

FIRST COURSE

FOIE GRAS PARFAIT

Quince, pecan nuts, maple syrup and warm brioche (730 Kcal)

PARTRIDGE AGNOLOTTI

Swede purée, King Oyster and sloe gin sauce (313 Kcal)

BEETROOT TERRINE

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

CANNELLONI OF DEVON CRAB

Celery and apple (171 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)

CONFIT PHEASANT LEG AND TRUFFLE RISOTTO

Crisp rice and radicchio (353 Kcal)

FESTIVE TASTING MENU 2025

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU IS AT 2:00 PM
£95.00 per person, £147.00 with matching wines

CANNELLONI OF DEVON CRAB

Celery and apple

Muscadet Sur Lie Domaine du Manoir, Loire, France 2022

BEETROOT TERRINE

Goat's cheese mousse, balsamic and seasonal leaves

Ch. Sainte Roseline, Lampe de Meduse Rosé, Provence, France 2023

BALLOTINE OF LEMON SOLE

Leeks, pomme mousseline and caviar sauce

Charles Heidsieck Brut Réserve, Reims, France NV

LIGHTLY SMOKED FALLOW DEER LOIN

Spaghetti of celeriac, Bramley apple and black truffle

G d'Estournel, Médoc, Bordeaux, France 2020

BANANA SOUFFLE

Salted caramel popcorn

Sauternes, Château Laville, Bordeaux, France 2022

MAIN COURSE

CORNISH TURBOT COOKED ON THE BONE (Supplement £13.00)

Stuffed courgette, 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)

BALLOTINE OF LEMON SOLE

Leeks, pomme mousseline and caviar sauce (348 Kcal)

DOVER SOLE (Supplement £13.00)

Simply grilled or meunière (368 or 495 Kcal)

HONEY-SPICED CREEDY CARVER DUCK

Cromesquis of confit legs, mulled wine pear and braised radicchio (484 Kcal)

LIGHTLY SMOKED FALLOW DEER LOIN

Spaghetti of celeriac, Bramley apple and black truffle (424 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)

ON THE TROLLEY:

ROASTED BALLOTINE OF ENGLISH TURKEY

Roasted potatoes, Brussels sprouts, red cabbage and roasting juices (450 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 seasonal produce available whenever possible.

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