

S T A R T E R S

Louet-Feisser oysters

kombu jelly, pickled cucumber, ginger, pomegranate

Three - £24

Six - £44

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

Honey glazed ham hock terrine

Coppa, piccalilli

£20

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

Prawn & avocado salad

beer brined prawns, fine beans, cocktail sauce

£22

Duck liver terrine

amarena cherry, pistachio, toasted brioche

£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

Aubergine “Parmigiana” risotto

roasted tomato, aged parmesan fondue, pinenuts and olive crumb

£36

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £64
Rib-eye steak 300g - £62
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 - £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
“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

raspberry & lime, Madagascan vanilla ice cream

£26

Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

64% Manjari chocolate delice

hazelnut, coffee, salted caramel ice cream

£23

Eton mess

summer berries, cheesecake mousse, strawberry consommé

£18

Meyer lemon soufflé

fromage blanc, basil ice cream

£22

Cheese selection

Elrick Log, St Nectaire, Beaufort Chalet d'Alpage, Blue d'Auvergne

figs, apricot chutney, 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>Sandeman, Limited Edition 10YO 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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