

STARTERS

Arnold Bennett soufflé,
aged cheddar sauce £15

Chilled pea soup,
cucumber, mint, smoked ricotta £12

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

Heritage tomato salad, burrata,
elderflower vinaigrette £14

Chicken liver & foie gras parfait,
orange, Madeira jelly, toasted brioche £21

Poached Carlingford oysters,
champagne vinegar, compressed apple, marigold
3/6 £12/£24

Oscietra caviar 10g - 30g - 50g,
warm blinis and sour cream £44 - £87 - £150

FROM THE WOOD CHARCOAL GRILL

All our beef is from 42day dry aged Cumbrian beef
and served with Café de Paris butter onion ring
and watercress salad

Rib-eye steak 300g £46

Fillet steak 220g £54

Rose veal sirloin 300g £48

Rump steak 300g £38

Served with a sauce of your choice:
Béarnaise, peppercorn & chimichurri
Additional sauce £3

MAINS

Classic beef Wellington, watercress salad, red wine jus
(for two) £98

Devonshire duck à l'orange, BBQ orange, confit fennel £39

Roasted corn-fed chicken,
confit leeks, sautéed mushroom, truffle, jus gras £32

Roasted rump of Herdwick lamb, faggot,
smoked sheep's yoghurt, BBQ hispi cabbage £36

Dover sole Grenobloise £49

Swordfish Schnitzel, jalapeño gribiche £29

Half and whole Cornish lobster Thermidor,
bitter leaf salad £35 / £70

SIDES

All at £7.00

French fries

Minted Jersey royals

Pomme purée

Rocket & parmesan salad

BBQ hispi cabbage

Creamed or sautéed spinach

DESSERTS

Citrus mille-feuille £13

Apple tarte Tatin, vanilla ice cream £14

Rum baba, lime Chantilly, bergamot gel £15

Dark chocolate tart, yoghurt sorbet
Honeycomb, olive oil £14

Strawberry and elderflower trifle £14

A selection of British and Irish cheese,
walnut bread, quince £15

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.

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