

STARTERS

Louet-Feisser oysters

kombu jelly, pickled cucumber, ginger, kumquat

Three - £24 Six - £44

Caviar

fine herbs, smoked crème fraiche, 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

Chilled melon gazpacho

compressed melon, pancetta crisp, black olive crumb

£19

Steak tartare

aged beef, confit St Ewes egg yolk, black truffle crisps

£25

Dorset snails

garlic butter, smoked potato velouté, pommes allumettes

£25

Cured seabass

Wye Valley asparagus, tomato, jalapeno, buttermilk

£21

Duck terrine

foie gras, prune, Coppa ham, pistachios

£28

Malted sourdough bread

marmite brown butter

£5.50

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MAINS

Beef Wellington

braised shallot, truffle, red wine jus
£66

Suffolk Cross lamb

cutlet, shoulder, merguez, pea puree, spring vegetables, mint jus
£56

Red mullet, bass, tiger prawn

saffron potato, piperade, sauce Bouillabaisse
£51

Halibut steak

Ecrassé of courgette, violet artichoke, amaretto velouté
£54

Westcombe ricotta & heirloom tomato tart

shallot purée, Gordal olives, pine nuts
£34

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £64
Rib-eye steak 300g - £62
A5 Wagyu Denver steak 300g - £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 500g - £170
Côte de bœuf 900g - £135
House rub
Chateaubriand 600g - £145

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
Smoked paprika seasoned 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

raspberry & lime, Madagascan vanilla ice cream
£26

Apple tart tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce
£36

64% Manjari chocolate delice

hazelnut, coffee, salted caramel ice cream
£23

Sherry trifle

Pedro Ximénez, berry jam, Madagascan vanilla custard, candied almond
£22

Eton mess

summer berries, cheesecake mousse, strawberry consommé
£18

Wimbledon cream tea

lemon verbena scones, strawberry & vanilla soft serve, lemon curd
£19

Cheese selection (for 2)

Elrick Log, Blue d'Auvergne, Saint-Nectaire, Beaufort Chalet d'Alpage
apricot chutney, crackers, figs
£39

DESSERT WINE

| | | 100ml |
|--|------|-------|
| <i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i> | 2023 | £18 |
| <i>Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary</i> | 2017 | £25 |

FORTIFIED WINE

| | | 100ml |
|---|------|-------|
| <i>Quinta do Vallado 40YO Tawny, Portugal</i> | N.V. | £39 |
| <i>H&H 15 YO Boal Madeira</i> | N.V. | £19 |

Scan to view calorie menu



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