

## STARTERS

### **Louet-Feisser oysters**

kombu jelly, pickled cucumber, ginger, kumquat

**Three - £24**

**Six - £44**

### **Caviar**

fine herbs, smoked crème fraîche, brown butter waffle

**Imperial Beluga 30g – £270**

**Imperial Oscietra 30g - £120**

### **Arnold Bennett soufflé**

smoked haddock, Montgomery cheddar sauce

**£23**

### **Steak tartare**

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

**£24**

### **Fennel & potato velouté**

pomme allumette, pickled fennel, smoked almonds

**£19**

### **Cured seabass**

Wye Valley asparagus, tomato, jalapeno, buttermilk

**£21**

### **Duck terrine**

foie gras, prune, Coppa ham, pistachios

**£28**

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### **Malted sourdough bread**

marmite brown butter

**£5.50**

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## MAINS

### **Beef Wellington**

braised shallot, truffle, red wine jus

**£65**

### **Suffolk Cross lamb**

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

**£54**

### **Bouillabaisse**

red mullet, bass, prawn, saffron potato, piperade

**£51**

### **Tranche of halibut**

Courgette ecrasse, violet artichoke, amaretto velouté

**£54**

### **Jerusalem artichoke risotto**

violet artichoke, balsamic noir, artichoke crisp

**£34**

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## FROM THE CHARCOAL GRILL

**Fillet steak 220g /£64**

**Rib-eye steak 300g /£62**

**A5 Australian wagyu Denver steak 300g /£90**

**Treacle & ale cured pork chop 340g /£48**

**Half Cornish chicken /£38**

All served with a sauce of your choice:  
Bearnaise, 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 Australian wagyu Denver steak 500g /£150**

**Chateaubriand 600g /£130**

**Côte de boeuf 900g /£135**

House rub

All served with two sauces of your choice:  
Bearnaise, 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

Root vegetables, goat cheese crumble

Garlic mushrooms

Sautéed spinach

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## DESSERTS

### Sticky toffee pudding

honey ice cream

£18

### ‘Grand Marnier’ flambéed crêpes

clementine, Madagascar vanilla ice cream

£24

### Apple tart tatin (For 2)

Madagascar vanilla ice cream, salted caramel sauce

£30

### ‘La Hechicera’ Rum Baba

Sicilian mango, passion fruit, Chantilly cream

£20

### Coconut & cherry trifle

whipped ganache, coconut crunch, Kirsh

£22

### Xoco Mayan red chocolate soufflé

pistachio ice cream

£19

### Golden egg

Valrhona chocolate mousse, orange purée, hazelnut crunch, chocolate  
cremeaux

£24

### Cheese selection

*Baron Bigod, Cashel Blue, 24 month aged Comte*  
quince, sesame crackers

£28

## DESSERT WINE

		100ml
<i>Moscato di Pantelleria ‘Kabir’ Donnafugata, Sicily, Italy</i>	2023	£18
<i>Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary</i>	2017	£25

## FORTIFIED WINE

		100ml
<i>Sandeman, Limited Edition 10 YO, Portugal</i>	N.V.	£23
<i>H&amp;H 15 YO Boal Madeira</i>	N.V.	£19

Scan to view calorie menu



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