



THE CLIPPER

AUTUMN MENU

STARTERS

Baked "Tunworth" Camembert , pecan nuts, chilli flakes, maple syrup, focaccia V (to share)	13.00
Roasted Butternut Squash and Parmesan Velouté , pumpkin seeds, croutons V	8.00
Confit Chicken Terrine , pistachios, cranberries, black garlic aioli, micro leaves, toasted sourdough	8.50
Treacle Cured Venison Carpaccio , English mustard aioli, crispy sage, dark rye crisp	11.00
Citrus Cured Salmon , Cornish crab, lobster, avocado, pink grapefruit, lobster mayonnaise	18.00

SALADS

Caesar Salad , parmesan, sourdough croutons V	7.50 / 13.00
With Chicken	9.50 / 19.00
With Smoked Salmon	11.00/ 20.50
Heritage Beetroot, Sweet Potato and Fig Salad , goat's curd, aged balsamic vinegar glaze, candied hazelnuts V, VG*	9.00
Warm Salmon Niçoise Salad , baby potatoes, green beans, baby tomatoes, lettuce	21.00

MAINS

Rib-eye Steak Diane , green beans, triple cooked chips, sauce Diane	31.00
Cotswold Farm Chicken Breast , brown butter pomme purée, girolles, curly kale, Jura wine sauce	21.00
Roasted Rump of Lamb , courgette moussaka, baby spinach, black olives, brown anchovies	27.00
Pan Roasted Herb Crusted Pavé of Cod , sautéed baby spinach, crayfish, lobster sauce	26.00
Seafood Linguine , crab, prawns, mussels, sea herbs, baby tomatoes	24.00
Mosimann's Cod and Salmon Fishcakes , baby spinach, parsley sauce	24.50
"The Relais" Beef Burger , hand cut chips, mixed leaves salad	18.00
Baked Aubergine and Ratatouille Lasagne , Barkham blue cheese, rosemary, garlic focaccia V	21.00
Hen of the Woods , mixed wild mushrooms, baby globe artichokes, hen's egg, potato rosti, black truffles V, VG*	19.00

SIDE DISHES

Baby Potatoes , lemon, herb butter V, GF	6.50	Triple Cooked Chips VG, GF	5.75
Sautéed Market Vegetables V, GF	6.00	Wild Rocket , sun-dried tomatoes, aged parmesan V, GF	6.25
Baby Spinach , curly kale, Marrowfat peas, crispy onions V, GF	6.00	Warm Bread Rolls , butter V	4.50 pp

GF - Gluten Free. V - Suitable for Vegetarians. VG - Suitable for Vegans. Please ask your waiter for more V* and VG* options. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices Include VAT and are subject to a discretionary service charge of 12.5% The above menu may be subject to variation or change



QUARTERDECK

WINE & COCKTAILS MENU

WHITE WINE

	125ml / 175ml / Btl.
Joie de Vigne Marsanne / Vermentino, France	5.00 / 6.75 / 26.00
La Prade Sauvignon Blanc 2020, France	5.00 / 6.75 / 28.00
Montalto Organic Pinot Grigio 2020, Italy	5.00 / 6.75 / 29.00
Foxwood Dawn Picked Viognier 2020, France	29.00
Picpoul de Pinet 2020, France	5.50 / 7.50 / 29.50
Delheim Chenin Blanc 2020, South Africa	29.50
Serra da Estrela Albarino 2020, Spain	38.00
Mahi Marlborough Sauvignon Blanc 2019, NZ	39.00
Morgassi Superiore Gavi di Gavi 2018, Italy	49.50
Philip Shaw The Architect Chardonnay 2019, AUS	57.00
Mosimann's Chablis 2019, France	11.00 / 14.00 / 76.00
Mosimann's Sancerre, France	11.00 / 14.00 / 76.00
Sancerre La Croix du Roy, Crochet	11.00 / 14.00 / 76.00
Pouilly-Fuissé Vieilles Vignes 2020, France	75.00
Roserock Chardonnay 2017, United States	75.00
The Carneros Chardonnay, 2020, United States	75.00
Mercury Clos Rochette Monpole 2019, France	79.50

RED WINE

	125ml / 175ml / Btl.
Domaine La Prade Merlot 2021, France	5.50 / 7.00 / 19.50
Montepulciano d'Abruzzo 2018, Italy	32.00
Predriel Malbec 2019, Argentina	6.50 / 9.00 / 39.00
Promesa Rioja Reserva 2015, Spain	7.00 / 9.50 / 41.00
Hangin Snakes Shiraz 2019, Australia	45.00
Peppoli Chianti 2019, Italy	51.00
Bourgogne Pinot Noir, France	9.00 / 12.00 / 49.00
Châteauneuf-du-pape 2020, France	64.00
Mosimann's Pinot Noir, France	11.00 / 14.00 / 66.50
Château Beau-site 2014, France	75.00
Mosimann's Château Cap de Faugères 2013, France	75.00
Douro Red Churchill Estate 2017, Portugal	75.00
Mercury Première Cru 2019, France	79.50
Ridge Geyserville 2018, United States	130.00

ROSÉ WINE

	125ml / 175ml / Btl.	Btl.	Btl.
M de Minuty 2020	7.50 / 9.75 / 44.00	M de Minuty Magnum 2020 50.00	Whispering Angel 2020 59.00

CHAMPAGNE / SPARKLING WINE

	125ml / Btl.
Itinera Prosecco	6.50 / 32.00
Drappier Brut, NV	14.00 / 70.00
Mosimann's Grand Cru Brut Rosé	15.00 / 75.00
Mosimann's Brut	15.00 / 75.00
Hundred Hills 'Preamble' No.2 2017	16.00 / 80.00
Hundred Hills Signature Rose 2018	16.00 / 80.00
Hundred Hills 'Preamble' First Edition 2016	120.00
Dom Perignon 2010	250.00

PORT & DESSERT WINE

	50ml / Btl.
Casa Silva Gewürztraminer 2019	4.00 / 32.00
Cockburn's	4.00 / 32.00
Taylor's 2016	4.50 / 35.00
La Fleur D'Or Sauternes 2017	41.00
Graham 10 yrs	5.50 / 49.00
Warres Vintage Port 1997	9.00 / 65.00

COCKTAILS

Kir Royale, prosecco, Creme de Cassis	10.50
Mint Mojito, mint, rum, lime, brown sugar	11.00
Strawberry Mojito, strawberry, mint, rum	11.00
Gin Martini, Hobbs gin, Noily Prat	11.50
Vodka Martini, vodka, Noily Prat	11.50
Espresso Martini, vodka, Tia Maria, espresso shot, sugar syrup	12.00
Cosmopolitan, vodka, Cointreau, lime juice, cranberry juice	11.50
Bloody Mary, vodka, Worcestershire sauce, tabasco, horseradish, tomato sauce	10.50
Negroni, Hobbs gin, Antica Formula, Campari	11.50
Negroni, vodka, passion fruit liqueur, vanilla syrup, prosecco, passion fruit	12.00

Strawberry Daiquiri, strawberries, strawberry liqueur, rum, lime, white sugar	12.00
Rosé Sangria, strawberry liqueur, rosé wine, lemonade, Crème de Mure	14.00

MOCKTAILS

Apple Spritz, elderflower, apple juice, lime juice	6.00
Red Ruby, cranberry juice, lime, ginger beer	6.00
Virgin Mary, Worcestershire sauce, tabasco, horseradish, tomato juice	6.00
Strawberry Virgin Mojito, strawberries, mint, soda water	6.00
Mint Virgin Mojito, lime, mint, soda water	6.00

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Full allergen information available on request Prices include VAT and are subject to a discretionary service charge of 12.5%
Please drink responsibly. All our spirits are based on measures of 25ml / 50 ml. Our wine measure are 125ml / 175ml. Dessert Wine - 50ml. Mixers are £2 extra.