

STARTERS

Louet-Feisser oysters

preserved lemon, pickled Daikon, chilli, tangerine

3 - £24 6 - £45

Fennel and potato velouté

pomme allumette, pickled fennel, smoked almonds

£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 terrine

foie gras, prune, Coppa ham, pistachios

£28

Caviar

fine herbs, smoked crème fraiche, brown butter waffle

Imperial Beluga 30g - £270

Imperial Oscietra 30g - £120

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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

Mushroom and truffle arancino

parsley purée, celeriac & truffle velouté
£34

Special of the Day

Steamed suet pudding

Herefordshire beef ragù, sauce diablo, crispy oyster
£38

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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

House rub

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

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 and 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



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