

# THE CHINNERY

## SNACKS \$138

- LAMB SAMOSA *Crispy, mint yoghurt*  
 CHICKEN WINGS *Sweet chilli dip*  
 OKRA AND JALAPEÑO *Crispy, yoghurt harissa sauce*  
 ONION RINGS *Deep fried, tomato chutney*  
 COD *Goujons, homemade tartar sauce*  
 SCOTCH EGG, *Mustard mayonnaise*

## STARTERS

- LOBSTER SALAD *Boston lobster, garden green, lemon dressing* \$388  
 SMOKED SALMON *Traditional condiments, gem salad* \$298  
 CRAB *Devon brown crab with melba toast and avocado* \$308  
 WARM GOAT CHEESE SALAD *Asparagus, rocket and pea, olive oil parsley dressing* \$288  
 TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley and white toast* \$308  
 COCKTAIL *Prawn, Marie Rose sauce and baby gem lettuce* \$278  
 SOUP *Smoked ham, green pea* \$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* \$318  
 SHEPHERD'S PIE *Classic lamb pie with creamed potato and cheddar cheese topping* \$318  
 LAMB RACK *Grilled, herb crust, potato cake, pea purée, rosemary jus* \$458  
 WILD SEA BASS *Pan-fried with mussel, clam, vegetables, saffron broth* \$458  
 DOVER SOLE *Pan-seared with spinach, new potato and lemon butter sauce* \$688  
 BEEF TENDERLOIN *Classic beef fillet, crushed coriander, barley, chilli and red wine sauce* \$528  
 FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips* \$338  
 SEAFOOD *Cooked in white wine and cream with creamed potato and parsley breadcrumbs* \$318  
 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 leave and spices, coconut milk, coriander* \$338

## SIDES \$88

- BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS,  
 SAUTÉED MUSHROOMS, SAUTÉED FRENCH BEANS, NAAN *Garlic, Butter or Plain*

## DESSERTS AND CHEESE \$128

- BAKED LEMON AND YUZU TART *Lemon compote, honey ice cream*  
 BANOFFEE TRIFLE *Caramel banana, custard, toffee ice cream*  
 STRAWBERRY AND RHUBARB CRUMBLE *Yoghurt ice cream*  
 B&B *Vanilla, butter, raisins and 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

## ROSÉ WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Domaine d'Aupilnac, Lou Maset Languedoc, 2018	\$128	\$640

## WHITE WINE

	Glass 150ml	Bottle 750ml
<b>Australia</b> Chardonnay, Flametree Embers Margaret River, 2018	\$118	\$590
<b>Germany</b> Riesling Kabinett, Dr. Loosen Mosel, 2019	\$128	\$640
<b>New Zealand</b> Sauvignon Blanc, Private Bin Villa Maria, Marlborough, 2018	\$138	\$690
<b>Italy</b> Roero Arneis, Matteo Correggia Piedmont, 2018	\$148	\$740
<b>France</b> Petit Chablis Domaine Bernard Defaix Burgundy, 2018	\$158	\$790

## RED WINE

	Glass 150ml	Bottle 750ml
<b>Argentina</b> Malbec, Portillo Bodegas Salentein, Mendoza, 2018	\$118	\$590
<b>France</b> Château Hostens - Picant Sainte - Foy Côtes de Bordeaux, 2013	\$128	\$640
<b>France</b> Crozes-Hermitage Cave de Tain I' Hermitage Rhône Valley, 2017	\$138	\$690
<b>Italy</b> Nero d'Avola, Rosso di Contrada Marabino, Val di Noto, Sicily, 2016	\$148	\$740
<b>New Zealand</b> Pinot Noir, Leah, Seresin Marlborough, 2016 /2017	\$158	\$790

## DESSERT WINE

	Glass 150ml	Bottle
<b>Hungary</b> Tokaji Aszu 5 Puttonyos Disznoko, 2010	\$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

Juniper Sling \$158  
Genever gin, Dubonnet, lemon juice, sugar syrup, celery & lemon bitters, juniper berries, tonic water

## CLASSIC COCKTAILS

Manhattan \$148  
Bourbon whiskey, Mancino, angostura bitters

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

Rusty Nail \$148  
Glenmorangie 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)	1pint (550ml)
Asahi	\$85	\$108
Guinness	\$95	\$118

## 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

Graham's 1985 Vintage Port \$298

Taylor's 2012 Quinta De Vargellas \$188

Dow's 2011 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