

THE
**CORN
ROOM**
WITNEY

FIZZ

Yannick Brut, Champagne, France £12.95 / £59.95

Blanquette de Limoux Brut, France £8.95 / £40.00

ROSE

Ams Tram Gram Cérés Rosé, Languedoc, France £35.00

La Grande Bauquiére Rosé, Côtes de Provence, France £42.00

COCKTAILS

French 75 - Gin, Champagne, lemon £12.95

Champagne Cocktail - Cognac, Champagne, Angostura bitters, brown sugar £12.95

Hipsterra Spritz - Hipsterra, Champagne, Soda £13.00

SMALL PLATES & STARTERS

Chargrilled English Asparagus, Dressed Crab & Arugula Caviar £11.95

Handpicked Crab, Avocado, Dressed Apple & Fennel Salad £10.95

Chargrilled Octopus, Saute Chorizo, Preserved Lemon Aioli £9.95

Tuna Sashimi, Mango Salsa, Soy Sauce £10.95

Pan Seared Scallop, Red Pepper Pepperade £10.95

MAINS

Pan Fried Fish Of The Day, Asparagus, Crispy Capers, Brown Butter & Fries £28

Chargrilled Sea Bream, Tenderstem, Sauté Potatoes, Pickled Mussels & Sriracha Butter Sauce £27

Thai Green Prawn Linguini, Thai Basil £26

Minute Salmon, Crushed New Potatoes, Samphire, Poached Egg & Sorrel Sauce £26

SIDES

Rocket & Fennel Salad, Samphire, Parmesan & Chive Fries, Buttered Tenderstem & Chilli £4.50

DESSERTS

Roasted Strawberry Panna Cotta £9.00

Dark Chocolate Cremeux, Macerated Raspberries & Almonds £9.00

Lemon Posset, Macerated Raspberries 9.00

Baron Bigod, Blue Brie Cotswold, 24 Month Aged Quicke's Vintage Cheddar £4 each

Served With Quince Jelly, Apple & Sourdough Crackers

Ice creams, Vanilla or salted caramel. 1 scoop £2.50

Sorbets, Blood Orange or Peach, 1 scoop £2.50

Allergen Notice

if you have any allergies or dietary requirements, please inform your waiter before ordering.

A discretionary service charge of 12.5% will be added to tables 6 & over