

S T A R T E R S

Louet-Feisser oysters

kombu jelly, pickled cucumber, ginger, gooseberry

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

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

heart of palm, tomato, jalapeno, buttermilk

£21

Duck liver terrine

amarena cherry, pistachio, toasted brioche

£28

Malted sourdough bread

marmite brown butter

£5.50

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

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
“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 tart tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

64% Manjari chocolate delice

hazelnut, coffee, salted caramel ice cream

£23

Honey roast peach

raspberry sorbet, pecans, vanilla crèmeux

£22

Eton mess

summer berries, cheesecake mousse, strawberry consommé

£18

Meyer lemon soufflé

fromage blanc, basil ice cream

£22

Cheese selection

Elrick Log, St Helena, Beaufort Chalet d'Alpage, Blue d'Auvergne
figs, apricot chutney, crackers

£29

DESSERT WINE

100ml

Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy 2023 £18

Royal Tokaji Issue11 Kabar 6 Puttonyos Aszu, Tokaji, Hungary 2018 £29

FORTIFIED WINE

100ml

H&H 15 YO Boal Madeira N.V. £19

Quinta do Carvalhas 30YO Tawny, Portugal N.V. £42

Scan to view calorie menu



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