STARTERS

Louet-Feisser oysters
Classic - shallot mignonette
Rockefeller - spinach, cheese sauce, shallot crumb
Three - £22 Six - £43

Caviar
fine herbs, smoked crème fraiche, blinis
Imperial Beluga 30g – £275 Imperial Oscietra 30g - £125

Arnold Bennett soufflé
smoked haddock, Montgomery cheddar sauce
£24

Truffled smoked potato soup
Ratte potato, sour cream, chives, crispy onion, black truffle
£19

Duck liver terrine
Coppa ham, macerated prunes, prune chutney, toasted brioche
£27

Beetroot & radicchio salad
goat's curd, cashews, grapes
£18

Steak tartare
aged beef, confit St Ewes egg yolk, black truffle crisps
£27

Whisky & soy smoked salmon
Cheltenham beetroot, horseradish cream, honey & oats
£24

Malted sourdough bread
marmite brown butter
£5.50

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MAINS

Beef Wellington
truffle, red wine jus & shallot puree, parsley tuile
£66

Atlantic line caught cod
haricot beans, salsa verde, pickled lemon, mussels, confit garlic
£45

Dover Sole
Grilled
or
Véronique
Champagne beurre blanc, confit shallot, grapes, croutons, tarragon oil
£69

Yorkshire guinea fowl
choux farci, bacon lardons, wild mushrooms, Madeira jus
£45

Wild mushroom tart
whipped Roquefort, red onion marmalade, pickled wild mushrooms
£36

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £66
Rib-eye steak 300g - £65
A5 Wagyu Denver steak 250g - £105
Treacle and ale cured pork chop 340g - £48
Half corn fed chicken - £39

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

Côte de bœuf 900g - £150
House rub
Chateaubriand 600g - £155
Wagyu Denver steak 400g - £175
Whole corn fed chicken - £76

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 mixed leaf salad, toasted seeds
Green beans, shallot, chilli & ginger dressing
Beetroot & radicchio salad
Garlic mushrooms
Sautéed spinach

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DESSERTS

Sticky toffee pudding
honey ice cream
£19

Spiced rum & pineapple crêpes
Madagascan vanilla soft serve
£26

Apple tarte tatin (for 2)
Madagascan vanilla ice cream, salted caramel sauce
£38

Hibiscus poached pear
blackberry mousse, yoghurt sorbet, almond crumble
£19

Winter trifle
Pedro Ximenez jelly, orange sponge, spiced custard, Chantilly cream
£19

Coconut panna cotta
mango & passion fruit compote, pink grapefruit granita
£18

Dark chocolate & hazelnut delice
espresso caramel, caramelised popcorn vanilla ice cream
£19

Cheese selection
Dorstone, Tunworth, 24 month aged Comté, Cashel Blue
fig & apple chutney, figs, crackers, malt loaf
£29

Scan to view calorie menu

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