

## CAVIAR

Osciètre  
10g/30g/50g  
£45/£110/£195  
  
*Served with*  
*Blinis, Smoked Crème Fraîche,*  
*Soft Herbs*

## SHELLFISH

Devilled Crab, Lemon Jam,  
Tomato Ponzu,  
Sourdough Crumpets  
£25.00

Prawn Cocktail,  
Bloody Mary Dressing  
£21.00  
  
Native Langoustine Bisque,  
Rouille, Melba Toast  
£18.00

Shetland Mussels,  
Smoked Bacon, Leeks, Cider,  
Grilled Baguette  
£19.00

## OYSTERS

Louët Feisser (Ire.)  
½ Dozen  
£38  
  
Dressed in Shallot Vinaigrette  
*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.*  
£37 glass/£220 bottle

Maldon (Eng.)  
½ Dozen  
£36

## SNACKS

Malted Sourdough, Longley Farm Butter  
£5.50

Whipped Taramosalata, Trout Roe  
£8.00

Marinated Nocellara Olives  
£6.00

Anchovy Toast, Confit Tomato  
£6.00

## MAINS

Salmon Wellington For Two, Scallop Mousse & Fish Jus  
£90.00

Roast Halibut, Glazed Fennel, Seaweed & Cannellini Beans  
£55.00

Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt  
£38.00

Scottish Salmon, Pickled Cucumber, Mussels & Dulse Sauce  
£36.00

Traditional Fish & Chips, Crushed Peas & Tartar Sauce  
£29.50

Wild Mushroom & Black Winter Truffle Risotto, Aged Parmesan  
£29.00

Beef Wellington, Confit Shallot, Red Wine Jus  
£66.00

## SIDES

French Fries, Sea Salt  
£7.50

Green Beans, Herb Butter  
£7.50

Pink Fir Potatoes, Mint Persillade  
£8.00

Sautéed Spinach, Confit Garlic & Red Chilli  
£8.00

Bitterleaf & Baby Gem Salad, Fresh Herbs,  
Chardonnay Vinaigrette  
£7.50

## STARTERS

Roasted Butternut Squash Velouté, Citrus  
Yogurt & Chickpea  
£16.00

Kohlrabi Waldorf Salad,  
Muscat Grapes, Candied Walnuts, Cashel Blue  
£15.00

Smokin' Brothers Smoked Salmon,  
Horseradish, Citrus Crème Fraîche  
£19.00

Puglian Burrata, Heritage Beetroot,  
Pickled Muscat Grapes, Basil & Hazelnuts  
£20.00

## GRILL

Cornish Dover Sole  
*Grilled or Meunière*  
£59.00

Surf & Turf  
*Dry-Aged Fillet of Beef, Gambero Rosso Prawn,*  
*Lobster Peppercorn Sauce*  
£72.00

Roasted Poussin,  
*Garlic & Herb Butter*  
£36.00

## DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream  
£14.00

74% Valrhona Chocolate Délice, Salted Caramel,  
Madagascan Coffee Ice Cream  
£15.00

Prune & Spiced Almond Tart,  
Armagnac Ice Cream  
£15.00

Truffled Tunworth Cheese,  
Spiced Apple & Malt Loaf  
£17.00

Black Forest Trifle  
£18.00

Seasonal Sorbet  
& Ice Cream Selection  
£4.00 per scoop

Scan to view  
calorie menu



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.