

S T A R T E R S

Achill oysters ‘Bucks Fizz’

oyster emulsion, Tarocco orange, champagne espuma

Three - £25

Six - £46

Caviar

fine herbs, smoked crème fraîche, brown butter waffle

Imperial Beluga 30g – £270

Imperial Oscietra 30g - £120

Garden salad

Heirloom tomatoes, violet artichokes, smoked almonds

£19

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£24

Celeriac velouté

remoulade, hazelnut, Périgord truffle

£19

Steak tartare

aged beef, confit St Ewes egg yolk, black truffle crisps

£25

Whisky & rye Smokin’ Brothers salmon

courgette, cucumber, toasted sourdough

£24

Duck liver & honey ham hock terrine

piccalilli, toasted brioche

£25

Malted sourdough bread

marmite brown butter

£5.50

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MAINS

Beef Wellington

pommes Anna, confit garlic, truffle, red wine jus
£66

‘Red Deer’ venison

roasted loin, shoulder caillette, port braised red cabbage,
smoked blackberries & salsify
£59

Native lobster & Portland crab

Lyonnaise onion, pickled wild mushrooms,
sherry & cognac sauce
Half £59 / Whole £115

Dover sole à la Grenobloise

beurre noisette, cucumber, lemon, capers, shallot, croutons
£69

Jerusalem artichokes, seeds, nuts & grains

braised spelt & barley, toasted hazelnuts, roasted onion
£36

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £64
Rib-eye steak 300g - £63
A5 Wagyu Denver steak 250g - £98
Treacle and ale cured pork chop 340g - £48
Half Cornish chicken - £38

All served with a sauce of your choice:
béarnaise, peppercorn, chimichurri,
Café de Paris butter or red wine jus

TO SHARE

For Two – Please allow up to 45 minutes

Whole Cornish chicken - £76
A5 Wagyu Denver steak 400g - £165
Côte de bœuf 900g - £150
House rub
Chateaubriand 600g - £155

All served with two sauces of your choice:
béarnaise, peppercorn, chimichurri,
Café de Paris butter or red wine jus

SIDE ORDERS at £8.50

Pomme purée
“Bloody Mary” fries
Dressed butterleaf salad, fine herbs
Tenderstem broccoli, Café de Paris
Fennel, orange, coriander salad
Garlic mushrooms
Sautéed spinach

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DESSERTS

Sticky toffee pudding

honey ice cream

£18

Rum flambéed crêpes

caramelised banana, rum & raisin ice cream

£26

Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

Dark chocolate & orange soufflé

marmalade, hazelnut ice cream

£19

Winter trifle

mulled wine jelly, macerated blackberries

£20

Burnt Cambridge cream

prune purée, apple, granola crunch

£18

Cheese selection

Elrick Log, St Nectaire, Beaufort Chalet d'Alpage, Blue d'Auvergne
figs, apricot chutney, crackers

£29

DESSERT WINE

100ml

<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2023	£18
<i>Royal Tokaji Issue11 Kabar 6 Puttonyos Aszu, Tokaji, Hungary</i>	2018	£29

FORTIFIED WINE

100ml

<i>Quinta do Vallado 10 YO Tawny, Portugal</i>	N.V.	£26
<i>Quinta do Carvalhas 30YO Tawny, Portugal</i>	N.V.	£42

Scan to view calorie menu



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