

CAVIAR		SHELLFISH		OYSTERS	
Oscietra 10g/30g/50g £45/£110/£195  <i>Served with Blinis, Smoked Crème Fraîche, Soft Herbs</i>		Deville Crab, Lemon Jam, Tomato Ponzu, Sourdough Crumpets £25.00		Prawn Cocktail, Bloody Mary Dressing £21.00  Shetland Mussels, Smoked Bacon, Leeks, Cider, Grilled Baguette £19.00	
		Native Langoustine Bisque, Rouille, Melba Toast £18.00		Louët Feisser (Ire.) ½ Dozen £38  Maldon (Eng.) ½ Dozen £36  Dressed in Shallot Vinaigrette <i>Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £37 glass/ £220 bottle</i>	
SNACKS		MAINS		SIDES	
Malted Sourdough, Longley Farm Butter	£5.50	Salmon Wellington For Two, Scallop Mousse & Fish Jus	£90.00	French Fries, Sea Salt	£7.50
Whipped Taramasalata, Trout Roe	£8.00	Roast Halibut, Glazed Fennel, Seaweed & Cannellini Beans	£55.00	Green Beans, Herb Butter	£7.50
Marinated Nocellara Olives	£6.00	Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00	Pink Fir Potatoes, Mint Persillade	£8.00
Anchovy Toast, Confit Tomato	£6.00	Scottish Salmon, Pickled Cucumber, Mussels & Dulse Sauce	£36.00	Sautéed Spinach, Confit Garlic & Red Chilli	£8.00
		Traditional Fish & Chips, Crushed Peas & Tartar Sauce	£29.50	Bitterleaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50
		Wild Mushroom & Black Winter Truffle Risotto, Aged Parmesan	£29.00		
		Beef Wellington, Confit Shallot, Red Wine Jus	£66.00		
STARTERS		GRILL		DESSERTS	
Roasted Butternut Squash Velouté, Citrus Yogurt & Chickpea	£16.00			Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Kohlrabi Waldorf Salad, Muscat Grapes, Candied Walnuts, Cashel Blue	£15.00			74% Valrhona Chocolate Délice, Salted Caramel, Madagascan Coffee Ice Cream	£15.00
Smokin’ Brothers Smoked Salmon, Horseradish, Citrus Crème Fraîche	£19.00	Cornish Dover Sole <i>Grilled or Meunière</i>	£59.00	Prune & Spiced Almond Tart, Armagnac Ice Cream	£15.00
Puglian Burrata, Heritage Beetroot, Pickled Muscat Grapes, Basil & Hazelnuts	£20.00	Surf & Turf <i>Dry-Aged Fillet of Beef, Gambero Rosso Prawn, Lobster Peppercorn Sauce</i>	£72.00	Truffled Tunworth Cheese, Spiced Apple & Malt Loaf	£17.00
		Roasted Poussin, <i>Garlic &amp; Herb Butter</i>	£36.00	Black Forest Trifle	£18.00
				Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop



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.