

## STARTERS

### **‘Kir Royal’ Louet-Feisser oysters**

blackberry, champagne

**3 - £24    6 - £42**

### **Butternut squash velouté**

mushrooms, apple, fromage blanc

**£19**

### **‘Smokin’ Brothers’ whisky & soy cured salmon**

crapaudine beetroot, walnut, horseradish

**£21**

### **Arnold Bennett soufflé**

smoked haddock, Montgomery cheddar sauce

**£23**

### **Steak tartare**

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

**£24**

### **Duck liver terrine**

prune, tamarind, pistachio, toasted brioche

**£28**

### **Caviar**

fine herbs, smoked crème fraiche, brown butter waffle

**Imperial Oscietra            30g - £120**

**Imperial Beluga              30g - £270**

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

## **MAINS**

### **Beef Wellington**

braised shallot, truffle, red wine jus  
**£65**

### **'Windsor Estate' venison**

salsify, pickled blackberries, Grand Veneur sauce  
**£54**

### **Pan fried sea bass**

shallots, oyster tempura, bearnaise sauce  
**£49**

### **Dover sole Grenobloise**

brown butter, chives  
**£69**

### **Cauliflower tarte fine**

black truffle, mushroom duxelles, slow roasted pearl onions  
**£34**

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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**

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

## SIDE ORDERS all £8.50

Pomme purée  
Smoked paprika seasoned fries  
Dressed butterleaf salad, fine herbs  
Tenderstem broccoli, Café de Paris butter  
Root vegetables, goat cheese crumble  
Garlic mushrooms  
Sautéed spinach

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## DESSERTS

### **Christmas pudding**

brandy custard

**£18**

### **'Grand Marnier' flambéed crêpes**

clementine, Madagascan vanilla ice cream

**£24**

### **Apple tart tatin (For 2)**

Madagascan vanilla ice cream, salted caramel sauce

**£29**

### **'La Hechicera' Rum Baba**

Sicilian mango, passion fruit, Chantilly cream

**£20**

### **Coconut & 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, crackers, malted fruit loaf

**£28**

## **DESSERT WINE**

		100ml
<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2022	£18
<i>Castelnaud de Suduiraut, Château Suduiraut, France</i>	2014	£17
<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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