

STARTERS

'Kir Royal' Louet-Feisser oysters

blackberry, champagne

3 - £24 6 - £42

Butternut squash velouté

mushroom, apple, fromage blanc

£19

Yellowtail crudo

English cucumber, dill, shiso

£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

butternut squash fondant, confit garlic, truffle, red wine jus
£65

Half Cornish Red chicken

spring baby vegetable consommé, pilaf rice
£45

Olive crusted monkfish

aubergine tarte fine, artichoke barigoule, smoked paprika sabayon
£60

Poached turbot Veronique

verjus, dulse, grapes
£54

Add Oscietra caviar **£25**

Confit red pepper risotto

gnudi, Menton lemon, soft herbs
£34

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

FROM THE CHARCOAL GRILL

Rib-eye steak 300g /£62

Fillet steak 220g /£64

Sirloin steak 300g /£59

All served with butternut squash fondant, confit garlic and a sauce of your choice:

Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

TO SHARE

For Two - Please allow up to 45 minutes

Côte de boeuf

house rub, smoked paprika seasoned fries, choice of sauce

£140

SIDE ORDERS

all £8.50

Pomme purée

Smoked paprika seasoned fries

Mixed bitter leaves salad, spring herb dressing

Barbeque hispi cabbage, preserved lemon

Tenderstem broccoli, Café de Paris butter

Glazed wild mushrooms, chives

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.

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

DESSERTS

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce
£29

'Grand Marnier' flambéed crêpes

Del Monte pineapple, Madagascan vanilla ice cream
£24

'La Hechicera' Rum Baba

Sicilian mango, passion fruit, Chantilly cream
£20

Xoco Mayan red chocolate soufflé

pistachio ice cream
£19

Sticky toffee pudding

honey ice cream
£18

Baron Bigod cheese

pickled and caramelised walnuts, malted fruit loaf
£25

Strawberry tart

lemon cheese mousse, Thai basil
£24

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.

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