

## STARTERS

### **Oscietra caviar**

10g - 30g - 50g,  
warm blinis & sour cream  
£45 - £93 - £165

### **Poached oysters**

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

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

aged cheddar sauce  
£18

### **Watercress wild garlic velouté**

rich yolk egg, smoked sheep's yoghurt,  
sourdough croutons  
£15

### **Steak tartare**

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

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

rhubarb, toasted brioche  
£23

### **New season asparagus**

burrata, wild garlic emulsion, Melba toast  
£22

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

Adults need around 2000kcal a day

## MAINS

### **Classic beef Wellington**

confit red onion, red wine jus  
£55

### **Sladesdale farm duck**

turnip, blackberry, confit leg and foie tart, sauce Rouennaise  
£45

### **Wild mushroom linguine**

truffle, aged parmesan foam  
£30

### **Dover sole Grenobloise**

capers, cucumber, soft herbs, croutons,  
beurre noisette  
£52

### **Roasted cod loin**

confit fennel, mussels, Pernod velouté,  
Oscietra caviar  
£35

### **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 £49  
Fillet steak 220g £60  
Sirloin steak 300g £52

Please speak to your server for our selection of large cuts  
for 2 or 3 people to share  
(Will take at least 45 mins, charged at market price)

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 £7.50

Seasoned French fries

Pomme purée

Italian bitter leaves, parmesan & truffle salad

Purple sprouting broccoli, almonds, chilli

Charred Hispi cabbage, pickled and crispy shallot

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## DESSERTS

### **Banana & salted caramel tart**

milk chocolate, banana sorbet

£16

### **Apple tarte Tatin**

vanilla ice cream

£16

### **Rum Baba**

pineapple, lime, crème fraîche Chantilly

£18

### **Vanilla rose cheesecake**

Yorkshire rhubarb, buckwheat

£14

### **St. Honoré**

mango, passionfruit

£16

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

cherry sourdough bread

£16

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