

## CAVIAR

Beluga  
30g  
£265

*Served with  
Blinis, Smoked Crème Fraiche,  
Soft Herbs*

## RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs

£21.00

Smokin' Brothers Smoked  
Salmon, House Pickles,  
Crème Fraiche, Soda Bread

£19.00

Sea Trout Tartare,  
St. Ewes Egg,  
Smoked Cucumber

£19.00

## OYSTERS

Louët-Feisser (Ire.)  
½ Dozen  
£36

*Dressed in Apple & Cucumber Vinaigrette  
Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.  
£37 glass/£220 bottle*

## SNACKS

Malted Sourdough, Longley Farm Butter £5.50  
Marinated Nocellara Olives £6.00  
Whipped Taramasalata, Cured Scallop Roe £8.00

## STARTERS

Watercress & Wild Garlic Velouté,  
Crispy Hens Egg, Crème Fraîche £15.00  
Devilled Crab with Lemon Jam,  
Sourdough Crumpets £25.00  
Hand Dived Scallops,  
Nduja & Blood Orange Butter £26.00  
Heritage Beetroot, Goats Curd,  
Bitter Leaves & Hazelnuts £18.00  
Shetland Mussels, Smoked Bacon, Leeks,  
Cider & Grilled Baguette £19.00  
Omelette Arnold Bennett £14.00

## MAINS

Dover Sole Meunière, Capers, Lemon, Sea Herbs £59.00  
Roast Halibut, Celeriac, Cavolo Nero, Champagne Butter Sauce £49.00  
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt £38.00  
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon £29.00  
Butternut Squash Gnocchi, Wild Mushrooms, Sweet Onion & Sage £28.00  
Beef Wellington, Confit Shallot, Red Wine Jus £65.00

## GRILL

Dry Aged Fillet of Beef,  
Confit Shallot, Peppercorn Sauce £56.00  
Roast Chicken with Fricasse of Woodland Mushrooms £38.00

## SIDES

Koffman's Fries, Sea Salt £7.50  
Creamed Mashed Potatoes £8.00  
Green Beans, Café de Paris Butter £7.50  
Baby Gem & Radicchio Salad,  
Radish, Blackberry Vinaigrette £7.50  
Spinach (Choice of: Steamed or Creamed) £8.00

## DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream £14.00  
Udzungwa 70% Chocolate Crèmeux,  
Forest Fruits & Juniper £15.00  
Lemon Tart, Vanilla Ice Cream £15.00  
Cashel Blue, Onion Jam,  
Homemade Crackers £17.00  
Seasonal Sorbet  
& Ice Cream Selection £4.00 per scoop

Scan to view  
calorie menu



If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% service charge will be added to your final bill.

All prices are inclusive of VAT.