

## CAVIAR

Beluga 30g £265	Oscietra 30g £110
<i>Served with Blinis, Smoked Crème Fraîche, Soft Herbs</i>	

## RAW BAR

Seabass Ceviche, Cucumber & Avocado, Aromatic Herbs £21.00
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Salmon Tartare, Quail Egg, Smoked Cucumber £19.00
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Whiskey Cured Trout Soda Bread, House Pickles Crème Fraîche £19.00
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## OYSTERS

Louët Feisser (Ire.) ½ Dozen £36.00
Dressed in Shallot Mignonette <i>Suggested pairing - Perrier-Jouët Blanc de Blancs N.V. £45 glass/£265 bottle</i>

## SNACKS

Malted Sourdough, Longley Farm Butter	£5.50
Marinated Nocellara Olives	£6.00

## STARTERS

Jerusalem Artichoke Velouté, Black Garlic, Brioche	£15.00
Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets	£25.00
Baked Scallops, Lemon & Herb Butter	£23.00
Moules Mariniere, Grilled Baguette	£19.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00
Omelette Arnold Bennett	£14.00

## MAINS

Dover Sole à la Meunière, Capers, Lemon, Sea Herbs	£59.00
Poached Cod, Warm Tartare Sauce, Shetland Mussels	£32.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£32.00
Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle	£28.00
Baked Trout, Hazelnut Romesco, Smoked Mussels & Orange	£32.00
Beef Wellington, Confit Shallot, Red Wine Jus	£65.00

## GRILL

Dry Aged Ribeye 300g, Confit Shallot, Peppercorn Sauce	£56.00
Roast Chicken with Fricasse of Woodland Mushrooms	£38.00

## SIDES

Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00
Koffman's Fries, Sea Salt	£7.50
Green Beans, Café de Paris Butter	£7.50
Butterhead & Baby Gem, Green Olives and Basil Dressing	£7.50

## DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Udzungwa 70% Chocolate Crèmeux, Forest Fruits & Juniper	£15.00
Whipped Lemon Fool, Ginger Cake, Blackberry Sorbet	£15.00
Aged Comte, Glazed Quince, Malt Loaf	£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.