

## 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

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

Salmon Tartare,  
Quail Egg, Smoked  
Cucumber  
£19.00

## OYSTERS

Specialés de Claire(Fr.) ½ Dozen £40.00	Cumbræ (Sc.) ½ Dozen £36.00
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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 - £38.00*

## SNACKS

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

## STARTERS

Vadouvan Spiced Pumpkin Soup, Citrus Yoghurt, Onion Baji	£15.00
Baked Scallops, Lemon & Herb Butter	£23.00
Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets	£25.00
Heritage Beetroot, Goats Curd, Bitter Leaves & Hazelnuts	£18.00
Moules Mariniere, 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
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£32.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Roast Cauliflower, Smoked Cheddar, Cavolo Nero, Truffle	£28.00
Baked Trout, Hazelnut Romesco, Smoked Clams & 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
Brussel Sprouts, Crispy Onions, Cranberries	£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	£15.00
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.