

STARTERS

Oscietra caviar

10g - 30g - 50g,
warm blinis & sour cream
£45 - £90 - £160

Carlingford oysters

champagne vinegar, compressed apple, marigold
3/6 £14/£27

Smoked Haddock Arnold Bennett soufflé

aged cheddar sauce
£15

Pumpkin velouté

spiced ecrasse, cavolo nero
£12

Steak tartare

smoked tomato, tarragon emulsion, game chips
£20

Beetroot & chicory salad

burrata, apple vinaigrette
£15

Chicken liver & foie gras parfait

roasted fig, port jelly, toasted brioche
£22

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 £49

Fillet steak 220g £55

Sirloin steak 300g £49

Rump steak 300g £39

Chateaubriand (for two) 450g £92

(may take up to 45min)

Served with a sauce of your choice: *Béarnaise, peppercorn & chimichurri*
(Additional sauce £4)

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) £99

Fillet of beef Rossini

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

Devonshire duck à l'orange

BBQ orange, braised chicory, foie gras
£45

Pork T-Bone

spiced apple purée, cavolo nero, mustard velouté
£27

Dover sole Grenobloise

£49

Cornish lobster Thermidor

bitter leaf salad
half or whole £37 / £72

SIDES

All at £7.50

French fries

Pomme purée

Rocket, parmesan & truffle salad

Honey roasted celeriac

Green beans, toasted almonds, chilli flakes

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DESSERTS

Apple tarte Tatin

vanilla ice cream

£15

Rum Baba

lime Chantilly, bergamot gel

£15

Dark chocolate Manjari délice

coffee, hazelnut

£15

Lemon raspberry tart

crème fraîche sorbet

£15

A selection of British and Irish cheese

cherry sourdough bread

£16

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