FIRST COURSE

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

TERRINE OF SEASONAL GAME
Foie gras, kumquat and jalapeño chutney, toasted sourdough (344 kcal)

POTATO AND SAGE RAVIOLO
Wild boar ragù, almond pesto (386 kcal)

CEP AND PARTRIDGE RISOTTO
Confit shallot, parsley foam (248 kcal)

DRESSED DEVON CRAB
Parsley purée, herb tuile, Oscietra caviar (258 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)

OSCIETRA CAVIAR
Grated egg whites and yolks, shallots, parsley, crème fraîche, blinis

10g £27.20 | 30g £81.60 | 50g £136.00

GAME 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

TERRINE OF SEASONAL GAME
Foie gras, kumquat and jalapeño chutney, toasted sourdough
Blandy's 15-Year-Old Malmsey, Madeira, Portugal, NV

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CEP AND PARTRIDGE RISOTTO
Confit shallot, parsley foam
Soave Classico 'La Rocca', Pieropan, Veneto, Italy, 2022

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LOIN OF FALLOW DEER
Lightly smoked venison and blackcurrant stew, confit celeriac,
roast celeriac cream, winter kale, almond and juniper sauce
Pastourelle de Clerc Milon, Château Clerc Milon, Pauillac, Bordeaux, France, 2018

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

MAIN COURSE

CORNISH HALIBUT COOKED ON THE BONE (Supplement: £13.75)
Confit Ratte potato, Roscoff onion, chervil and preserved lemon hollandaise (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)

BREAST AND CONFIT OF PHEASANT
Truffle fondant potato, cauliflower purée, Swiss chard, tarragon jus (500 kcal)

LOIN OF FALLOW DEER
Lightly smoked venison and blackcurrant stew, confit celeriac, roast celeriac cream, winter kale, almond and juniper sauce (373 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: £13.75 pp)
Served with the chef's seasonal garnish (1,734 kcal)

SIDE ORDERS
£6.75 each

Medley of vegetables (56 kcal), glazed winter greens (50 kcal), leaf spinach (35 kcal), new potatoes (111 kcal), mousseline potatoes (342 kcal), parsley and truffle triple-cooked chips (200 kcal), French fries (200 kcal)

TWO COURSES: £68.00 THREE COURSES: £81.00

Champagne / Sparkling	Vintage	125ml	150ml	Bottle
Nyetimber, Classic Cuvee, Sussex, United Kingdom	MV		£14.40	£65.50
Lanson Le Black Creation 258, Brut, Reims	NV		£11.90	£54.00
Charles Heidsieck, Brut Réserve, Reims	NV		£14.50	£66.00
Taittinger Prelude, Brut Grand Cru, Reims	NV		£20.30	£92.00
Ruinart Rosé Brut, Reims	NV		£22.70	£103.00
Ruinart Blanc de Blancs, Reims	NV		£24.20	£110.00
Möet et Chandon 'Dom Pérignon', Brut, Epernay	2017	£40.40		£220.00

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.