

FIRST COURSE

PAN SEARED FOIE GRAS

Brioche, winter berries and port wine

SEARED MARINATED TUNA

Heritage beetroot, citrus dressing and horseradish

PAN FRIED ORKNEY SCALLOPS

Coastal herbs, champagne and caviar sauce

SECRET SMOKEHOUSE CURED SMOKED SALMON

Homemade blinis, shallots and crème fraîche

HALF A DOZEN CARLINGFORD OYSTERS (Supplement £7.50)

Shallot vinegar and lemon

RED WINE RISOTTO

Confit partridge breast, walnuts and pear

SLOW COOKED HEN EGG

Jerusalem artichoke, watercress and truffle

DINNER TASTING MENU

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU IS AT 9.15PM
£80.00 per person, £120.00 with matching wines

SEARED MARINATED TUNA

Heritage beetroot, citrus dressing and horseradish

Riesling 'Peggy's Hill', Henschke, Eden Valley, Australia 2021

PAN SEARED FOIE GRAS

Brioche, winter berries and port wine

Muscat Beaumes de Venise, Bernardines, France 2019

BALLOTINE OF LEMON SOLE

Winter mushrooms, champagne sauce, mussels and coastal herbs

Auxey-Duresses Villages Blanc Maison Pascal Prunier, Burgundy, France 2016

SOY MARINATED LOIN OF HIGHLAND VENISON

Sweet potato purée, sunflower seeds and charred leeks

*Hospices de Beaune 'Cuvée Maurice Drouhin' Premier Cru,
Joseph Drouhin, Burgundy, France 2015*

APPLE SOUFFLE

Whisky ice cream and hot toddy

Quady Winery, 'Essensia', California, Orange Muscat 2019

MAIN COURSE

BALLOTINE OF LEMON SOLE

Winter mushrooms, champagne sauce, mussels and coastal herbs

CORNISH TURBOT ON THE BONE (Supplement £12.00)

Truffled Pommes Anna, carrots, pickled mushrooms and truffle hollandaise

DOVER SOLE (Supplement £12.00)

Simply grilled or meunière

GRILLED FILLET OF HEREFORD BEEF

Braised Jacob's ladder with tamarind and oyster sauce,
Miso butter mashed potatoes and tenderstem broccoli

POACHED NORFOLK BLACK LEG CHICKEN

Spelt risotto of woodland mushrooms, roasted Roscoff onions and Sauce Suprême

SOY MARINATED LOIN OF HIGHLAND VENISON

Sweet potato purée, sunflower seeds and charred leeks

CÔTE DE BOEUF (FOR TWO)

Chargrilled, served with bone marrow mash and béarnaise sauce

SIDE ORDERS

£5.00 each

Medley of vegetables

Green beans

Leaf spinach

Buttered Cornish new potatoes

Mashed potatoes

Fries

TWO COURSES: £49.00

THREE COURSES: £59.00

The Great Gallery

Opening in 1911 and designed by architects Messrs Mewès & Davis, of The Ritz London fame, the Great Gallery is in classic Louis XIV style, boasting opulent details and fittings, stunning neoclassical frescoes, high ceilings and French doors opening onto a charming terrace, ideal for al fresco dining.

If you have a food allergy, intolerance or sensitivity
please speak to a member of our team upon placing your order
All prices are inclusive of VAT