

FIRST COURSE

SEARED FOIE GRAS

Pickled figs, walnut and Madeira cake, Greek yoghurt, toasted brioche (407 kcal)

DRESSED DEVON CRAB

Parsley purée, herb tuile, Oscietra caviar (258 kcal)

SPAGHETTI ALLA CHITARRA

Cacio e pepe, crisp guanciale (393 kcal)

CLUB OAK-SMOKED SALMON

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

ROASTED ORKNEY SCALLOPS

Jerusalem artichoke ragout, artichoke and tarragon purée, coffee emulsion (266 kcal)

HALF A DOZEN CARLINGFORD OYSTERS (Supplement: £9.00)

Shallot vinegar and lemon (70 kcal)

CELERIAC AND CONFIT SHALLOT REMOULADE

Salted grapes, pickled celery, celeriac cream, fermented garlic (213 kcal)

CEP RISOTTO

Goat's cheese and marjoram (249 kcal)



OSCIETRA CAVIAR

Grated egg white and yolk, shallots, parsley, crème fraîche, blinis

10g £27.20 | 30g £81.60 | 50g £136.00



TASTING MENU

THE TASTING MENU IS TO BE ENJOYED BY THE ENTIRE 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

SEARED FOIE GRAS

Pickled figs, walnut and Madeira cake, Greek yoghurt, toasted brioche
Blandy's 15-Year-Old Malmsey, Madeira, Portugal, NV

CEP RISOTTO

Goat's cheese and marjoram
Soave Classico 'La Rocca', Pieropan, Veneto, Italy, 2022

OVEN-BAKED WILD SEA BASS

Squid, violet artichokes, smoked aubergine, basil and green olive sauce
Assyrtiko 'Wild Ferment', Gaia, Santorini, Greece, 2020

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed king oyster mushroom, braised ox cheek in pancetta,
spinach purée, pommes Anna, peppercorn sauce
Pastourelle de Clerc Milon, Château Clerc Milon, Pauillac, Bordeaux, France, 2018

EXOTIC SOUFFLE

Passion fruit sorbet
Gewürztraminer Vendange Tardive, Hugel, Alsace, France, 2015

MAIN COURSE

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

Confit Ratte potato, Roscoff onion, green peppercorn béarnaise (428 kcal)

OVEN-BAKED WILD SEA BASS

Squid, violet artichokes, smoked aubergine, basil and green olive sauce (420 kcal)

ROASTED CORNISH COD

Curried white bean ragout, clams and mussels, brown shrimp, lovage emulsion, white onion sauce (485 kcal)

DOVER SOLE (Supplement: £13.75)

Simply grilled or meunière (368 or 495 kcal)

NORFOLK BLACK LEG CHICKEN

Truffle fondant potato, cauliflower purée, Swiss chard, walnut jus gras (449 kcal)

ROLLED CRISPY BELLY OF PORK

Apple and black pudding compote, baby turnips, caramelised apple purée, sage and cider sauce (600 kcal)

HEREFORD-ANGUS CROSS BEEF FILLET

Glazed king oyster mushroom, braised ox cheek in pancetta, spinach purée, pommes Anna, peppercorn sauce (501 kcal)

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

Served with the chef's seasonal garnish (1,734 kcal)

SIDE ORDERS

£6.75 each

Seasonal vegetables (56 kcal), green beans (35 kcal), leaf spinach (35 kcal), new potatoes (111 kcal), mousseline potatoes (342 kcal), parsley and truffle triple-cooked chips (200 kcal), fries (200 kcal)

TWO COURSES: £68.00 THREE COURSES: £81.00

Champagne / Sparkling	Vintage	125ml	150ml	Bottle
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.