

## STARTERS

### **Louet-Feisser oysters**

kombu jelly, pickled cucumber, ginger, kumquat

**Three - £24**

**Six - £44**

### **Caviar**

fine herbs, smoked crème fraiche, brown butter waffle

**Imperial Beluga 30g – £270**

**Imperial Oscietra 30g - £120**

### **Arnold Bennett soufflé**

smoked haddock, Montgomery cheddar sauce

**£23**

### **Steak tartare**

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

**£24**

### **Fennel & potato velouté**

pomme allumette, pickled fennel, smoked almonds

**£19**

### **Cured seabass**

Wye Valley asparagus, tomato, jalapeno, buttermilk

**£21**

### **Duck terrine**

foie gras, prune, Coppa ham, pistachios

**£28**

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### **Malted sourdough bread**

marmite brown butter

**£5.50**

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## MAINS

### **Beef Wellington**

braised shallot, truffle, red wine jus  
**£65**

### **Suffolk Cross lamb**

cutlet, shoulder, merguez, pea puree, spring vegetables, mint jus  
**£54**

### **Red mullet, bass, tiger prawn**

saffron potato, piperade, sauce Bouillabaisse  
**£51**

### **Tranche of halibut**

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**

**Treacle & ale cured pork chop 340g /£48**

**Half Cornish chicken /£38**

All served with a sauce of your choice:  
Bearnaise, Peppercorn, Chimichurri,  
Café de Paris butter or red wine jus

## TO SHARE

*For Two – Please allow up to 45 minutes*

**Whole Cornish chicken /£76**

**Chateaubriand 600g /£130**

**Côte de boeuf 900g /£135**

House rub

All served with two sauces of your choice:  
Bearnaise, peppercorn, chimichurri,  
Café de Paris butter or red wine jus

## SIDE ORDERS at £8.50

Pomme purée

Smoked paprika seasoned 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  
£30

### ‘La Hechicera’ Rum Baba

Sicilian mango, passion fruit, Chantilly cream  
£20

### Coconut & cherry trifle

whipped ganache, coconut crunch, Kirsh  
£22

### Xoco Mayan red chocolate soufflé

pistachio ice cream  
£19

### Cheese selection

*Baron Bigod, Cashel Blue, 24 month aged Comte*  
quince, sesame crackers  
£28

## DESSERT WINE

100ml

<i>Moscato di Pantelleria ‘Kabir’ Donnafugata, Sicily, Italy</i>	2023	£18
<i>Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary</i>	2017	£25

## FORTIFIED WINE

100ml

<i>Quinta do Vallado 40YO Tawny, Portugal</i>	N.V.	£39
<i>H&amp;H 15 YO Boal Madeira</i>	N.V.	£19

Scan to view calorie menu



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