

# 1705 Restaurant

## For the table

Freshly baked artisan breads 🌿  
Netherend Farm butter  
(SD / MI / M / N / G / SE) Kcal 445  
£5.50

Mixed olives 🌸  
Kcal 155  
£5.00

## Starters

Pea and mint soup 🌿  
Crème fraiche  
(G / MI / SD / C / N) Kcal 210  
£8.00

Wild boar Scotch egg  
Fresh piccalilli and rocket salad  
(G / E / M / SD) Kcal 307  
£11.00

Gin cured salmon  
Dill Mayonnaise and micro herbs  
(G / E / F / SD) Kcal 422  
£11.00

Beef brisket arancini  
English mustard mayonnaise, pickles and  
pea shoots  
(G / E / MI / M / N / SD) Kcal 181  
£10.00

Scallops, chorizo and Parma  
ham  
Pea pureé  
(CR / MI / SD) Kcal 424  
£12.00

Grilled halloumi cheese 🌿  
Marinated vegetables and rocket pesto  
(MI / SD) Kcal 441  
£10.00

To share served with warm artisan breads

Charcuterie board  
Cured meats, chutney, cornichons and  
artisan breads  
(G / SD / N / E / M / SE / SD / MI) Kcal 980  
£21.00

Baked Camembert 🌿  
Rosemary, Maldon sea salt, rustic breads  
and caramelised onion chutney  
(G / N / E / SE / SD / MI) Kcal 1214  
£17.00

## Salads

Caesar  
Baby gem, croutons, hard cheese  
and anchovies (optional)  
(G / F / S / E / MI / N) Kcal 684  
£11.00

Niçoise 🌿  
Potato, French beans, olives and egg  
(E / SD / M) Kcal 244  
£13.00

### Add

Grilled chicken breast Kcal 316 £7.00

Salmon fillet (F) Kcal 224 £7.00

Beetroot falafel (F) Kcal 383 £5.00

🌿 Vegetarian | 🌸 Vegan

### CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin  
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our  
kitchens, we are unable to guarantee that dishes are ‘free from’ allergens. If you have any specific dietary  
requirements please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day.  
Caloried needs vary.

## Mains

Beef and real ale pie  
Puff pastry, wild mushrooms, buttered  
cabbage and truffle mashed potato  
(MI / G / SD / E) Kcal 1063  
£24.00

Baked cod  
Parmentier potatoes, samphire grass,  
brown shrimp and caper butter  
(F / MI / CR / SD) Kcal 409  
£21.00

Beetroot risotto 🌿  
Beetroot, feta cheese and edamame beans  
(Vegan feta available)  
(S / SD / MI) Kcal 313  
£16.50

Salmon Alfredo linguine  
Flaked smoked salmon, peas, lemon and  
creamy spaghetti  
(MI / G / F / SD) Kcal 1154  
£21.00

Potato gnocchi 🌿  
Blue cheese, herb and parmesan crumb  
(MI / G / N) Kcal 659  
£18.00

Spaghetti alla norma 🌸  
Fried aubergine, tomato and basil sauce  
and balsamic reduction  
(G / SD) Kcal 422  
£16.00

## From the grill

### Cooked over our charcoal grill to order

Dry aged sirloin steak 227g  
Salted chips, Portobello mushroom and  
vine cherry tomato  
Kcal 708  
£32.00

Gourmet beef burger  
Brioche bun, applewood cheese,  
onion chutney, pickle and salted chips  
(G / F / S / E / MI / C / M / SE / SD)  
Kcal 1209  
£18.00

Jackfruit burger 🌸  
Brioche bun, BBQ sauce, lettuce, tomato,  
pickle, onion chutney and chunky chips  
(G / M / SD) kcal 739  
£16.00

Chicken burger  
Grilled chicken breast, brioche bun, smoked  
applewood cheese, onion chutney, pickle  
and salted chips  
(G / F / S / E / MI / C / M / SE / SD)  
Kcal 916  
£18.00

## Sauces

Green peppercorn  
(MI / SD) Kcal 163 £3.00

Béarnaise  
(E / MI) Kcal 320 £3.00

## Sides

Sautéed asparagus 🌿  
(MI / SD) Kcal 74 £5.50

French beans, fried garlic 🌿  
(MI) Kcal 46 £4.50

Tenderstem broccoli 🌿  
(MI) Kcal 49 £4.50

House salad 🌸  
(G / M) Kcal 18 £4.50

Salted chips 🌸  
Kcal 407 £4.50

Truffle & Italian hard cheese chips 🌿  
(MI) Kcal 557 £5.50

Onion rings 🌿  
(G) Kcal 305 £5.00

Rocket and parmigiana salad 🌿  
(MI) Kcal 114 £5.00

## Stone baked 12” pizza

### Baked to order in our flame fired pizza oven

Pepperoni  
Tomato sauce, mozzarella and pepperoni  
(G / S / M / MI) Kcal 777  
£16.00

Goats cheese, spinach and  
black olives 🌿  
Sun blush tomatos  
(G / S / MI / SD) Kcal 955  
£15.00

Formaggi 🌿  
Tomato sauce, mozzarella and fresh basil  
(G / S / MI / SD) Kcal 1431  
£14.00

Parma ham and spinach  
Tomato sauce, Parma ham, fresh spinach and  
mozzarella cheese  
(G / S / MI / SD) Kcal 614  
£17.00

## Desserts

Passion fruit crème brûlée 🌿  
Elderflower shortbread  
(G / E / M / MI) Kcal 875  
£10.00

Dark and white chocolate  
brownie 🌿  
Clotted cream  
(G / S / E / MI) Kcal 644  
£10.00

Pear and apple crumble 🌿  
Stem ginger ice cream  
(G / S / E / MI) Kcal 553  
£10.00

Peach melba 🌿  
(G / S / E / MI) Kcal 764  
£10.00

Selection of ice creams 🌿  
Please ask a member of the team  
for details  
(MI) Kcal 454  
£7.00



## Artisan cheese selection

Miller’s Damsel artisan biscuits, quince jelly, celery,  
gooseberry chutney (G / MI / C / SE / SD) £12.00

Tunworth 🌿  
An intense British camembert style cheese  
(MI) Kcal 249

Blacksticks Blue 🌿  
Amber and blue, creamy cow’s milk cheese  
(MI) Kcal 193

Wookey hole 🌿  
Cave aged cheddar cheese  
(MI) Kcal 201

Ashed golden cross 🌿  
Ash rolled ripened goat’s cheese  
(MI) Kcal 143

A discretionary service charge of  
10% will be added to your bill



# White wine

AROMATIC & FRUITY DRIVEN

## S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

🍷 £9.25 🍷 £13 🍷 £38.50

## V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

🍷 £47

## V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

🍷 £31

## V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

🍷 £31

FRUITY & RIPE

## Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

🍷 £8.50 🍷 £12 🍷 £35

## V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🍷 £48

LIGHT & FRESH

## V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

🍷 £8.75 🍷 £12.50 🍷 £36.50

## V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

🍷 £8.25 🍷 £11.50 🍷 £34

## V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

🍷 £62

## V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

🍷 £7.25 🍷 £10 🍷 £29.50

## V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

🍷 £9 🍷 £13.25 🍷 £38

## Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

# Red wine

RICH & BOLD

## Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

🍷 £8.40 🍷 £11.75 🍷 £34.50

## Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

🍷 £8.85 🍷 £13 🍷 £37

## S V Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

🍷 £11.50 🍷 £16.50 🍷 £48

## S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

🍷 £45

## S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

🍷 £45

ROUNDED & BALANCED

## Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

🍷 £44

## Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

🍷 £8.60 🍷 £12.25 🍷 £36

## V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

🍷 £31

## Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

🍷 £7.75 🍷 £11.25 🍷 £32.50

## Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

🍷 £66

## V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

🍷 £41

## V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

🍷 £7.25 🍷 £10 🍷 £29.50

# Rosé

## S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

🍷 £9.40 🍷 £12.25 🍷 £35.50

## V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

🍷 £7.25 🍷 £10 🍷 £29.50

## S Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

🍷 £52

# Dessert wine

## Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

🍷 £4 🍷 £6.25 🍷 750ml £42

## Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

🍷 £4.75 🍷 £8.75 🍷 500ml £43

🍷 50ml 🍷 100ml

# Champagne

## S V Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

🍷 £14 🍷 £61

## S V Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

🍷 £14.50 🍷 £64

## S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

🍷 £77

## Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

🍷 £81

# Sparkling

## V Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

🍷 £9 🍷 £51

## V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

🍷 £8.25 🍷 £38.50

## V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

🍷 £8.25 🍷 £38.50