

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

£27

Potted Cornish crab

brown crab custard, white crab salad & grapefruit

£22

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

Pan fried stone bass

romesco, white asparagus, barigoule & lardo

£44

Stuffed courgette flowers

baked ricotta, confit garlic & basil

£36

Dover sole à la Grenobloise

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

£69

Norfolk black leg chicken

sweetcorn puree, chorizo jam, chicken jus

£42

Yorkshire Estate grouse

braised savoy cabbage, pickled blackberries,
game chips, grouse jus

£75

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FROM THE CHARCOAL GRILL

Fillet steak 220g - £65
Rib-eye steak 300g - £64
A5 Wagyu Denver steak 250g - £99
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 - £169

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
Heirloom tomato & basil 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

Strawberry & elderflower pavlova

mascarpone Chantilly, champagne foam

£21

‘Mojito’ rum baba

Chantilly cream, lemon sorbet

£23

Cheese selection

Ragstone, Tunworth, Beaufort Chalet d’Alpage, Cashel Blue

rhubarb chutney, medjool dates, crackers

£29

Scan to view calorie menu



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