

## CAVIAR

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

## RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs

£21.00

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

£19.00

Sea Trout Tartare,  
St. Ewes Egg,  
Smoked Cucumber

£19.00

## OYSTERS

Achill (Ire.)  
½ Dozen  
£34

*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, 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 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, 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.