

FIRST COURSE

FOIE GRAS PARFAIT

Figs, warm brioche and Pedro Ximénez jelly (730 Kcal)

SMOKED SCAMORZA AND AUBERGINE RAVIOLO

Tuscan-style tomato, herbs and sourdough sauce, ricotta salata (298 Kcal)

BEETROOT TERRINE

Goat cheese mousse, balsamic glaze and seasonal leaves (221 Kcal)

SEARED ORKNEY SCALLOPS

Variation of cauliflower, smoked Arenkha caviar and Champagne foam (338 Kcal)

CLUB OAK-SMOKED SALMON

Cured and smoked in-house
Blinis, shallot, and crème fraîche (208 Kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement £8.50)

Shallot vinegar and lemon (70 Kcal)

CEP RISOTTO

Cep and herb stuffed chicken wings, aged Parmesan (353 Kcal)

CANNELONI OF DEVON CRAB

Gazpacho and basil (171 Kcal)

TASTING MENU 2025

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU IS AT 2:00 PM FOR LUNCH AND 9:00 PM AT DINNER
VEGETARIAN AND VEGAN TASTING MENU AVAILABLE UPON REQUEST

£95.00 per person, £147.00 with matching wines

FOIE GRAS PARFAIT

Figs, warm brioche and Pedro Ximénez Jelly
Reisling, Qba Max Richter, Germany 2023

CEP RISOTTO

Cep and herb stuffed chicken wings, aged Parmesan
Dom Bella, Pinot Noir, Dão, Portugal 2023

PAN-SEARED NEWLYN JOHN DORY

Emulsion of saffron potatoes and razor clam, broccoli and lemon beurre blanc
Chateau Sainte Roseline, Magnum, Provence, France 2020

PEPPER-GLAZED CREEDY CARVER DUCK

Crispy confit leg, mushrooms and sweetcorn
Chateau La Tour de By, Medoc, Bordeaux, France 2018

BLACKBERRY SOUFFLE

Blackberry sorbet
Ch. Villefranche, Sauternes, France 2022

MAIN COURSE

CORNISH TURBOT COOKED ON THE BONE (Supplement £13.00)

Stuffed courgette flower, confit tomato, potato croquette and Choron sauce (484 Kcal)

PAN-SEARED NEWLYN JOHN DORY

Emulsion of saffron potatoes and razor clam, broccoli and lemon beurre blanc (352 Kcal)

SCOTTISH MONKFISH WRAPPED IN PANCETTA

Fondant potato, Roscoff onion and red wine jus (544 Kcal)

DOVER SOLE (Supplement £13.00)

Simply grilled or meunière (368 or 495 Kcal)

OVEN-ROASTED CANNON OF SOMERSET LAMB AND BRAISED SHOULDER

Herb crust and crispy cannelloni of artichoke (705 Kcal)

PEPPER-GLAZED CREEDY CARVER DUCK

Crispy confit leg, mushrooms and sweetcorn (484 Kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

Barbecue braised Jacob's Ladder, Pont Neuf potatoes, peppers and bone marrow (504 Kcal)

THE BUTCHER'S CUT (FOR TWO: Supplement £9.00pp)

Served with chef's seasonal garnish (1734 Kcal)

SIDE ORDERS

£6.25 each

Medley of vegetables (56 Kcal), Green beans (35 Kcal), Leaf spinach (35 Kcal), New potatoes (111 Kcal)

Mousseline potatoes (342 Kcal), Fries (121 Kcal)

TWO COURSES: £65.00 THREE COURSES: £77.50

Champagne/Sparkling

	Vintage	150 ml	Bottle
Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV	£12.70	£63.00
Palmer & Co, Brut Réserve, Reims, France	NV	£12.50	£56.00
Taittinger Prélude, Brut Grand Cru, Reims, France	NV	£18.80	£89.00
Rare Brut Millésime, Reims, France	2008	£27.50	£165.00
Forget-Brimont, 1 ^{er} Cru, Brut, Ludes, France	NV	£10.25	£46.00
Forget-Brimont Rosé, 1 ^{er} Cru, Brut, Ludes, France	NV	£12.40	£56.50

If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order.

We source our produce sustainably from a trusted network of local and regional suppliers,

selecting the best available seasonal produce whenever possible.

Adults need around 2000 Kcal a day. All prices are inclusive of VAT.