

## CAVIAR

Beluga 30g £265	Oscietra 30g £110
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*Served with  
Blinis, Smoked Crème Fraiche,  
Soft Herbs*

## RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs

£21.00

Sea Trout Tartare,  
Quail Egg, Smoked  
Cucumber

£19.00

## OYSTERS

Louët-Feisser (Ire.)  
½ Dozen  
£36

Jersey Oysters (Ire.)  
½ Dozen  
£34

Dressed in Rhubarb Mignonette

*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.  
£45 glass/ £265 bottle*

## SNACKS

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

## STARTERS

Jerusalem Artichoke Velouté, Black Garlic, Brioche	£15.00
Hand Dived Scallops, Nduja & Blood Orange Butter	£26.00
Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets	£25.00
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 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
Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogurt	£38.00
Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle	£28.00
Beef Wellington, Confit Shallot, Red Wine Jus	£65.00

## GRILL

Dry Aged Fillet of Beef 10oz, Confit Shallot, Peppercorn Sauce	£56.00
Roast Chicken with Fricasse of Woodland Mushrooms	£38.00

## SIDES

Koffman's Fries, Sea Salt	£7.50
Green Beans, Café de Paris Butter	£7.50
Baby Gem, Green Olives and Basil Dressing	£7.50
Spinach (Choice of: Steamed or Creamed)	£8.00
Creamed Mashed Potatoes	£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
Baron Bigod, 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.