

FIRST COURSE

BALLOTINE OF FOIE GRAS

Burnt orange gel, Madeira and toasted brioche (730 kcal)

SOY-MARINATED YELLOWFIN TUNA

Vietnamese vegetable roll, pickled ginger, puffed grains and green chilli emulsion (171 kcal)

CLUB OAK-SMOKED SALMON

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

SAFFRON-GLAZED ORKNEY SCALLOPS

Celeriac, Granny Smith and white balsamic (338 kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement: £9.00)

Shallot vinegar and lemon (70 kcal)

ENGLISH GARLIC RISOTTO

Chilli-infused panko and wild garlic oil (236 kcal)

RAVIOLI OF SLOW COOKED BEEF

Leek, potato foam, pecorino cream (320 kcal)

SPRING GARDEN VEGETABLE SALAD

Oscietra caviar, pickled mushrooms, goat's curd, heritage radish, pumpernickel and sunflower seed crumb, herb emulsion (240 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, Madeira and toasted brioche

Muscat de Beaumes de Venise, Dom des Bernardins, France, 2023

ENGLISH GARLIC RISOTTO

Chilli-infused panko and wild garlic oil

Pouilly-Fumé, Firmin Dezat, Loire, France, 2024

BRAISED CORNISH HALIBUT

Leek and nori terrine, hazelnut crust, cauliflower purée, clams, brown shrimp and crab, shellfish and crème fraîche sauce

Bourgogne Blanc, Dom Sylvain Bizot, Burgundy, France, 2020

HEREFORD-ANGUS CROSS BEEF FILLET

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

Chianti Classico, San Felice, Tuscany, Italy, 2022

BANANA SOUFFLE

Caramel ice cream

Vin Santo, Castello di Brolio, Barone Ricasoli, Tuscany, Italy, 2011

MAIN COURSE

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

Crispy cannelloni of artichoke, horseradish Béarnaise (484 kcal)

ROASTED WILD SEA BASS

Fennel cream, Romanesco, glazed shallot and bouillabaisse sauce (544 kcal)

BRAISED CORNISH HALIBUT

Leek and nori terrine, hazelnut crust, cauliflower purée
clams, brown shrimp and crab, shellfish and crème fraîche sauce (370 kcal)

DOVER SOLE (Supplement: £13.75)

Simply grilled or meunière (368 or 495 kcal)

ROLLED CRISP PORK BELLY

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

ROASTED CUTLETS OF DORSET LAMB

Braised shoulder in pancetta, baby turnip, cime di rapa, ricotta gnocchi, turnip purée,
lamb and nasturtium jus (490 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 (1,734 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	125 ml	150ml	Bottle
Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV		£14.40	£65.50
Palmer & Co, Brut Réserve, Reims	NV		£12.80	£58.00
Palmer & Co, Blanc de Blancs, Reims	2015		£16.30	£74.00
Taittinger Prelude, Brut Grand Cru, Reims	NV		£20.30	£92.00
Rare Brut Millésime, Reims	2012	£35.00		£190.00

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.