

S T A R T E R S

Louet-Feisser oysters ‘Bucks Fizz’

oyster emulsion, Tarocco orange, champagne espuma

Three - £25 Six - £46

Caviar

fine herbs, smoked crème fraiche, 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

Celeriac velouté

celeriace & hazelnut remoulade, Chardonnay poached pear,
Périgord truffle

£19

Steak tartare

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

£25

Seared Orkney scallop

roasted cauliflower, cashew praline, crab butter,
pickled apple & sea herbs

£27

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

pommes Anna, confit garlic, truffle, red wine jus
£66

‘Red Deer’ venison

roasted loin, shoulder caillette, port braised red cabbage,
smoked blackberries & salsify
£59

Red mullet, bass, tiger prawn

saffron potato, piperade, sauce Bouillabaisse
£51

Dover sole à la Grenobloise

beurre noisette, cucumber, lemon, capers, shallot, croutons
£69

Jerusalem artichokes, seeds, nuts & grains

braised spelt & barley, toasted hazelnuts, roasted onion
£36

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £64

Rib-eye steak 300g - £63

A5 Wagyu Denver steak 250g - £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 400g - £165

Côte de bœuf 900g - £150

House rub

Chateaubriand 600g - £155

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

caramelised banana, rum & raisin ice cream

£26

Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

64% Manjari chocolate delice

hazelnut, coffee, salted caramel ice cream

£23

Pumkin cheesecake

gingerbread ice cream

£22

Winter trifle

mulled wine jelly, macerated blackberries

£22

Cheese selection

Elrick Log, St Nectaire, 24 month Comte, 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

Quinta do Vallado 10 YO Tawny, Portugal

N.V.

£26

Quinta do Carvalhas 30YO Tawny, Portugal

N.V.

£42

Scan to view calorie menu



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