

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

confit portobello mushroom, truffle, red wine jus
£65

Half Cornish Red chicken

spring baby vegetable consommé, pilaf rice
£45

Pan fried seabass

shallots, oyster tempura, bearnaise sauce
£49

Poached halibut Veronique

verjus, dulse, grapes
£54

Add Oscietra caviar £25

Cauliflower tarte fine

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

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FROM THE CHARCOAL GRILL

Rib-eye steak 300g /£62

Fillet steak 220g /£64

All served with confit portobello mushroom and a sauce of your choice:
Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

Treacle and ale cured pork chop 340g /£48

confit portobello mushroom

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

Dressed butterleaf salad, fine herbs

Tenderstem broccoli, Café de Paris butter

Root vegetables, goat cheese crumble

Glazed wild mushrooms, chives

Sautéed spinach

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DESSERTS

Cheese selection

Baron Bigod, Cashel Blue, Highmoor
quince, crackers, bread
£28

Baron Bigod cheese

pickled and caramelized walnuts, apple chutney, malted fruit loaf
£25

Apple tart tatin (For 2)

Madagascan vanilla ice cream, salted caramel sauce
£29

'Grand Marnier' flambéed crêpes

clementine, Madagascan vanilla ice cream
£24

'La Hechicera' Rum Baba

Sicilian mango, passion fruit, Chantilly cream
£20

Saffron poached pear

cinnamon pain perdu, chocolate mousse
£18

Xoco Mayan red chocolate soufflé

pistachio ice cream
£19

Sticky toffee pudding

honey ice cream
£18

DESSERT WINE

		100ml
<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2022	£18
<i>Castelnau 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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