

# FIRST COURSE

## PAN-FRIED FOIE GRAS

Chamomile gel, marinated peach, pain d'épices, toasted brioche (429 kcal)

## DRESSED DEVON CRAB

Egg yolk purée, compressed radish, croutons, Oscietra caviar (302 kcal)

## SPAGHETTI ALLA CHITARRA

Sicilian prawns, lemon gel, pistachio pesto (386 kcal)

## CLUB OAK-SMOKED SALMON

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

## ROASTED ORKNEY SCALLOPS

Ibérico chorizo and chickpea salad, herb tuile, romesco sauce (313 kcal)

## HALF A DOZEN CARLINGFORD OYSTERS (Supplement: £9.00)

Shallot vinegar and lemon (70 kcal)

## MARINATED HERITAGE TOMATO

Fermented garlic, tomato consommé, Tunworth foam, crisp sourdough (288 kcal)

## RISOTTO OF SUMMER VEGETABLES

Peas, burrata, pine nut foam (263 kcal)

# TASTING MENU

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

## PAN-FRIED FOIE GRAS

Chamomile gel, marinated peach, pain d'épices, toasted brioche  
*Vin Santo, Castello di Barbi, Tuscany, Italy, 2015*

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## RISOTTO OF SUMMER VEGETABLES

Peas, burrata, pine nut foam  
*Chablis, Domaine Samuel Billaud, Burgundy, France, 2021*

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## BRAISED CORNISH HALIBUT

Salted grapes, spinach, clams, vin jaune sauce  
*Muscadet Sèvre-et-Maine Sur Lie, Château de Chasseloir, Loire Valley, France, 2022*

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## HEREFORD-ANGUS CROSS BEEF FILLET

Black olives, baby artichokes, confit tomato, baba ghanoush, red wine and basil sauce  
*Valpolicella Superiore 'Ruberpan', Pieropan, Veneto, Italy, 2022*

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## RASPBERRY SOUFFLE

Raspberry sorbet  
*Moscato d'Asti 'Centive', Tenuta Olim Bauda, Piedmont, Italy, 2025*

# MAIN COURSE

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

Wild mushroom bon-bon, baby vegetables, chervil and Espelette Béarnaise (489 kcal)

## **ROASTED JOHN DORY**

Crushed new potatoes, peas, baby gem, wilted watercress, warm tartare sauce (331 kcal)

## **BRAISED CORNISH HALIBUT**

Salted grapes, spinach, clams, vin jaune sauce (419 kcal)

## **DOVER SOLE (Supplement: £13.75)**

Simply grilled or meunière (368 or 495 kcal)

## **NORTHFOLK BLACK LEG CHICKEN**

Lovage purée, hen of the woods, confit leg salad, supreme sauce (341 kcal)

## **ROASTED CUTLET AND STRIPLOIN OF DORSET LAMB**

Sweetbread and tarragon mousse, courgette purée, courgette flower, lamb and black pepper sauce (531 kcal)

## **HEREFORD-ANGUS CROSS BEEF FILLET**

Black olives, baby artichokes, confit tomato, baba ghanoush, red wine and basil sauce (369 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), green beans (35 kcal), leaf spinach (35 kcal), new potatoes (111 kcal),  
Parmesan and truffle triple-cooked chips (150 kcal), fries (200 kcal)

**TWO COURSES: £68.00    THREE COURSES: £81.00**

<b>Champagne / Sparkling</b>	<b>Vintage</b>	<b>125ml</b>	<b>150ml</b>	<b>Bottle</b>
Nyetimber, Classic Cuvée, Sussex, United Kingdom	MV		£14.40	£65.00
Palmer & Co, Brut Réserve, Reims	NV		£12.80	£58.00
Perrier-Jouët, Brut, Épernay	NV		£14.50	£72.00
Palmer & Co, Blanc de Blancs, Reims	2018		£16.30	£74.00
Taittinger Prélude, Brut Grand Cru, Reims	NV		£20.30	£92.00
Perrier-Jouët, Blason Rosé, Épernay	NV		£22.50	£105.00
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 when 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.