

## CAVIAR

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

## RAW BAR

Seabass Ceviche,  
Cucumber & Avocado,  
Aromatic Herbs  
£21.00

Whiskey Cured Trout,  
Soda Bread, House Pickles and  
Crème Fraîche  
£19.00

Line Caught Mackerel,  
Grapes, Marcona  
Almonds  
£19.00

## OYSTERS

Louët Feisser (Ire.) ½ Dozen £38.00	Jersey (Je.) ½ Dozen £34.00
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Dressed in Shallot Mignonette  
*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.  
£45 glass/£265 bottle*

*Selection of Oysters available - £36.00*

## SNACKS

Malted Sourdough, Salted Butter	£5.50
Marinated Nocellara Olives	£6.00

## STARTERS

Red Pepper Soup, Mauve Aubergine & Pickled Courgette	£15.00
Baked Scallop, Seaweed & Lime Butter	£23.00
Devilled Crab, Lemon Jam, Tomato Ponzu, Sourdough Crumpets	£25.00
Heritage Beetroot, Grilled Mirabelle Plums, Stracciatella, Smoked Almonds	£21.00
Moules Mariniere, Grilled Baguette	£19.00
Omelette Arnold Bennett	£14.00

## MAINS

Dover Sole à la Grenobloise, Cucumber, Capers, Lemon	£59.00
Poached Cod, Warm Tartare Sauce, Shetland Mussels	£32.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£32.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Steamed Brill, Celeriac, Apple, Kale & Chicken Butter Sauce	£36.00
Mushroom and Truffle Risotto, Pickled Wild Mushrooms	£25.00
Beef Wellington, Confit Shallot, Red Wine Jus	£65.00

## GRILL

Dry Aged Ribeye 300g, Confit Shallot, Peppercorn Sauce	£56.00
Spatchcock Baby Chicken, Green Olive, Hazelnuts, Rose Harissa	£32.00

## SIDES

Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00
Koffman's Fries, Sea Salt	£7.50
Tenderstem Broccoli, Café de Paris Butter	£7.50
Butterhead & Baby Gem, Green Olives and Basil Dressing	£7.50
BBQ Hispi Cabbage, Thousand Island Dressing	£7.50

## DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Lemon Posset, Blackberries, Blackberry Sorbet	£15.00
Udzungwa 70% Chocolate Crémeux, Blackberry & Timur Berry	£15.00
Whipped Lemon Fool, Ginger Cake Blackberry Sorbet	£15.00
Tete de Moine, Fig, Meadowsweet Honey & Oat Biscuit	£17.00

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.