

FIRST COURSE

BALLOTINE OF FOIE GRAS

Chamomile gel, marinated peach, pain d'épices and toasted brioche (700 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)

ROASTED ORKNEY SCALLOPS

Iberico chorizo and chickpea salad, herb tuile, romesco sauce (320 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

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

Chamomile gel, marinated peach, pain d'épices 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, Château de Tracy, 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 'Combe d'Orange', Dom. Jean-Jacques Girard, Burgundy, France, 2019

HEREFORD-ANGUS CROSS BEEF FILLET

Black olives, baby artichoke, confit tomato, baba ghanoush, red wine and basil 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)

Morel and spinach bonbon, garden asparagus, chervil and Espelette Béarnaise (520 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 CUTLET AND STRIPLOIN OF DORSET LAMB

Slow-cooked shoulder in pancetta, Portland asparagus, cime di rapa, ricotta gnocchi, nasturtium jus (490 kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

Black olives, baby artichoke, confit tomato, baba ghanoush, red wine and basil sauce (580 kcal)

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

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), Jersey Royals (115 kcal), Rosemary Triple Cooked Chips (150 kcal), Fries (121 kcal)

TWO COURSES: £68.00 THREE COURSES: £81.00



Afternoon Tea Inspired by Mary Poppins

Step into a world of magic with our Mary Poppins-Themed Afternoon Tea in the Great Gallery.

Enjoy beautifully themed treats, live music, and a touch of nostalgia every Saturday from the 11th of April to the 27th of June.

£65.00 per person or £80.00 with a glass of Rosé Champagne. Practically perfect for a charming afternoon escape.

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 2,000 kcal a day. All prices are inclusive of VAT.