

STARTERS

Oscietra caviar

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

Poached oysters

seaweed beurre blanc, cucumber
3/£15 6/£28

Smoked Haddock Arnold Bennett soufflé

aged cheddar sauce
£19

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
£25

Heritage Beetroot

burrata, chicory, smoked vinaigrette
sourdough croutons
£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
£58

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
£58

Roasted cod loin

confit fennel, mussels, Pernod velouté,
Oscietra caviar
£37

Lobster Thermidor

bitter leaf salad
half or whole £45 / £90

FROM THE WOOD CHARCOAL GRILL

Ale and treacle cured pork chop 350g £40

Rib-eye steak 300g £55

Fillet steak 220g £60

Sirloin steak 300g £54

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

£16

Apple tarte Tatin

vanilla ice cream

£16

Rum Baba

pineapple, lime, crème fraîche Chantilly

£18

Blackberry parfait

meringue, lime mousse, blackberry sorbet

£16

A selection of British & Irish cheese

cherry sourdough bread

£18

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