

## **S T A R T E R S**

### **Louet-Feisser 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**

### **Cauliflower velouté**

onion bhaji, hazelnut, caper & raisin

**£19**

### **Steak tartare**

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

**£25**

### **Smokin' Brothers salmon**

lemon kombu dressing, horseradish cream

**£24**

### **Duck liver & ham hock ballotine**

chicken, boudin noir, rhubarb chutney, toasted brioche

**£27**

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### **Malted sourdough bread**

marmite brown butter

**£5.50**

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## MAINS

### **Beef Wellington**

truffle, red wine jus & shallot puree, parsley tuile  
**£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 £64 / Whole £124**

### **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, bordelaise,  
Café de Paris butter or red wine jus

## SIDE ORDERS at £8.50

- Pomme purée
- “Bloody Mary” fries
- Dressed mixed leaf salad, toasted seeds
- 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

### Crêpes Suzette

Grand Marnier, Madagascan vanilla soft serve

£26

### Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

### Banana & peanut soufflé

caramelised banana compote, crème fraîche ice cream

£19

### Rhubarb trifle

rhubarb compote, orange cremeux, meringues

£18

### Dark chocolate fondant

salted caramel, sea buckthorn ice cream

£19

### Cheese selection

*Dorstone, Tunworth, Beaufort Chalet d'Alpage, Cashel Blue*

apricot chutney, medjool dates, crackers

£29

## DESSERT WINE

<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2023	100ml £18
<i>Royal Tokaji Issue11 Kabar 6 Puttonyos Aszu, Tokaji, Hungary</i>	2018	£29

## FORTIFIED WINE

<i>Quinta do Vallado 10 YO Tawny, Portugal</i>	N.V.	100ml £26
<i>Quinta do Carvalhas 30YO Tawny, Portugal</i>	N.V.	£42

Scan to view calorie menu



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