
SETTLE IN

Malted sourdough bread

marmite brown butter

£5.50

Louet-Feisser oysters

preserved lemon, pickled Daikon, chilli, tangerine

Three - £24 Six - £45

Caviar

fine herbs, smoked crème fraiche, brown butter waffle

Imperial Beluga 30g - £270 Imperial Oscietra 30g - £120

STARTERS

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£23

Steak tartare

aged beef, confit St Ewes egg yolk, black truffle crisps

£24

Fennel and potato velouté

pomme allumette, pickled fennel, smoked almonds

£19

'Smokin' Brothers' whisky and soy cured salmon

crapaudine beetroot, walnut, horseradish

£21

Duck terrine

foie gras, prune, Coppa ham, pistachios

£28

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MAINS

Beef Wellington

braised shallot, truffle, red wine jus
£65

'Windsor Estate' venison

salsify, pickled blackberries, sauce Grand Veneur
£54

Pan fried sea bass

shallots, oyster tempura, bearnaise sauce
£49

Cornish Dover sole

beurre noisette, crouton, lemon, capers, parsley
£69

Jerusalem artichoke risotto

violet artichoke, balsamic noir, artichoke crisp
£34

SPECIAL OF THE DAY

Confit duck leg cassoulet

Tarbais beans, Alsace bacon, mutton, jambon de Bayonne
£45

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FROM THE CHARCOAL GRILL

Fillet steak 220g /£64

Rib-eye steak 300g /£62

Treacle and ale cured pork chop 340g /£48

Half Cornish chicken /£38

All served with a sauce of your choice:
Bearnaise, Peppercorn, Chimichurri,
Café de Paris butter or red wine jus

TO SHARE

For Two – Please allow up to 45 minutes

Whole Cornish chicken /£76

Chateaubriand 600g /£130

Côte de boeuf 900g /£135

House rub

All served with two sauces of your choice:
Bearnaise, peppercorn, chimichurri,
Café de Paris butter or red wine jus

SIDE ORDERS at £8.50

Pomme purée

Smoked paprika seasoned fries

Dressed butterleaf salad, fine herbs

Tenderstem broccoli, Beldi lemon, chestnut & almond butter

Root vegetables, goat cheese crumble

Garlic mushrooms

Sautéed spinach

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DESSERTS

Sticky toffee pudding

honey ice cream

£18

'Grand Marnier' flambéed crêpes

clementine, Madagascar vanilla ice cream

£24

Apple tart tatin (For 2)

Madagascar vanilla ice cream, salted caramel sauce

£30

'La Hechicera' Rum Baba

Sicilian mango, passion fruit, Chantilly cream

£20

Coconut and cherry trifle

whipped ganache, coconut crunch, Kirsh

£22

Xoco Mayan red chocolate soufflé

pistachio ice cream

£19

Cheese selection

Baron Bigod, Cashel Blue, 24 month aged Comte
quince, sesame crackers

£28

DESSERT WINE

		100ml
<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2022	£18
<i>Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary</i>	2017	£25

FORTIFIED WINE

		100ml
<i>Sandeman, Limited Edition 10 YO, Portugal</i>	N.V.	£23
<i>Malmsey 15YO Madeira, Blandy's, Portugal</i>	N.V.	£19

Scan to view calorie menu



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