

# 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-SMOKE 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*

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## **JERUSALEM ARTICHOKE AND TARRAGON RISOTTO**

Slow-cooked artichokes and truffle emulsion

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

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## **ROASTED WILD SEA BASS**

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce

*Vermentino, Antonella Corda, Sardinia, Italy*

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## **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*

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## **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**

|   | <b>Vintage</b> | <b>150 ml</b> | <b>Bottle</b> |
|---|----------------|---------------|---------------|
| 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 <sup>er</sup> Cru, Brut, Ludes, France      | NV             | £10.25        | £46.00        |
| Forget-Brimont Rosé, 1 <sup>er</sup> 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.