

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

braised shallot, truffle, red wine jus
£65

‘Windsor Estate’ venison

salsify, pickled blackberries, Grand Veneur sauce
£54

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

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

All served with two sauces of your choice:
Bearnaise, peppercorn, chimichurri, Café de Paris butter or red wine jus

Whole Cornish chicken /£76
Chateaubriand 600g /£130
Côte de boeuf 900g /£135

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

£29

'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, crackers, malted fruit loaf

£28

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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