

## STARTERS

### **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**

### **Spiced carrot velouté**

pickled chilli, apple, hazelnut

**£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**

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### **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**

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*

**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

### After Eight

Araguani chocolate & mint gateaux, Sevilla orange ripple ice cream

£20

### 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

*Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy* 2023 £18

*Royal Tokaji Issue11 Kabar 6 Puttonyos Aszu, Tokaji, Hungary* 2018 £29

## FORTIFIED WINE

100ml

*Quinta do Vallado 10 YO Tawny, Portugal* N.V. £26

*Quinta do Carvalhas 30YO Tawny, Portugal* N.V. £42

Scan to view calorie menu



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