

## STARTERS

### **Carlingford oysters**

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

### **Arnold Bennett soufflé**

aged cheddar sauce  
£15

### **Chilled cucumber soup**

fennel compote, crème fraîche, soft herbs  
£12

### **Steak tartare**

smoked tomato, tarragon emulsion, game chips  
£19

### **Beetroot & chicory salad**

burrata, apple vinaigrette  
£14

### **Chicken liver & foie gras parfait**

pickled cherries, lemon verbena, pork jelly, toasted brioche  
£21

### **Oscietra caviar**

10g - 30g - 50g,  
warm blinis & sour cream  
£44 - £87 - £150

## FROM THE WOOD CHARCOAL GRILL

All our British beef is 42 days dry aged and served with Café de Paris butter, onion ring and cress salad

Rib-eye steak 300g £46  
Fillet steak 220g £54  
Sirloin steak 300g £48  
Rump steak 300g £38  
Chateaubriand (for two) 450g £90  
(may take up to 45min)

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

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**

cress salad, red wine jus  
(for two) £98

### **Fillet of beef Rossini**

foie gras, king oyster mushroom, turnip cream, truffled Madeira jus  
£65

### **Devonshire duck à l'orange**

BBQ orange, confit fennel  
£39

### **Roasted gnocchi**

courgettes, Datterini tomatoes, basil purée, gremolata  
£26

### **Roasted rump of Herdwick lamb**

faggot, smoked sheep's yoghurt, BBQ hispi cabbage  
£36

### **Dover sole Grenobloise**

£49

### **Swordfish Schnitzel**

jalapeño gribiche  
£29

### **Cornish lobster Thermidor**

bitter leaf salad  
Half or whole £35 / £70

## **SIDES**

All at £7.00

French fries

Minted Cornish new potatoes

Rocket & parmesan salad

Roasted courgettes, confit garlic and basil pesto

Green beans, toasted almonds, chilli flakes

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## DESSERTS

### **Citrus mille-feuille**

£13

### **Apple tarte Tatin**

vanilla ice cream

£14

### **Rum baba**

lime Chantilly, bergamot gel

£15

### **Dark chocolate Manjari délice**

coffee, hazelnut

£14

### **Lemon raspberry tart**

crème fraîche sorbet

£14

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

malted sourdough bread

£15

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