

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

SPECIAL OF THE DAY

Scallop ravioli

prawn, lobster bisque

£24

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

Red mullet, bass, tiger prawn

saffron potato, piperade, sauce Bouillabaisse

£51

Tranche of halibut

Ecrassé of courgette, violet artichoke, amaretto velouté

£54

Westcombe ricotta & heirloom tomato tart

shallot purée, Gordal olives, pine nuts

£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

Cheese selection

Baron Bigod, Cashel Blue, 24 month aged Comte
quince, sesame crackers

£28

DESSERT WINE

	100ml	
<i>Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy</i>	2023	£18
<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>H&H 15 YO Boal Madeira</i>	N.V.	£19

Scan to view calorie menu



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