

STARTERS

'Kir Royal' Louet-Feisser oysters

blackberry, black garlic, champagne

3 - £24 6 - £42

Chilled pea soup

yoghurt, green cardamom, smoked almonds

£19

Yellowtail crudo

English cucumber, dill, shiso

£21

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£23

Steak tartare

aged beef, confit St Ewes egg yolk, black truffle crisps

£24

Duck liver terrine

prune, tamarind, pistachio, toasted brioche

£28

Caviar

fine herbs, smoked crème fraiche, brown butter waffle

Imperial Oscietra

30g - £120

Imperial Beluga

30g - £270

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

MAINS

Beef Wellington

glazed shiitake mushroom, truffle, red wine jus
£65

Half Cornish Red chicken

spring baby vegetable consommé, pilaf rice
£45

Olive crusted monkfish

aubergine tarte fine, artichoke barigoule, smoked paprika sabayon
£60

Poached turbot Veronique

verjus, dulse, grapes
£54

Add Oscietra caviar £25

Confit red pepper risotto

gnudi, Menton lemon, purple basil
£34

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

FROM THE CHARCOAL GRILL

Rib-eye steak 300g /£62

Fillet steak 220g /£64

Sirloin steak 300g /£59

All served with glazed shiitake mushroom and a sauce of your choice:
Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

TO SHARE

For Two - Please allow up to 45 minutes

Côte de boeuf

house rub, smoked paprika seasoned fries, choice of sauce
£140

SIDE ORDERS

all £8.50

Pomme purée

Smoked paprika seasoned fries

Chicory salad, spring herb dressing

Barbeque hispi cabbage, preserved lemon

Piattoni beans, Café de Paris butter

Spinach, creamed or sautéed

DESSERTS

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce
£29

'Grand Marnier' flambéed crêpes

Del Monte pineapple, Madagascan vanilla ice cream
£24

'La Hechicera' Rum Baba

Alphonso mango, passion fruit, Chantilly cream
£20

Xoco Mayan red chocolate soufflé

pistachio ice cream
£19

Sticky toffee pudding

honey ice cream
£18

Baron Bigod cheese

walnut, malt loaf
£19

Strawberry tart

lemon cheese mousse, Thai basil
£24

Scan to view calorie menu



If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill