

CAVIAR

Oscietra 10g/30g/50g £48/£80/£130	Baeri Royal 30g/50g £95/£150	Beluga 30g/50g £275/£380
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*Served with
Blinis & Crème Fraîche*

RAW BAR

Citrus-Cured Salmon, Beetroot, Dill £19.00	Seabass Ceviche, Galangal, Lime, Chilli, Coriander £19.00	Scallop Tartare, Pickled Apple, Ponzu, Dill £19.00
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Chilled Dressed Shellfish Platter

Crab, Scallop, Oysters, Tiger Prawn £52
Add on ½ Chilled Lobster £42

OYSTERS

Jersey (Cl.) ½ Dozen £30.00	Louët-Feisser (Ire.) ½ Dozen £38.00
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Chef's Selection of Oysters dressed in Bloody Mary, Celery, Dill
- ½ dozen £34.00

*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£45 glass/£265 bottle*

SNACKS

Seven Seeded Bakery, Malted Porridge Sourdough, Seaweed Butter	£5.50
Marinated Nocellara Olives	£6.00
Smoked Cod Roe Croustades	£5.00

STARTERS

Prawn Cocktail, Avocado, Grapefruit	£17.50
Burrata, Romesco Sauce, Aubergine, Smoked Almonds	£16.00
Vadouvan Spiced Butternut Squash Soup, Wild Mushroom, Crème Fraîche	£15.00
Baked Scallops, Seaweed & Lime Butter	£23.00
Shetland Mussels, Mariniere French Baguette	£18.00 /£36.00
Omelette Arnold Bennett	£14.00
Crudités & Hummus	£10.00

MAINS

Beef Wellington, Confit Roscoff Onion, Red Wine Jus	£65.00
Roasted Cod, Jerusalem Artichoke, Black Garlic, Wild Mushrooms, Hazelnuts	£36.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£31.00
Dover Sole à la Grenobloise, Cucumber, Capers, Lemon	£59.00
Lobster Tagliatelle, Lobster Bisque, Basil	£56.00
Truffle and Mushroom Risotto, Pickled Wild Mushrooms, Croutons	£22.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Fish Pie, Crispy Egg, Herb Crumb	£27.00

GRILL

Dry Aged Ribeye 300g, Roscoff Onion, Peppercorn Sauce	£55.00
Spatchcock Baby Chicken, Green Olive, Hazelnuts, Rose Harissa	£30.00

SIDES

Fries, Bonito Salt	£7.50
Green Beans, Chilli, Almonds	£7.50
Seasonal Leaf Salad, Green Goddess, Croutons	£7.50
Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Selection of British and Irish Cheese, Blackberry, Crackers	£17.00
Lemon Posset, Blackberries, Blackberry Sorbet	£15.00
Manjari Chocolate & Salted Caramel Delice, Espresso, Popcorn Ice Cream	£14.00
Madagascan Vanilla Crème Caramel, Sauternes Golden Raisins, Almonds	£15.00

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
A discretionary 15% service charge will be added to your final bill.
All prices are inclusive of VAT.