

## STARTERS

### **Oscietra caviar**

10g - 30g - 50g,  
warm blinis & sour cream  
£48 - £93 - £165

### **Poached oysters**

seaweed beurre blanc, cucumber  
3/£16.50 6/£30

### **Smoked Haddock Arnold Bennett soufflé**

aged cheddar sauce  
£20

### **Vadouvan spiced pumpkin velouté**

chestnut, smoked yoghurt, confit chicken wing  
£16

### **Steak tartare**

aged beef fillet, confit egg yolk, game chips  
£21

### **Chicken & duck liver parfait**

blackberry, madeira, grilled sourdough  
£26

### **Heritage Beetroot**

burrata, chicory, smoked vinaigrette  
£19

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

### **Classic beef Wellington**

confit red onion, red wine jus  
£59

### **Sladesdale farm duck à l'Orange**

BBQ mandarin, chicory, confit leg tartlet, spiced duck jus, pistachio  
£45

### **Wild mushroom linguine**

truffle, Winterdale cheddar foam  
£32

### **Dover sole Grenobloise**

capers, cucumber, soft herbs, croutons,  
beurre noisette  
£62

### **Roasted cod loin**

artichoke, mussels, red wine sauce, Oscietra caviar  
£39

### **Lobster Thermidor**

bitter leaf salad, French fries  
half or whole £52/£104

## FROM THE WOOD CHARCOAL GRILL

Ale and treacle cured pork chop 350g £40

Rib-eye steak 300g £57

Fillet steak 220g £60

Sirloin steak 300g £55

Cote de boeuf £140 (for two)

*(Will take at least 45 mins)*

All our British beef is 42 days dry aged & served with Café de Paris  
butter, confit red onion

Served with a sauce of your choice: *Béarnaise, peppercorn &  
chimichurri (Additional sauce £4)*

## **SIDES each at £8**

Seasoned French fries

Pomme purée

Italian bitter leaves, parmesan & truffle salad

Tenderstem broccoli, almonds, chilli

Brussels sprouts, chestnuts, pancetta

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## DESSERTS

### **Dark chocolate & orange Sacher**

hazelnut ice cream

£18

### **Apple tarte Tatin**

vanilla ice cream

£18

### **Rum Baba**

pineapple, lime, crème fraîche Chantilly

£20

### **Grapefruit**

Earl Grey mousse, grapefruit sorbet, fresh citrus

£16

### **A selection of British & Irish cheese**

cherry sourdough bread

£20

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