Being 300 300 300 300 300 300 300 300 300 30	CAVIAR		RAW	OYSTERS			
Malked Sourdough, Longley Farm Butter   £5.50   Dover Sole à la Meunière, Capers, Lemon, Sea Herbs   £59.00   Koffman's Fries, Sea Salt   £7.50     Marinated Nocellara Olives   £6.00   Poached Cod, Warm Tartare Sauce, Shetland Mussels   £32.00   Green Beans, Café de Paris Butter   £7.50     Barby Genn, Green Olives and Basil   £7.50   Curried Monkfish, Kohlrabi Bhaji, Kaffir Lime Yogut   £38.00   Dressing   £7.50     Black Garlic, Brioche   £15.00   Roast Cauhflower, Smoked Cheddar, Cavolo Nero, Truffle   £28.00   Creamed Mashed Potatoes   £8.00     Hand Dived Scallops, Nuige Blood Onage Butter   £26.00   Beef Wellington, Confit Shallot, Red Wine Jus   £65.00   Sticky Toffee Pudding, For Di Latte Ice Cream   £14.00     Pevilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets   £25.00   Curif Hole fillet of Beef 100zz, Confit Shallot, Repepercorn Sauce   £50.00   Torsy Fruits & Juniper   £15.00     Heritage Beetroot, Goats Curd, Bitter Lawes & Hazelnuts   £18.00   Dry Aged Fillet of Beef 100zz, Confit Shallot, Peppercorn Sauce   £50.00   Lemon Tart, Vanilla Ice Cream   £15.00     Bettand Mussels, Smoked Bacon, Leeks, Clear & Grilled Baguetie   £19.00   Proy Aged Fillet of Beef 100zz, Confit Shallot, Peppercorn Sauce   £50.00   Emon Tart, Vani	30g 30g £265 £110 Served with Blinis, Smoked Crème Fraiche,		Cucumber & Avocado, Aromatic Herbs	Quai	l Egg, Smoked Eucumber	<sup>1</sup> / <sub>2</sub> Dozen <sup>1</sup> / <sub>2</sub> Dozen £36 Dressed in Rhubarb Mignonette <i>Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.</i>	
Marinaled Nocellara Olives   £6.00   Poached Cod, Warm Tartare Sauce, Shelland Mussels   £32.00   Goren Beaus, Café de Paris Butter   £7.50     STARTERS   Gordon's Fish & Chips, Peas, Tartar Sauce, Shelland Mussels   £32.00   Green Beaus, Café de Paris Butter   £7.50     STARTERS   Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon   £29.00   Spinach (Choice of: Steamed or Creamed)   £8.00     Jerusalem Artichoke Velouté, Black Gartic, Brioche   £15.00   Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle   £28.00   Creamed Mashed Potatoes   £8.00     Hand Dived Scallops, Nduja & Blood Orange Butter   £26.00   Beef Wellington, Confit Shallot, Red Wine Jus   £65.00   Sticky Toffee Pudding, Fior Di Latte Cer Care   £14.00     Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets   £25.00   Ery Aged Fillet of Beef 100z, Confit Shallot, Peppercorn Sauce   £56.00   Lemon Tart, Vanilla Lee Cream   £15.00     Heritage Bectroot, Goats Curd, Bitter Leaves & Hazehuus   £18.00   Dry Aged Fillet of Beef 100z, Confit Shallot, Peppercorn Sauce   £56.00   Lemon Tart, Vanilla Lee Cream   £15.00     Sheland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette   £19.00   Roast Chicken with Fricasse of Woodland Mushrooms   £38.00   Baron Bigod, Glazed Quince, Malt Loaf   £10.00	SNACKS	SNACKS MAINS				SIDES	
Infinited Protection Output   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall infinite State, she had winsels   East of the Code, wall is the Code, wall infinite State, she had winsels   East of the Code, shep	Malted Sourdough, Longley Farm Butter	£5.50	Dover Sole à la Meunière, Capers, L	emon, Sea Herbs	£59.00	Koffman's Fries, Sea Salt	£7.50
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Marinated Nocellara Olives	£6.00	Poached Cod, Warm Tartare Sauce,	Shetland Mussels	£32.00	Green Beans, Café de Paris Butter	£7.50
Image: Curried Monkfish, Kohlrabi Bhaji, Kaffir Line Yogurt £38.00 Spinal (Chote Gr. Stealed of Cleaned) £38.00   Ierusalem Artichoke Velouté, Black Garlie, Brioche £15.00 Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle £28.00 £28.00   Hand Dived Scallops, Nduja & Blood Orange Butter £26.00 Beef Wellington, Confit Shallot, Red Wine Jus £65.00 Sticky Toffee Pudding, Fior Di Latter Cream £14.00   Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets £25.00 Egef Wellington, Confit Shallot, Peppercorn Sauce £56.00 Udzungwa 70% Chocolate Crémeux, Forest Fruits & Juniper £15.00   Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelmuts £18.00 Dry Aged Fillet of Beef 100z, Confit Shallot, Peppercorn Sauce £56.00 Iemon Tart, Vanilla Ice Cream £15.00   Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette £19.00 Roast Chicken with Fricasse of Woodland Mushrooms £38.00 Sauon Sorbet & Lee Cream Selection £40.00 Er scoop			Gordon's Fish & Chips, Peas, Tartar	Sauce & Lemon	£29.00	· · · · · · · · · · · · · · · · · · ·	£7.50
Jerusalem Artichoke Velouté, Black Garlie, Brioche   £15.00   Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle   £28.00   Exesting   Exesting </td <td>SIARIERS</td> <td></td> <td colspan="2">Curried Monkfish, Kohlrabi Bhaji, Kaffir Lin</td> <td>£38.00</td> <td>•</td> <td></td>	SIARIERS		Curried Monkfish, Kohlrabi Bhaji, Kaffir Lin		£38.00	•	
Hand Dived Scallops, Nduja & Blood Orange Butter   £26.00   Sticky Toffee Pudding, Fior Di Latte Lee Crean   £14.00     Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets   £25.00   GRILL   Udzungwa 70% Chocolate Crémeux, Forest Fruits & Juniper   £15.00     Heritage Beetroot, Goats Curd, Bitter Leaves & Hazehnuts   £18.00   Dry Aged Fillet of Beef 10oz, Confit Shallot, Pepperorn Sauce   £56.00   Lenon Tart, Vanilla Lee Cream   £15.00     Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette   £19.00   Roast Chicken with Fricasse of Woodland Mushrooms   £38.00   Seasonal Sorbet & Lee Cream Selection   £10.00		£15.00	Roast Cauliflower, Smoked Cheddar	, Cavolo Nero, Truffle	£28.00		£0.00
Ponzu and Sourdough Crumpets£25.00GRILLForest Fruits & Juniper£15.00Heritage Beetroot, Goats Curd, Bitter Leaves & HazelnutsDry Aged Fillet of Beef 10oz, Confit Shallot, Peppercorn Sauce£56.00Lemon Tart, Vanilla Ice Cream£15.00Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette£19.00Roast Chicken with Fricasse of Woodland Mushrooms£38.00Seasonal Sorbet & Ice Cream Selection£4.00 per scoop		£26.00	Beef Wellington, Confit Shallot, Red Wine Jus		£65.00		
Bitter Leaves & Hazelnuts£18.00Confit Shallot, Peppercorn Sauce£56.00Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette£19.00Roast Chicken with Fricasse of Woodland Mushrooms£38.00Shetland Mussels, Smoked Bacon, Leeks, Cider & Grilled Baguette£19.00Roast Chicken with Fricasse of Woodland Mushrooms£38.00Seasonal Sorbet & Ice Cream Selection£4.00 per scoop	0	£25.00	GRILL			-	£15.00
Shetland Mussels, Smoked Bacon, Leeks,   Roast Chicken with Fricasse of Woodland Mushrooms   £38.00     Cider & Grilled Baguette   £19.00		618 00			070.00	Lemon Tart, Vanilla Ice Cream	£15.00
Cider & Grilled Baguette£19.00& Ice Cream Selection£4.00 per scoop		£10.00				Baron Bigod, Glazed Quince, Malt Loa	f £17.00
		£19.00	Roast Chicken with Fricasse of Woodland Mushrooms		£38.00		
	Omelette Arnold Bennett	£14.00					

Scan to view calorie menu

