

# **Judge & Jury Restaurant**

## **Beverage List**

### **White Wine**

	<b>175ml</b>	<b>Btl</b>
<b>La Troubadour Ugni Blanc Colombard France</b>		<b>£19.50</b>
<b>Statua Pinot Grigio Sicilia IGT Italy</b>	<b>£4.70</b>	<b>£20.00</b>
<b>The Spee'wah Houseboat Chardonnay Australia</b>		<b>£22.00</b>
<b>Conde Villar Vinho Verde Branco, Portugal</b>	<b>£5.40</b>	<b>£23.00</b>
<b>Viognier de l'Hospitalet IGP d'Oc, France</b>	<b>£6.10</b>	<b>£26.00</b>
<b>Satellite Sauvignon Blanc Marlborough New Zealand</b>	<b>£6.60</b>	<b>£28.00</b>
<b>Journeys End Haystack Chardonnay South Africa</b>	<b>£7.00</b>	<b>£30.00</b>
<b>Markus Molitor Haus Klosterberg QbA Mosel Riesling Germany</b>		<b>£33.00</b>
<b>Laurenz V Friendly Gruner Veltliner, Austria</b>		<b>£35.00</b>
<b>Huia Pinot Gris, New Zealand</b>		<b>£38.00</b>
<b>Sancerre Blanc Les Monts Damnes Andre Neveu France</b>		<b>£40.00</b>
<b>Alois Lageder Benefizium Porer Pinot Grigio Italy</b>		<b>£42.00</b>
<b>Penfolds Cellar Reserve Chardonnay, Australia</b>		<b>£50.00</b>
<b>Chablis Grand Cru Blanchots Vieilles Vignes Patrick Piuze France</b>		<b>£62.00</b>
<b>Condrieu Domaine Grands Amandiers Paul Jaboulet Aine France</b>		<b>£75.00</b>

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### **Red Wine**

	<b>175ml</b>	<b>Btl</b>
<b>La Troubadour Carignan Grenache Vin de France</b>		<b>£19.50</b>
<b>Fico Grande Sangiovese di Romagna Poderi dal Nespoli Italy</b>	<b>£4.70</b>	<b>£20.00</b>
<b>La Serre Cabernet Sauvignon Vin de Pays d'Oc, France</b>		<b>£22.00</b>
<b>Valdivieso Merlot Rapel, Chile</b>	<b>£5.40</b>	<b>£23.00</b>
<b>Tilia Malbec, Argentina</b>	<b>£6.10</b>	<b>£26.00</b>
<b>Yering Station Little Yering Pinot Noir, Australia</b>		<b>£28.00</b>
<b>Journey's End Huntsman Shiraz Mouvedre South Africa</b>	<b>£7.00</b>	<b>£30.00</b>
<b>Vivanco Rioja Crianza Spain</b>	<b>£7.75</b>	<b>£33.00</b>
<b>Charles Smith Velvet Devil Merlot, USA</b>		<b>£35.00</b>
<b>Catena Malbec, Argentina</b>		<b>£38.00</b>
<b>Crozes Hermitage Rouge Les Jalets Paul Jaboulet Aine France</b>		<b>£40.00</b>
<b>Garage Wine Co Old Vine Carignan Maule Lot #39 Chile</b>		<b>£42.00</b>
<b>Domaine Roux Gevrey Chambertin, France</b>		<b>£50.00</b>
<b>St Cosme Cote Rotie France</b>		<b>£62.00</b>
<b>Castello Banfi Brunello di Montalcino Riserva Poggio All'Oro, Italy</b>		<b>£75.00</b>

## **Rose**

	<b>175ml</b>	<b>Btl</b>
<b>Petit Papillon Grenache Rose Vin de Pays d'Oc, France</b>	<b>£4.70</b>	<b>£19.50</b>
<b>The Bulletin Zinfandel Rose, USA</b>	<b>£5.40</b>	<b>£21.00</b>
<b>Rose de Leoube Cotes de Provence, France</b>		<b>£30.00</b>

## **Champagne & Sparkling Wine**

<b>Palmer &amp; Co Brut Reserve NV</b>	<b>£9.50</b>	<b>£55.00</b>
<b>Palmer &amp; Co Blanc de Noirs NV</b>		<b>£65.00</b>
<b>Moet &amp; Chandon Brut Imperial NV</b>	<b>£12.50</b>	<b>£75.00</b>
<b>Ruinart Blanc de Blancs NV</b>		<b>£80.00</b>
<b>Ruinart Rose NV</b>	<b>£14.50</b>	<b>£80.00</b>
<b>Perrier Jouet Blason Rose NV</b>		<b>£85.00</b>
<b>Perrier Jouet Belle Epoque 2007</b>		<b>£125.00</b>
<b>Dom Perignon 2006</b>		<b>£150.00</b>
<b>Krug Grande Cuvee NV</b>		<b>£180.00</b>
<b>Louis Roederer Cristal 2006</b>		<b>£200.00</b>
<b>Bel Star Prosecco NV</b>	<b>£6.50</b>	<b>£29.00</b>
<b>Bisol Valdobbiadene Brut Rose Jeio Prosecco NV</b>		<b>£39.00</b>

## **Beers & Ciders**

<b>Peroni</b>		<b>£5.00</b>
<b>Meantime London Pale Ale</b>		<b>£4.50</b>
<b>Portobello Craft Brewery London Pilsner</b>		<b>£4.50</b>
<b>Zeffer Crisp Apple Cider</b>		<b>£3.50</b>
<b>Chapel Down Curious Cider</b>		<b>£3.50</b>

## **Spirits**

	<b>25ml</b>	<b>50ml</b>
<b><u>Vodka</u></b>		
<b>Absolut Blue Vodka</b>	<b>£4.00</b>	<b>£8.00</b>
<b>East London Liquor Co Small Batch Vodka</b>	<b>£4.00</b>	<b>£8.00</b>
<b>Zubrowka Bison Grass Vodka</b>	<b>£4.30</b>	<b>£8.60</b>
<b>Ketel One Vodka</b>	<b>£4.30</b>	<b>£8.60</b>
<b>Tito's Vodka</b>	<b>£5.00</b>	<b>£10.00</b>
<b>Belvedere Polish Vodka</b>	<b>£5.00</b>	<b>£10.00</b>
<b><u>Rum</u></b>		
<b>Havana Club 3yo White Rum</b>	<b>£4.00</b>	<b>£8.00</b>
<b>Havana Club Especial Gold Rum</b>	<b>£4.00</b>	<b>£8.00</b>
<b>Plantation Three Stars White Rum</b>	<b>£4.30</b>	<b>£8.60</b>
<b>Sailor Jerry Spiced Rum</b>	<b>£4.65</b>	<b>£9.30</b>
<b>Plantation Rum Grande Reserve 5yo</b>	<b>£5.00</b>	<b>£10.00</b>
<b>Appleton Estate Reserve 8yo</b>		
<b><u>Cognac</u></b>		
<b>Asbach Uralt 3 YO Brandy</b>	<b>£4.00</b>	<b>£8.00</b>
<b>Courvoisier *** VS Cognac</b>	<b>£5.00</b>	<b>£10.00</b>
<b>Janneau VSOP Armagnac</b>	<b>£5.00</b>	<b>£10.00</b>
<b><u>Tequila</u></b>		
<b>Ocho Blanco</b>	<b>£4.00</b>	<b>£8.00</b>
<b>Olmecca Altos Plata</b>	<b>£4.30</b>	<b>£8.60</b>
<b>Patron Anejo</b>	<b>£6.00</b>	<b>£12.00</b>

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## Starters

<b>Celeriac Hummus, Minted Yoghurt &amp; Crispy Cauliflower</b>	<b>£5.00</b>
<b>Lime Marinated Scallops, Heritage beets, pickled Cucumber and Keta</b>	<b>£12.00</b>
<b>Pork Belly, Spiced Squash &amp; Kale</b>	<b>£7.00</b>
<b>Grilled Asparagus, Poached Egg and Harissa Hollandaise</b>	<b>£8.00</b>
<b>Cornish Crab Croquette, Spiced Pineapple Salsa</b>	<b>£8.00</b>
<b>Beef Tartare, Sesame Oil, Confit Quail Yolk</b>	<b>£18.00</b>

## Salads

<b>Halloumi &amp; Heritage Beetroot Flatbread</b>	<b>£12.95</b>
<b>Caesar Salad</b>	<b>£8.50</b>
<i>with grilled chicken</i> <b>£11.50</b> <i>with tiger prawns</i>	
<b>£16.50</b>	<b>£7.95</b>
<b>Market Salad Jar</b>	<b>£14.50</b>
<b>Warm Niçoise</b>	

## Main Courses

<b>Baked Cod, Lentils Fricassee &amp; Wild Mushrooms</b>	<b>£16.00</b>
<b>Linguini with Gremolata</b>	<b>£11.00</b>
<b>Pan Roasted Duck Breast &amp; Pressed Confit Leg</b>	<b>£16.00</b>
<i>Celeriac Pure, Poached Pear, Truffle Oil, Blue Cheese &amp; Walnut Crumble</i>	
<b>Baked Butternut Squash, melted Cheddar, Sweetcorn, Basil &amp; Chargrilled Peppers</b>	<b>£11.00</b>
<b>Green Peas Panna Cotta, Goat Cheese &amp; Garden Vegetables</b>	<b>£11.00</b>
<b>Lamb Rump, Rosemary &amp; Mustard, <i>dauphinoise potatoes &amp; cavolo nero</i></b>	<b>£22.50</b>
<b>Monk fish with Cauliflower Bhindi Masala &amp; Apple Raita</b>	<b>£21.00</b>

## **From The Grills**

	<b>£20.00</b>	<b>£22.00</b>
<b>Sirloin 8oz / 10oz</b>		
	<b>£22.00</b>	<b>£24.00</b>
<b>Rib Eye 8oz / 10oz</b>		
		<b>£28.00</b>
<b>Fillet Steak</b>		<b>£25.00</b>
<b>Lamb outlets</b>	<b>£40.00</b>	<b>£55.00</b>
<b>Lobster (half or whole)</b>		<b>£21.00</b>
<b>Tuna Steak</b>		<b>£15.00</b>
<b>Boneless Half Chicken</b>		

## **A bit on the side**

**£4.75 Each**

**Triple Cooked Chips**

**Skinny Fries**

**Truffle Fries with**

**Parmesan**

**Wilted Spinach**

**Steamed Rice**

**Tossed Greens**

**Mix Leaves Salad**

**£1.00 Each**

**Bordelaise & Bone Marrow**

**Jus**

**Béarnaise**

**Peppercorn Sauce**

**Garlic & Butter**

**Roquefort**

**Chilli Aioli**

## **Desserts**

**£5.00 Each**

**Roasted Apples Eaton Mess**

**Figs Parfait with Almond Tuille**

**Chocolate Marquise, Green Cardamom Orange Compote**

**Whisky Tart with Vanilla Ice Cream**

**Red Fruit Sabayon**