

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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