

FIRST COURSE

BALLOTINE OF FOIE GRAS

Burnt orange gel, pistachio, Madeira and toasted brioche (356 kcal)

TRUFFLE AND PARMESAN AGNOLOTTI

Roasted swede purée and Parmesan foam (280 kcal)

TERRINE OF MARINATED ENGLISH BEETROOT

Oscietra caviar, pickled baby vegetables, black pepper crème fraîche and winter leaves (264 kcal)

SOY-MARINATED YELLOWFIN TUNA

Vietnamese vegetable roll, pickled ginger, puffed grains and green chilli emulsion (202 kcal)

SAFFRON-GLAZED ORKNEY SCALLOPS

Celeriac, Granny Smith and white balsamic (230 kcal)

CLUB OAK-SMOKED SALMON

Cured and smoked in-house

Blinis, shallot and crème fraîche (208 kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement: £9.00)

Shallot vinegar and lemon (70 kcal)

JERUSALEM ARTICHOKE AND TARRAGON RISOTTO

Slow-cooked artichokes and truffle emulsion (316 kcal)

TASTING MENU 2026

THIS MENU CAN ONLY BE SERVED TO THE WHOLE TABLE
THE LAST ORDERS FOR THIS MENU ARE AT 2:00 PM FOR LUNCH AND 9:00 PM FOR DINNER
£99.00 per person, £153.00 with matching wines

BALLOTINE OF FOIE GRAS

Burnt orange gel, pistachio, Madeira and toasted brioche

Malmsey Blandy's 15-year-old, Madeira, Portugal

JERUSALEM ARTICHOKE AND TARRAGON RISOTTO

Slow-cooked artichokes and truffle emulsion

Soave Classico 'La Rocca', Pieropan, Veneto, Italy

ROASTED WILD SEA BASS

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce

Vermentino, Antonella Corda, Sardinia, Italy

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed duck liver, wild mushrooms, mousseline potatoes, truffle and bone marrow sauce

Goulée by Cos d'Estournel, Saint-Estèphe, Bordeaux, France

BANANA SOUFFLE

Caramel ice cream

Moscato d'Asti 'Centive', Tenuta Olim Bauda, Piedmont, Italy

MAIN COURSE

CORNISH TURBOT COOKED ON THE BONE (Supplement: £13.75)

Crispy cannelloni of artichoke, horseradish Béarnaise (624 kcal)

ROASTED WILD SEA BASS

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce (446 kcal)

DOVER SOLE (Supplement: £13.75)

Simply grilled or meunière (368 or 495 kcal)

OVEN-BAKED CORNISH COD

Ragoût of clams, mussels and white beans, Roscoff and Espelette butter sauce (408 kcal)

ROLLED CRISP PORK BELLY

Leaf spinach, parsley purée, smoked sausage and potato stew, anise sauce (705 kcal)

LOIN OF FALLOW DEER

Celeriac fondant and chervil, roasted apple, walnut and blackberry sauce (484 kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed duck liver, wild mushrooms, mousseline potatoes, truffle and bone marrow sauce (504 kcal)

THE BUTCHER'S CUT (FOR TWO) (Supplement: £9.50pp)

Served with chef's seasonal garnish (1734 kcal)

SIDE ORDERS

£6.75 each

Medley of vegetables (56 Kcal), Tenderstem broccoli (116 kcal), Creamed spinach (170 kcal), Leaf spinach (35 kcal), Green beans (35 Kcal), Mousseline potatoes (342 kcal), New potatoes (111 kcal), Fries (121 kcal)

TWO COURSES: £68.00 THREE COURSES: £81.00

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.