

STARTERS

Louet-Feisser oysters

Classic - shallot mignonette

Rockefeller - spinach, cheese sauce, shallot crumb

Three - £22

Six - £43

Caviar

fine herbs, smoked crème fraîche, blinis

Imperial Beluga 30g – £275

Imperial Oscietra 30g - £125

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£24

Cauliflower velouté

hazelnut pesto, onion bhaji

£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

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

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

Poached halibut

cockles, consommé, brassicas
£49

Dover Sole

Grilled

or

Véronique

Champagne beurre blanc, confit shallot, grapes,
croutons, tarragon oil
£69

Steak Diane

wild mushroom, brandy sauce
£72

Norfolk black leg chicken

sweetcorn puree, chorizo jam, chicken jus
£42

Panisse Provençale

piperade, violet artichoke, red pepper velouté
£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

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

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

Crêpes Suzette

Grand Marnier, Madagascan vanilla soft serve

£26

Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£38

Meyer lemon soufflé

Bergamot curd, raspberry sorbet

£19

Coconut panna cotta

mango & passion fruit compote, pink grapefruit granita

£18

Dark chocolate fondant

salted caramel, sea buckthorn ice cream

£21

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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