

## STARTERS

Poached Carlingford oysters,  
macerated cucumber 3/6 £12 - £24

Oscietra caviar 10g - 30g - 50g,  
warm blinis and sour cream £44 - £87 - £157

Spiced steak tartare, confit egg yolk,  
game chips £19

Citrus cured salmon, pickled  
turnip, smoked yoghurt £19

Arnold Bennett soufflé,  
aged cheddar sauce £14

London burrata,  
heritage beetroot, orange £13

## MAINS

Fillet of beef Wellington, red wine jus  
(for two) £96

Lobster Thermidor, bitterleaf salad  
Half £35 / Whole £70

Dover sole Grenobloise £49

Devonshire duck à l'orange, fennel £39

Roast monkfish, romesco,  
three-cornered garlic, hazelnuts £32

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

## FROM THE WOOD CHARCOAL GRILL

All our Cumbrian beef is dry aged for 42 days and served with  
Café de Paris butter, onion ring  
and watercress salad

Fillet steak 220g £54

Rose Veal sirloin steak 300g £48

Rib-eye steak 300g £46

Rump steak 300g £38

Choice of sauces: Béarnaise, Peppercorn,  
Chimichurri

## SIDES

All at £7.00

Duck fat chips  
Truffle pomme purée  
Honey roasted celeriac  
BBQ hispi cabbage

## DESSERTS

Dark chocolate delice, salt caramel, yoghurt sorbet £14

Apple tarte tatin, vanilla ice cream £14

Citrus mille-feuille £13

Rum Baba, lime Chantilly, bergamot gel £13

A selection of British and Irish cheese,  
walnut bread, quince £12

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