

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 - £270 Imperial Oscietra 30g - £120

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£24

Tomato & red pepper gazpacho

piquillo peppers, goats cheese & black olive

£19

Pan seared duck liver

peach, pomelo chutney

£27

Steak tartare

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

£25

Cured yellowtail rosette

smoked cucumber, apple ponzu

£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

Duo of Suffolk Cross lamb

crushed peas, hash brown & spring vegetables
£52

Pan fried stone bass

romesco, white asparagus & lardo
£42

Dover sole à la Grenobloise

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

Wild garlic & basil tagliolini

pesto, hazelnut butter, Wye Valley asparagus
£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 - £39**

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 mixed leaf salad, toasted seeds
- 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

Crêpes Suzette

Grand Marnier, Madagascan vanilla soft serve

£26

Apple tarte tatin (for 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

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

'Mojito' rum baba

candied peanuts, pomelo, lemon sorbet

£23

Cheese selection

Dorstone, Tunworth, Beaufort Chalet d'Alpage, Cashel Blue

rhubarb chutney, medjool dates, 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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