

## STARTERS

### **Louet-Feisser oysters**

kombu jelly, pickled cucumber, ginger, kumquat

**Three - £24      Six - £44**

### **Caviar**

fine herbs, smoked crème fraiche, 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**

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### **Malted sourdough bread**

marmite brown butter

**£5.50**

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## MAINS

### **Beef Wellington**

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

### **Suffolk Cross lamb**

cutlet, shoulder, merguez, pea puree, spring vegetables, mint jus  
**£54**

### **Bouillabaisse**

red mullet, bass, prawn, saffron potato, piperade  
**£51**

### **Cornish Dover sole**

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

### **Jerusalem artichoke risotto**

violet artichoke, balsamic noir, artichoke crisp  
**£34**

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## 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

## 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**

### **Yorkshire rhubarb cheesecake**

champagne, rhubarb, vanilla sorbet

**£18**

### **Cheese selection**

*Baron Bigod, Cashel Blue, 24 month aged Comte*

quince, sesame crackers

**£28**

## DESSERT WINE

<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

<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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