

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

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£23

Steak tartare

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

£24

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
£65

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

Treacle & ale cured pork chop 340g /£48

Half Cornish chicken /£38

All served with a sauce of your choice:
Bearnaise, Peppercorn, Chimichurri,
Café de Paris butter or red wine jus

TO SHARE

For Two – Please allow up to 45 minutes

Whole Cornish chicken /£76

Côte de boeuf 900g /£135

Chateaubriand 600g /£145

House rub

All served with two sauces of your choice:
Bearnaise, 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

Savarin 'Baba'

La Hechicera rum, Tonka cream, berries jus

£22

Sherry trifle

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

£22

Meyer lemon soufflé

fromage blanc, basil ice cream

£22

Cheese selection

Baron Bigod, Cashel Blue, 24 month aged Comte

quince, sesame crackers

£28

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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