

CAVIAR

Oscietra 10g/30g/50g £45/£110/£195	Beluga 30g £265
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*Served with
Blinis, Smoked Crème Fraîche,
Soft Herbs*

SHELLFISH

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

Hand Dived Orkney Scallops,
Orange &
Hazelnut Butter
£32.00

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

OYSTERS

Louët Feisser (Ire.)
½ Dozen
£38

Maldon (Eng.)
½ Dozen
£36

Dressed in Shallot Vinaigrette
*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£37 glass/ £220 bottle*

SNACKS

Malted Sourdough, Longley Farm Butter	£5.50
Whipped Taramasalata, Cured Scallop Roe	£8.00
Marinated Nocellara Olives	£6.00
Anchovy Toast, Confit Tomato	£6.00

STARTERS

Jerusalem Artichoke Soup, Truffled Brioche	£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
Peruvian Seabass Ceviche, Ginger & Lime Dressing	£21.00

MAINS

Roast Halibut, Glazed Fennel, Seaweed Cannellini Beans	£55.00
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Scottish Salmon, Pickled Cucumber, Mussels & Dulce 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

GRILL

Surf & Turf <i>Dry-Aged Fillet of Beef, Gambero Rosso Prawn, Lobster Peppercorn Sauce</i>	£72.00
Cornish Dover Sole <i>Grilled or Meunière</i>	£59.00
Roasted Poussin, <i>Garlic & Herb Butter</i>	£36.00

SIDES

French Fries, Sea Salt	£7.50
Green Beans, Herb Butter	£8.00
Pink Fir Potatoes, Mint Persillade	£8.00
Sautéed Spinach, Confit Garlic & Red Chilli	£8.00
Butterleaf & Baby Gem Salad, Fresh Herbs, Chardonnay Vinaigrette	£7.50

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Black Forest Trifle	£18.00
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
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.