

# THE CHINNERY

## SNACKS \$138

- LAMB SAMOSA *Crispy, mint yoghurt*  
 CHICKEN WINGS *Sweet chilli dip*  
 SCOTCH EGG *Tartar sauce*  
 ONION RINGS *Deep-fried, tomato chutney*  
 COD *Goujons, homemade tartar sauce*  
 PANI PURI *Fried bread puff, potato, mint and coriander soup*

## STARTERS

- ASPARAGUS *Rocket leaves, Parma ham, poached egg* \$278  
 SMOKED SALMON *Traditional condiments, gem salad* \$298  
 CRAB *Devon brown crab with melba toast and avocado* \$318  
 TART *Salt baked beetroot, tomato, olive, goat cheese* \$238  
 TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley and white toast* \$328  
 COCKTAIL *Lobster, avocado, Marie Rose sauce and baby gem lettuce* \$398  
 SOUP *Potato and leek, smoked haddock, cream* \$188  
 OYSTERS *Please check the daily specials with your server*

## MAINS, CURRIES AND CLASSICS

- BANGERS AND MASH *Homemade chicken sausage, mashed potato, minted pea, onion sauce* \$328  
 COTTAGE PIE *Minced beef, peas, grilled gem lettuce, creamed potato* \$328  
 LAMB LOIN *Swiss chard, crépinette, sun-dried tomato, zucchini, thyme jus* \$458  
 GRILLED CHICKEN BREAST *Watercress purée, carrots, morel mushroom sauce* \$328  
 DOVER SOLE *Pan-seared with spinach, new potato and lemon butter sauce* \$688  
 RIB EYE STEAK *Herb butter, onion ring, green salad* \$468  
 FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips* \$338  
 COD FISH PIE *Carrot, celery, peas, clams, lemon sauce* \$328  
 SAAG PANEER *Cottage cheese, spinach, fresh coriander, curry sauce and spices* \$288  
 TIKKA *Chicken cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$338  
 ROGAN JOSH *Lamb shoulder, braised with basmati rice and spices* \$318  
 TANDOORI *Sizzling organic chicken leg with yoghurt, spices and pickles* \$328  
 MADRAS COD *Mustard, chilli, curry leaves and spices, coconut milk, coriander* \$338

## SIDES \$88

- BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, BABY CARROT, PEAS  
 SAUTÉED MUSHROOMS, SAUTÉED FRENCH BEANS, NAAN (*Garlic, Butter or Plain*)

## DESSERTS AND CHEESE \$128

- ETON MESS *Meringue, mango and passion fruit, vanilla ice cream*  
 TRIFLE *Raspberry, vanilla and compote, white chocolate ice cream*  
 WARM CHOCOLATE MUD PIE *Whisky ice cream*  
 CRUMBLE *Mixed berries and fig, milk ice cream*  
 CHEESE *Selection, crackers and fruit bread*

# Drinks Selection

## CHAMPAGNE

	Glass 150ml	Bottle 750ml
Ruinart, Blanc de Blancs Brut NV	\$248	\$1,240
Ruinart, Brut Rosé NV	\$260	\$1,298
Krug, Grande Cuvée	\$498	\$2,500

## ROSÉ WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Domaine d'Aupilhac, Lou Maset Languedoc, 2019	\$128	\$640

## WHITE WINE

	Glass 150ml	Bottle 750ml
<b>Italy</b> Pinot Grigio, Sodevo, Zuina Friuli, 2019	\$118	\$590
<b>Austria</b> Gruner Veltliner, Trocken Weingut Nigl Senftenberg / Krenstal, 2018	\$128	\$640
<b>Australia</b> Chardonnay, The Lackey Kilikanoon, South Australia 2015	\$138	\$690
<b>New Zealand</b> Sauvignon Blanc, Churton Marlborough, 2018	\$148	\$740
<b>France</b> Chablis Corinner & Jean-Pierre Grossot Burgundy, 2017	\$158	\$790

## RED WINE

	Glass 150ml	Bottle 750ml
<b>Australia</b> Shiraz, Handpicked Wines Barossa Valley, 2016	\$118	\$590
<b>Italy</b> Dolcetto d'Alba, Elio Altare Piedmont, 2018	\$128	\$640
<b>Argentina</b> Malbec, Finca Sopenia Uco Valley, 2018	\$138	\$690
<b>New Zealand</b> Pinot Noir, Spy Valley Marlborough, 2017	\$148	\$740
<b>France</b> Château La Rose Bellevue Blaye Côtes de Bordeaux Bordeaux 2019	\$158	\$790

## DESSERT WINE

	Glass 150ml	Bottle
<b>Hungary</b> Tokaji Aszu 5 Puttonyos Disznoko, 2011	\$265	\$1,200
<b>France</b> Montlouis, Moelleux Domaine Francois Chidaine Loire Valley, 2016	\$220	\$1,040

*Our sommelier's selection of wines are also available on our master wine list. Vintage and availability are subject to change.*

## SIGNATURE COCKTAILS

Breakfast Martini \$158  
*Tanqueray gin, Cointreau, orange marmalade, lemon juice*

Chinnery Bramble \$158  
*Old Tom gin, lemon juice, jalapeño agave, crème de mûre*

Vesper Martini \$158  
*Bombay Sapphire gin, Ketel One vodka, Lillet*

## CLASSIC COCKTAILS

Manhattan \$148  
*Bourbon whiskey, Mancino, angostura bitters*

Dubonnet Cocktail \$148  
*Dubonnet, No. 3 London dry gin, Peychaud's bitters*

Rusty Nail \$148  
*Scotch whisky, Drambuie, orange bitters*

Champagne Cocktail \$208  
*Champagne, Cognac, angostura bitters*

## BOTTLE BEER

Boddingtons Draught (in can), Brooklyn, Carlsberg, Hoegaarden, San Miguel, Tsing Tao, Young Master Pale Ale \$88

## DRAUGHT BEER

	1/2 pint (250ml)	1 pint (550ml)
Asahi	\$85	\$112
Guinness	\$95	\$122

## GIN

Bombay Sapphire, Tanqueray \$148

No. 3 London Dry Gin \$158

Hendricks \$168

Monkey 47 \$238

## VODKA

Ketel One \$138

Absolut Elyx, Belvedere, Chopin, Grey Goose \$158

## PORT

Warre's 1983 Vintage Port \$378

Graham's 1985 Vintage Port \$298

Dow's Late Bottled Vintage \$98

## SCOTCH WHISKY

J & B Rare, Famous Grouse, Chivas Regal \$138  
Johnnie Walker Black Label \$138  
Johnnie Walker Blue Label \$388

## IRISH WHISKEY

Jameson \$138  
Bushmills Black Bush \$138  
Egans Irish 10 years Single Malt \$168

## AMERICAN WHISKEY

Whistle Pig Rye 10 years \$328

## RUM

Myer's \$138  
Havana Club 3 years \$138  
Havana Club 7 years \$148

## COGNAC

Hennessy V.S.O.P. \$148  
Hennessy X.O. \$348

Remy Martin V.S.O.P. \$128  
Remy Martin X.O. \$288

## SOFT DRINK

Coca Cola, Coke Zero \$68

Fever Tree Soda Water, Tonic Water, Ginger Ale, Ginger Beer, Lemonade \$85

Fresh Lime Soda, Fruit Punch, Lemon-Lime and Bitters, Silver Gunner \$98

## MINERAL WATER

Evian, Perrier \$68  
330ml

Acqua Panna, San Pellegrino \$68  
500ml

Acqua Panna, Evian, Perrier, San Pellegrino \$98  
750ml

## TEA

English Breakfast, Earl Grey, Chamomile, Moroccan Mint, Po Li, Sencha, Jasmine \$82

## COFFEE

Coffee, Decaf Coffee, Espresso, Decaf Espresso \$80  
Cappuccino, Double Espresso, Latte \$82