

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

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

Lyonnaisse 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,
Café de Paris butter or red wine jus

SIDE ORDERS at £8.50

Pomme purée
“Bloody Mary” fries
Dressed bitter 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, St Nectaire, Beaufort Chalet d'Alpage, Cashel Blue

apricot chutney, medjool dates, crackers

£29

DESSERT WINE

100ml

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

100ml

<i>Quinta do Vallado 10 YO Tawny, Portugal</i>	N.V.	£26
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<i>Quinta do Carvalhas 30YO Tawny, Portugal</i>	N.V.	£42
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Scan to view calorie menu



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