

Bread 2 Olives 2.50
Smoked almonds 2.50

STARTERS

Prawn cocktail 8

Beetroot, goats' cheese,
walnuts, balsamic glaze 8

Ham terrine, piccalilli 8

Oak-smoked salmon,
rye bread 8

King prawns, garlic butter 9

Asparagus, poached hen's
egg, parmesan 8

Crayfish and avocado salad 8

Soup of the day 6.50

SIDES

Fries 3.50
Green beans 3.50
Peas, sugar snap peas, baby shoots 3.50
Spinach 3.50
Tenderstem broccoli 3.50
Sautéed mushrooms 3.50
Mashed potato 3.50
Rocket & parmesan salad 5
House salad 5
(Mixed leaves, emmental cheese, walnuts
with our unique dressing)

STEAKS

Our steaks are hung in the traditional way
and aged for up to 28 days.
Served with fries, house salad and your choice of
Béarnaise, herb and garlic butter or peppercorn sauce.

RIBEYE (280g) 26

SIRLOIN (280g) 27

FILLET (170g) 29

T-BONE (400g) 35

CÔTE DE BOEUF (600g) 40
for one or to share

THE REST

Half a chicken roasted with garlic and herbs,
fries, house salad 14

Cumberland sausages, mash, red onion relish,
green beans 13

Lamb cutlets, mash, green beans 22

Confit duck leg, goats' cheese mash,
green beans 15

Roast sea bass fillet, crushed potatoes, spinach,
tomato and dill cream 15

Grilled salmon, turmeric potatoes,
lemon and dill crème fraîche 17

Baked portobello mushroom, grilled vegetables,
goats' cheese, fries 12

Chicken and smoked bacon Caesar salad 13

Artichoke, asparagus and wild mushroom pie,
Dijon mustard sauce 13

STEAK FRITES

Pavé rump
dry-aged for 35 days,
cooked to order
with Béarnaise sauce
and fries
15

LUNCH AND PRE-THEATRE MENU

Two courses 16
Three courses 20
Noon - 7pm

Butterfly prawns in
crispy breadcrumbs
Ham terrine, piccalilli
Stilton, broccoli and
almond tartlet
Soup of the day

Steak frites, Béarnaise sauce
Roast pork belly, braised red
cabbage, gratin potatoes
Cumberland sausages, mash,
red onion relish, gravy
Salmon fishcake,
spinach, fries
Sundried tomato,
goats' cheese and
basil risotto cakes
Chocolate brownie,
vanilla ice cream
Cinnamon cheesecake
Ice cream sundae

SHEPHERD'S PIE

Our homemade shank
and ground lamb pie
with peas, sugar snaps
and baby shoots
14

ARCHDUKE BURGER

Handmade burger prepared by our
butchers with a recipe we've been
using for more than 40 years. With
cheddar cheese, bacon and fries
15

BOEUF BOURGUIGNON

Our homemade beef stew
braised in red wine
with smoked bacon,
garlic, onions and
mushrooms served with
mash and green beans
15

THE ABOVE PRICES INCLUDE VAT.
WE WILL ADD AN OPTIONAL 12.5% SERVICE CHARGE WHICH IS PAID DIRECTLY TO OUR STAFF.
CUSTOMER NOTICE - FOOD ALLERGIES AND INTOLERANCE - BEFORE ORDERING
PLEASE SPEAK TO OUR STAFF ABOUT YOUR ALLERGEN REQUIREMENTS.

RED

	175ML GLASS	375ML CARAFE	BTL
SOUTH AMERICA			
Los Caminos Cabernet Sauvignon, Chile	6.25	13	25
Block No.10 Selection Reserve Merlot, Chile	7.25	15	29
Altosur Malbec, 'Mendoza', Argentina	8	16	31
Finca Sopenia Estate Malbec, Argentina	10.75	21.50	42
USA, AUSTRALIA, SOUTH AFRICA & NZ			
Boatman's Drift Cabernet Merlot, S Africa	5.75	12	23
Copperstone Creek Shiraz, New South Wales, Australia			27
Long Barn Pinot Noir, California, USA	9	18.50	36
Ladybird Bordeaux Blend Red, 'Stellenbosch', S Africa	9.75	19.50	38
Roaring Meg Pinot Noir, 'Mt Difficulty', Central Otago, NZ	12.50	24.50	48
ITALY & SPAIN			
Il Paradosso Shiraz, Sicily	5.50	11.50	22
Tor del Colle Montepulciano D'Abruzzo Riserva, Italy			26
Doppio Passo Primitivo 'di Salento', Italy	7	14.50	28
Bodegas Azabache Rioja Crianza, Spain	7.50	15.50	30
Crociani Rosso di Montepulciano, Tuscany, Italy	8.75	18	35
FRANCE			
Roche de Belanne Carignan 'Old Vines', Languedoc	6.50	13.50	26
Domaine Amandine Côtes du Rhône, Rhône	7.25	15	29
Chateau Le Breton Bordeaux Superieur, Bordeaux			32
Domaine Patrick Tranchand Fleurie 'Poncie', Cru Beaujolais	11.50	23	45
Margaux 2015, Chateau De La Coste, Bordeaux			55

WHITE

	175ML GLASS	375ML CARAFE	BTL
FRANCE			
La Loupe Grenache Blanc, Vin de Pays			23
Duc de Chapelle Sauvignon Blanc, Languedoc	6.75	13.75	27
Sel et de Sable Picpoul de Pinet, Languedoc	7.25	15	29
Domaine André Neveu Sancerre 'Longues Fines', Loire	11.75	23.50	46
Domaine Alain Gautheron Chablis, Burgundy	12.50	24.50	48
NEW WORLD			
Backsberg Estate Chenin Blanc, South Africa	6.25	13	25
La Playa Viognier 'Colchagua', Chile			28
De Wetshof Estate Unoaked Chardonnay, South Africa	7.50	15.50	30
Wairau River Sauvignon Blanc, Marlborough, NZ	8.50	17	33
ITALY & SPAIN			
El Zafiro Extremadura Blanco, Spain	5.50	11.50	22
Ca' Luca Pinot Grigio del Veneto, Italy	6	12.50	24
Condes de Albarei Albarino, Rias Baixas, Spain			35
Cà da Bosio Gavi di Gavi, 'Single Vineyard', Italy	11.75	23.50	46

ROSÉ

	175ML GLASS	375ML CARAFE	BTL
Il Barco Pinot Grigio Rosé, Italy	6	12.50	24
La Playa Cabernet Rosé, Chile	6.50	13.50	26
Château Paradis Provence Rosé, France	8.50	17	33

WE RECOMMEND

Our wine recommendation this winter is to pair our malbecs with our selection of fine steaks - a classic combination.

Altosur is our house malbec and offers a fantastic easy-drinking style known for its dark fruit flavours and smooth and silky finish.

Treat yourself to a bottle of our Finca Sopenia whose grapes are grown in the high-altitude vineyards in the foothills of the Andes. The wine is handcrafted and aged for one year, giving it greater depth and complexity.

FIZZ

	125ML GLASS	BTL
SPARKLING		
Prosecco Brut Extra Dry Azzillo, Italy	7	30
Piazza Grande Rosé Brut, Canti di Carpi, Italy	7	30
CHAMPAGNE		
Mumm Brut Champagne	12	56
Mumm Rosé Champagne	14	68
Bollinger Special Cuvée Champagne		83
Laurent Perrier Rosé Champagne		92

BEER / CIDER / CRAFT ALE

Heineken	4.25	330ML
San Miguel	4.25	330ML
Tiger	4.25	330ML
Sol	4.25	330ML
Leffe Blonde	4.25	330ML
Bishop's Finger	4.50	500ML
Meantime London Pale Ale	4.50	330ML
Black Sheep Ale	5.00	500ML
Lagunitas DayTime Ale	4.50	355ML
Doom Bar	5.00	500ML
Vedett White	4.75	330ML
Vedett IPA	5.00	330ML
Wyld Wood Organic Cider	5.00	500ML
Aspall's Premier Cru	5.00	330ML
Rekorderlig Strawberry and Lime	5.00	500ML
Old Mout Kiwi and Lime	5.00	500ML

FEATURED COCKTAIL

ESPRESSO MARTINI
Vodka, Kahlua, espresso shot, vanilla