

STARTERS

Louet-Feisser oysters

kombu jelly, pickled cucumber, ginger, kumquat

Three - £24 Six - £44

Caviar

fine herbs, smoked crème fraiche, brown butter waffle

Imperial Beluga 30g - £270 Imperial Oscietra 30g - £120

Garden salad

Heirloom tomatoes, violet artichokes, smoked almonds

£19

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£24

Chilled melon gazpacho

compressed melon, pancetta crisp, black olive crumb

£19

Steak tartare

aged beef, confit St Ewes egg yolk, black truffle crisps

£25

Dorset snails

garlic butter, smoked potato velouté, pommes allumettes

£25

Cured seabass

Wye Valley asparagus, tomato, jalapeno, buttermilk

£21

Duck terrine

foie gras, prune, Coppa ham, pistachios

£28

Malted sourdough bread

marmite brown butter

£5.50

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MAINS

Beef Wellington

braised shallot, truffle, red wine jus
£66

Suffolk Cross lamb

cutlet, shoulder, merguez, pea puree, spring vegetables, mint jus
£56

John Dory, bass, tiger prawn

saffron potato, piperade, sauce Bouillabaisse
£51

Halibut steak

Ecrassé of courgette, violet artichoke, amaretto velouté
£54

Westcombe ricotta & heirloom tomato tart

shallot purée, Gordal olives, pine nuts
£34

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FROM THE CHARCOAL GRILL

- Fillet steak 220g - £64**
- Rib-eye steak 300g - £62**
- A5 Wagyu Denver steak 300g / £98**
- Treacle and ale cured pork chop 340g - £48**
- Half Cornish chicken - £38**

All served with a sauce of your choice:
béarnaise, peppercorn, chimichurri,
Café de Paris butter or red wine jus

TO SHARE

For Two – Please allow up to 45 minutes

- Whole Cornish chicken - £76**
- A5 Wagyu Denver steak 500g / £170**
- Côte de bœuf 900g - £135**
House rub
- Chateaubriand 600g - £145**

All served with two sauces of your choice:
béarnaise, peppercorn, chimichurri,
Café de Paris butter or red wine jus

SIDE ORDERS at £8.50

- Pomme purée
- Smoked paprika seasoned fries
- Dressed butterleaf salad, fine herbs
- Tenderstem broccoli, Café de Paris
- Fennel, orange, coriander salad
- Garlic mushrooms
- Sautéed spinach

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DESSERTS

Sticky toffee pudding

honey ice cream

£18

Rum flambéed crêpes

raspberry & lime, Madagascan vanilla ice cream

£26

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce

£36

64% Manjari chocolate delice

hazelnut, coffee, salted caramel ice cream

£23

Sherry trifle

Pedro Ximénez, berry jam, Madagascan vanilla custard, candied almond

£22

Eton mess

summer berries, cheesecake mousse, strawberry consommé

£18

Meyer lemon soufflé

fromage blanc, basil ice cream

£22

Cheese selection

Baron Bigod, Cashel Blue, 24 month aged Comte

quince, sesame crackers

£28

DESSERT WINE

100ml

Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy

2023

£18

Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary

2017

£25

FORTIFIED WINE

100ml

Quinta do Vallado 40YO Tawny, Portugal

N.V.

£39

H&H 15 YO Boal Madeira

N.V.

£19

Scan to view calorie menu



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