

## **S T A R T E R S**

### **Louet-Feisser oysters**

kombu jelly, pickled cucumber, ginger, kumquat

**Three - £24**

**Six - £44**

### **Caviar**

fine herbs, smoked crème fraîche, brown butter waffle

**Imperial Beluga 30g – £270**

**Imperial Oscietra 30g - £120**

### **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**

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### **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 / £95**  
**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 / £160**  
**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

### 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&amp;H 15 YO Boal Madeira</i>	N.V.	£19

Scan to view calorie menu

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