdough  4
All served with Netherend butter and Rosebud jams and Yorkshire honey or marmalade

BARRADALE EGGS

Secret Smokehouse salmon with scrambled eggs  13
Boiled eggs and soldiers  6
Eastleach bacon with poached or scrambled eggs  9
Crushed avocado with poached eggs  12
Portobello mushrooms on sourdough, poached egg  9
Quinoa breakfast bowl, tomatoes, avocado, soft boiled eggs  8
Eggs Benedict / Florentine  12/10

FRUITS AND CEREAL

Pinhead oatmeal porridge with toasted seeds and spiced plum compote  7
Perfectly prepared pink grapefruit  5
Almond milk and chia breakfast pudding, blueberries, blackberries, figs (v)  7
Brown Cow vanilla yogurt, granola and winter fruits  6
Wholegrain pancakes, caramelised apricots, Brown Cow yogurt, berry jam  9

BARRADALE EGGS

Secret Smokehouse salmon with scrambled eggs  13
Boiled eggs and soldiers  6
Eastleach bacon with poached or scrambled eggs  9
Crushed avocado with poached eggs  12
Portobello mushrooms on sourdough, poached egg  9
Quinoa breakfast bowl, tomatoes, avocado, soft boiled eggs  8
Eggs Benedict / Florentine  12/10

THOMAS’S BREAKFAST

Eastleach bacon, sausage, fried egg, slow-roasted tomato, mushroom and Tamworth black pudding  14
Courgette fritters with roast tomatoes, chilli jam (v)  9
Lobster Benedict, English muffin, spinach  28
Secret Smokehouse salmon, Exmoor caviar, buckwheat blinis with shallots and sour cream  50
served with a glass of 2013 Gusbourne Blanc de Blancs, Kent, England  65

FROM THE AGA

Toasted teacake  5
Hot buttered crumpets  5
Toast: 100% rye or sourdough  4
All served with Netherend butter and Rosebud jams and Yorkshire honey or marmalade

JUICE

Squeezed orange  4
Pressed English apple  4
Squeezed pink grapefruit  4
Beetroot, apple and ginger juice  6
Green juice  6

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If you require any allergen or other dietary information, please speak to your waiter
SECRET
SMOKEHOUSE
SALMON

with scrambled eggs  13
with soda bread  11
with cucumber and
caviar vinaigrette  14

SALADS

Sutton Hoo chicken salad  12
Burrata, bitter-leaf chicory,
candied walnuts and chives  14
Roast spiced chickpeas,
rainbow chard and sweet potato
salad with preserved lemon
and toasted coconut (v)  10

LOBSTER

Lobster (half) Benedict,
English muffin, spinach, chips  32
Lobster (half) and chips  32
Lobster (whole) and chips  50

BRUNCH

Eastleach bacon, sausage, fried egg, slow-roasted tomato,
mushroom and Tamworth black pudding  14
Wholegrain pancakes, caramelised apricots,
Brown Cow yogurt, berry jam  9
River Wylye trout fish cakes with spinach,
poached egg and hollandaise  14
Courgette fritters with roast tomatoes, chilli jam (v)  9
Quinoa breakfast bowl, tomatoes,
avocado, soft boiled eggs  8
Eggs Benedict / Florentine  12/10

SIDES

Bertha-roasted market
vegetables  6
Buttered Brussels sprout
tops with chestnuts  5
Green salad  4
Chips  5

A discretionary 12.5% service charge will be added to your bill
If you require any allergen or other dietary information, please speak to your waiter
**MONMOUTH COFFEE**
- Espresso 3
- Cappuccino 4
- Americano 4
- Iced latte 5

**SOFT DRINKS**
- Elderflower pressé 4
- Thomas's winter lemonade 6
- Beetroot, apple and ginger juice 6
- Green juice 6
- Holywell Malvern spring water 5

**LALANI & CO TEA**
- 2017 The Spring Smoke, Jade Mountain, Taiwan 6
- 2017 Kyoto Oolong, Nakai Family Gardens, Kyoto, Japan 6
- 2017 A'a Black Tea, Big Island Tea Garden, Hawaii 20
- 2018 2nd Flush Grand Reserve, Niroula Garden, Darjeeling, India 5
- 2017 Sae Midori Kabusecha, Nishi Family Gardens, Kyoto, Japan 6
- 2017 Volcanic Buds, Kangaita, Central Kenya 6
- Cold infused Oolong 6

**COCKTAILS**
- Thomas's gin and tonic 8
- Old-fashioned Christmas 9
- Bloody Marley 10
- Regent's fizz 9

**BEER & CIDER**
- Brew by Numbers, Saison 6
- Brew by Numbers, Session IPA 6
- Perry's, Barn Owl Cider 6
Wine is served in measures of 175ml. 125ml measures are available upon request. Spirits are served in measures of 35ml.
A discretionary 12.5% service charge will be added to your bill.

**ENGLISH SPARKLING WINE**

- 2014 Gusbourne Brut Réserve, Kent, England  12/65
- 2014 Gusbourne Rosé, Kent, England  14/70
- 2013 Gusbourne Blanc de Blancs, Kent, England  15/76

**CHAMPAGNE**

- NV Berry Bros. & Rudd Champagne by Mailly, Grand Cru, Champagne, France  13/68
- NV Gaston Chiquet Rosé, Champagne, France  14/70
- NV Pierre Peters, Cuvée de Réserve, Blanc de Blancs, Grand Cru, Champagne, France  20/90
- NV Pol Roger, Brut Réserve, Champagne, France  95
- NV Jacquesson, Cuvée 741, Extra Brut, Champagne, France  95
- 2008 Bollinger, La Grande Année, Brut, Champagne, France  180
- 2009 Moët & Chandon, Dom Pérignon, Champagne, France  250
Wine is served in measures of 175ml. 125ml measures are available upon request. Spirits are served in measures of 35ml.
A discretionary 12.5% service charge will be added to your bill.

WHITE WINE
2017 Côtes du Luberon Blanc, Réserve, La Famille Perrin, France  7/24
2017 Picpoul de Pinet, Domaine Félines Jourdan, France  8/32
2017 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy  8/32
2016 Isabel Estate Sauvignon Blanc, New Zealand  10/40
2015 Chablis, Dessus La Carrière, Didier et Pascal Picq, France  45
2015 Meursault, Les Chevalières, Domaine Coche-Bizouard, France  80

RED WINE
2017 Syrah/Grenache, Domaine Félines Jourdan, France  7/24
2016 Beaujolais Vieilles Vignes, Domaine de la Rocaillère, France  8/28
2016 La Vendimia, Palacios Remondo, Rioja, Spain  9/40
2015 New Zealand Pinot Noir by Greystone Wines, Berry Bros. & Rudd, New Zealand  12/45
2016 Mezzanotte Primitivo, Morella, Manduria, Italy  45
2015 Volnay, Les Grands Poisots, Domaine Louis Boillot, France  80

ROSÉ WINE
2017 Miraval Rosé, Famille Perrin, Côtes de Provence, France  12/50