

CAVIAR

Sturia Oscietra 30g £110	Imperial Beluga 30g £275
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*Served with
Brown Butter Waffle,
Smoked Crème Fraiche,
Soft Herbs*

RAW BAR

Citrus-Cured Salmon,
Beetroot, Dill
£19.00

Seabass Ceviche,
Cucumber & Avocado,
Aromatic Herbs, Finger Limes
£21.00

Line Caught Mackerel,
Gooseberries,
Marcona Almonds
£19.00

OYSTERS

Jersey (Eng.) ½ Dozen £30.00	Louët Feisser (Ire.) ½ Dozen £33.00
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Chef's Selection of Oysters dressed in Rhubarb &
Blood Orange Mignonette - ½ dozen £34.00
*Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£45 glass/ £265 bottle*

SNACKS

Malted Sourdough served with Marmite Butter	£5.50
Marinated Nocellara Olives	£6.00

STARTERS

Baked Scallop, Seaweed & Lime Butter	£23.00
Devilled Crab with Lemon Jam, Tomato Ponzu and Sourdough Crumpets	£25.00
Wild Herb Velouté, British Asparagus, Shetland Mussels	£15.00
Heritage Tomatoes, Grilled White Peach, Sheep's Ricotta	£17.00
Moules Mariniere, French Baguette	£19.00
Omelette Arnold Bennett	£14.00

MAINS

Beef Wellington, Confit Roscoff Onion, Red Wine Jus	£65.00
Dover Sole à la Grenobloise, Cucumber, Capers, Lemon	£59.00
Bouillabaisse à la Marseillaise, Red Mullet, Hand-dived Orkney Scallop	£38.00
Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice	£32.00
Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon	£29.00
Fish Pie, Crispy Egg, Herb Crumb	£27.00
Mushroom and Truffle Risotto, Pickled Wild Mushrooms, Croutons	£25.00

GRILL

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

SIDES

Creamed Spinach	£8.00
Creamed Mashed Potatoes	£8.00
Fries, Bonito Salt	£7.50
Piattono Beans, Café de Paris Butter	£7.50
Wild Rocket & Red Gem, Spring Herbs Dressing	£7.50
Jersey Royal Potatoes, Thousand Island Dressing	£8.00

DESSERTS

Sticky Toffee Pudding, Fior Di Latte Ice Cream	£14.00
Seasonal Sorbet & Ice Cream Selection	£4.00 per scoop
Tete De Moine, Apricot, Meadowsweet Honey, Oat Biscuit	£17.00
Lemon Posset, Blackberries, Blackberry Sorbet	£15.00
Udzungwa 70% Chocolate Crémeux, Raspberry & Timur Berry	£15.00
Floating Island, English Strawberries, Milk Ice Cream	£15.00

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.