

STARTERS

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£23

Cumbrae oysters

‘Bloody mary’

datterino tomato, celery, vodka

3 /£19 – 6/£34

Oscietra caviar

brown butter waffle, smoked sturgeon rilette

10g/£50 - 30g/£110 - 50g/£175

Steak tartare

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

£24

Kingfish crudo

pickled green apple, radish, Ponzu

£23

Duck & chicken liver parfait

fresh black figs, Pedro Ximénez jelly, toasted brioche

£26

Jerusalem artichoke soup

whipped black garlic, girolles

£18

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

confit Roscoff onion, truffle, red wine jus
£65

Sautéed potato gnocchi

delica squash, hazelnut crush
£33

Atlantic halibut

sea vegetables, champagne beurre blanc, caviar
£54

Dover sole à la Grenobloise

cucumber, capers, lemon, parsley
£65

BBQ lobster thermidor

house seasoned fries
half /**£48** whole /**£90**

From the charcoal grill

All served with confit Roscoff onion and a sauce of your choice:
Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

Rib-eye steak 300g /£62

Fillet steak 220g /£64

Sirloin steak 300g /£59

Treacle cured pork chop 350g /£44

Côte de boeuf

house rub, house seasoned fries, choice of sauce
£140 (*To share for 2, will take at least 45 min*)

Sides all £8.50

Pomme purée

House seasoned fries

Glazed carrots

Butterleaf lettuce, house dressing

Tenderstem broccoli, almonds

Spinach, creamed or sautéed

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DESSERTS

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce
£29

‘La Hechicera’ Rum Baba

pineapple, lime, crème fraiche Chantilly
£20

Passionfruit and yuzu soufflé

crème fraiche ice cream
£18

Sticky toffee pudding

honey ice cream
£16

Baron Bigod cheese

walnut, malt loaf
£19

Citrus tart

Buddha hand ice cream, clementine marmalade
£24

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