

S T A R T E R S

Louet-Feisser oysters

kombu jelly, pickled cucumber, ginger, kumquat

Three - £24

Six - £44

Caviar

fine herbs, smoked crème fraîche, brown butter waffle

Imperial Beluga 30g – £270

Imperial Oscietra 30g - £120

Arnold Bennett soufflé

smoked haddock, Montgomery cheddar sauce

£23

Steak tartare

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

£24

Fennel & potato velouté

pomme allumette, pickled fennel, smoked almonds

£19

Cured seabass

Wye valley asparagus, tomato, jalapeno, buttermilk

£21

Duck terrine

foie gras, prune, Coppa ham, pistachios

£28

Malted sourdough bread

marmite brown butter

£5.50

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

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

FROM THE CHARCOAL GRILL

Fillet steak 220g /£64

Rib-eye steak 300g /£62

Treacle & 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, Café de Paris

Root vegetables, goat cheese crumble

Garlic mushrooms

Sautéed spinach

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.

DESSERTS

Sticky toffee pudding

honey ice cream

£18

‘Grand Marnier’ flambéed crêpes

clementine, Madagascan vanilla ice cream

£24

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce

£30

‘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, sesame crackers

£28

DESSERT WINE

100ml

Moscato di Pantelleria ‘Kabir’ Donnafugata, Sicily, Italy

2022

£18

Royal Tokaji Blue Label 5 Puttonyos Aszú, Tokaji, Hungary

2017

£25

FORTIFIED WINE

100ml

Sandeman, Limited Edition 10 YO, Portugal

N.V.

£23

Malmsey 15YO Madeira, Blandy’s, Portugal

N.V.

£19

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 ordering your meal. Prices include VAT. A discretionary 15% gratuity will be added to your bill.