## Restaurant at 116
### Lunch and Dinner

### Starter
- White onion soup, poached hen's egg (V)  6.95
- Truffled wild mushroom, Taleggio arancini, Jerusalem artichoke (V)  7.50
- Quails breast, orzo pasta, crispy sage  7.50
- Trio of English goat's cheese, asparagus (V)  7.95
- Smoked duck breast, chicory salad  8.25
- Black treacle cured salmon, green bean, shallot salad (V)  9.25
- Devonshire crab salad, pink grapefruit and pomegranate  9.95
- Steak tartare, Melba toast  10.50

### Vegetarian
- Buckwheat pappardelle, wild mushrooms and crème fraîche (V)  15.25
- Pea and asparagus risotto, grilled goat's cheese (V)  15.25

### Fish
- Fillet of salmon, warm Niçoise salad  19.25
- Fillet of cod, braised baby gem, mussel and saffron cream  19.95
- Fillet of mackerel, baby squid and lemon gremolata  18.50
- Fillet of sea bream, cauliflower puree, smoked bacon and apple dressing  21.50

### Meats
- Maize fed chicken breast and leg, chicken brot and baby vegetables  19.50
- Honey roast breast of duck, plum chutney, heritage carrots and crispy polenta  22.00
- Rump of lamb, aubergine puree, spiced potato and spinach  23.00
- Ossobuco, saffron rice  26.00

### Sides
- Hand cut chunky chips  4.00
- Green beans  4.00
- Buttered new potatoes with mint  4.50
- Buttered leaf spinach  4.50
- Selection of market vegetables  4.50
- Mixed salad  4.50

### Vegetarian
- Buckwheat pappardelle, wild mushrooms and crème fraîche (V)  15.25
- Pea and asparagus risotto, grilled goat's cheese (V)  15.25

### Desserts
- Vanilla pannacotta, Yorkshire rhubarb, ginger crumble  6.50
- Apple tart tatin, cinnamon and pecan ice cream (allow 15min)  6.50
- Salted caramel and chocolate tart  6.50
- Amaretti parfait with almond and honey cookie  6.50
- Baked cheesecake and poached plums  6.50
- Selection of ice creams and sorbets  6.50

### Dessert wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>100ml</th>
<th>375ml</th>
<th>500ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muscat de Rivesaltes, Château Montesquiou, France '12</td>
<td>7.00</td>
<td>35.00</td>
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<tr>
<td>Klein Constantia Estate, Vin de Constance, SA '08</td>
<td>10.00</td>
<td>50.00</td>
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<tr>
<td>Monbazillac, Château Belingard, France '11</td>
<td>8.00</td>
<td>30.00</td>
<td>49.00</td>
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<tr>
<td>Tokaji Azsú, 5 Puttonyos, Royal Tokaji, Hungary '08</td>
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### Selection of British cheeses
- Served with apple chutney
  - 3 cheeses 9.00 / 6 cheeses 16.95
- **Tunworth Cheese**
  - Tunworth has a long lasting sweet, nutty flavour and a creamy texture with a thin wrinkled rind. It is made by hand in small batched purpose built creamery with pasteurised whole cow’s milk. Supreme Champion - British Cheese Awards and Gold Medal - World Cheese Award.
- **Belton’s White Cheshire**
  - Cheshire cheese is a slightly crumbly and silky textured cheese with a full bodied, fresh flavour. The special flavour is caused by nearby salt deposits permeating local pasturelands. Cheshire cheese is Britain’s oldest variety, dating back to before the Romans settled in Cheshire and North Shropshire.
- **Berkswell**
  - Berkswell cheese is made in the West Midlands at Ram Hill farm. Unpasteurised ewes milk is used while preparing this cheese to a traditional method. Made in small vats, Berkswell cheese is left for maturation for at least six months. Animal rennet is used during the cheese making process, so the cheese is not suitable for vegetarians.
- **Swoledale**
  - Swoledale is a mild smooth cheese with a slight tang which is creamy in colour with a soft moist open texture. Hand pressed yet mild goat’s cheese using locally sourced milk and vegetable rennet. The Reed family have been making this cheese in Richmond in the Yorkshire Dales since 1987.
- **Blacksticks Blue**
  - A unique soft blue veined cheese, handmade only by butlers at Inglewhite Dairy in rural Lancashire. With a distinctive amber hue, Blacksticks Blue reveals a delicious creamy smooth yet tangy taste. Adding perfect colour to any cheese selection, this very special soft blue cheese is one of a kind - an upbeat British classic that is truly different to other blue cheeses.
- **Dambuster Cheddar**
  - Dambuster cheddar is a full pasteurised, strong cheddar produced in Market Rasen, Lincolnshire in honour of the RAF 617 squadron. It is robust and full bodied, strong tasting cheddar wrapped in a distinctive black wax, helping the cheese retain the soft, creamy texture whilst maintaining its classification as a firm cheese.

### Port and sherry

<table>
<thead>
<tr>
<th>Wine</th>
<th>100ml</th>
<th>75cl</th>
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</thead>
<tbody>
<tr>
<td>Taylor’s LBV 2010</td>
<td>6.50</td>
<td>45.00</td>
</tr>
<tr>
<td>Taylor’s Tawny 10 year old</td>
<td>9.00</td>
<td>65.00</td>
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<tr>
<td>Fonseca 1985</td>
<td>14.00</td>
<td>90.00</td>
</tr>
<tr>
<td>Harvey’s Bristol Cream, 17.5%</td>
<td>5.90</td>
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<tr>
<td>Tio Pepe Fino, 15%</td>
<td>5.90</td>
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We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what’s in our food to assist you with your choice. (V) Suitable for vegetarians.
Restaurant at 116

Wine

Champagne and Prosecco
- Prosecco Astoria, DOC Treviso, Italy NV
- IoD Champagne, Beaumet NV
- Champagne Beaumet, Rosé NV
- Laurent-Perrier Brut NV

White wine
- Sauvignon Blanc, Miraflores, Valle Central, Chile '14
- Pinot Grigio, San Antini, Botter, Italy '14
- Chardonnay VdP d’Ardeche, Louis Latour, France '13/'14
- Riesling, Whitehaven, Marlborough, New Zealand '13

Sauvignon Blanc, Miraflores, Valle Central, Chile '14: Crisp, fresh, citrus tones on the palate and herbal, grassy aromas on the nose.
Pinot Grigio, San Antini, Botter, Italy '14: A superb example of this most popular wine.
Chardonnay VdP d’Ardeche, Louis Latour, France '13/'14: A lighter body, creamy and clean acid definition. Mouth-filling citrus and floral aromatics, with a hint of spice. Finish is dry and crisp.
Riesling, Whitehaven, Marlborough, New Zealand '13: A fresh, floral style with intense floral aromas. A perfect balance, combining full, generous fruit flavours with finesse and elegance.

Rosé wine
- Pinotage Rose, The Post Tree, South Africa '14

Pink Coloured, refreshing and soft nose with current strawberry and rose petals, but without the cloying sweetness of an average rosé.

Red wine
- Cabernet Sauvignon, Miraflores, Valle Central, Chile '14
- Shiraz, Geoff Merrill, Australia '12
- Château de Parenchère, Bordeaux Supérieur, France '10
- Bourgogne Pinot Noir, Louis Latour, France '13
- Château Montaiguillon, Montagne-St Emilion, France '10
- Clarendelle Rouge, inspired by Haut-Brion, France '06

A 100% cabernet sauvignon, bright raspberry in colour, with hints of vanilla.
A rich and powerful red, an honest Shiraz.
A rich and fruity Bordeaux, intensely concentrated with red summer fruits.
A light in colour, rich in flavour, an excellent entry level Pinot Noir.
A fine classic Bordeaux produced by the team at Haut-Brion.

Hot drinks

Americano 3.00
Cappuccino 3.25
Latte 3.25
Flat White 3.25
Mocha 3.50
Espresso 2.50
Macchiato 2.50
Soft brew 3.75
Loose leaf tea 3.25

Soft drinks

Decantae mineral water, 750ml 4.00
Coke, Diet Coke, Lemonade, 200ml 2.00
Juices, 200ml 2.00
Grapefruit, cranberry, apple, tomato, pineapple
Story sparkling fruit presses, 330ml 2.25
Citrus lemonade, St Clements fiery apple and ginger, Raspberry lemonade, Red grape, Blackcurrant and ginger or White grape and elderflower
Freshly squeezed juices, 200ml 3.50
Orange or apple

Sandwiches

Fish finger sandwich, tartare sauce, Free range egg mayonnaise bloomer, White Fox Cheddar, balsamic onion baguette, Salami, artichoke baguette, Salt beef, Emmental cheese bagel, Veggie-licious kohzeb wrap, Add French fries to any sandwich 2.00

Beers and ales

Asahi 4.00
Becks 4.00
Kronenbourg 1664 4.00
Budvar 4.00
Old Speckled Hen 4.80
Spitfire 4.80
Magners 4.80

Opening hours 7.45am–11pm
Available for lunch (12pm–2.30pm) and dinner (5.30pm–9.15pm)
All wines are subject to availability and vintage changes.
All prices include VAT at the current rate.