

STARTERS

OYSTER 60 kcal (each)	6
Achill Island, West Ireland rock oyster, Yorkshire rhubarb, ginger and chili dressing	
TARTARE 354 kcal	18
Hand-cut Black Angus beef tartare, piquillo peppers, saffron dressing, green olive, capers, garlic aioli	
CRAB MASALA 364 kcal	15
Baked soft shell crab, picked herbs, lime tomato chutney, coconut masala sauce	
SMOKED SALMON 289 kcal	17
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
TART TATIN (vg) 473 kcal	14
Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola	
TÊTE DE MOINE (v) 505 kcal	16
Tête de Moine cheese, preserved cherry heritage beetroots, crispy kale, lavosh	
TUNA BOTANICALS 371 kcal	20
Yellowfin tuna sashimi, Monkey 47 botanical dressing blood orange, wasabi roe, puffed wild rice, pickled chili	
INVISIBLE CHIPS	1
Charity donation to 'Hospitality Action'	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	40 / 85

MAINS

CHICKEN 856 kcal	35
Corn-fed chicken supreme, wild garlic, Hen of the woods, young lettuce, broad bean duxelles, roasted chicken jus	
LAMB 1344 kcal	37
BBQ Suffolk lamb rack, Irish sheep's milk labneh, petit pois harissa lamb shoulder samosa, Wye Valley asparagus	
HALIBUT 681 kcal	36
Seared halibut Bourguignon, pancetta, leek, salsify button onions and mushrooms, roasted bone sauce	
LINGUINE 715 kcal	33
Cornish white and brown crab, fresh egg linguine crushed cherry tomatoes, garlic, samphire and tarragon	
SEA BREAM 772 kcal	35
Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
GNOCCHI (vg) 1064 kcal	28
Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade	
CHELTENHAM WELLINGTON (vg) 1379 kcal	29
Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	
RIBEYE 1052 kcal	46
300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	
PORK CUTLET 1718 kcal	35
300g Old Spot pork cutlet, fennel salami crust black pepper purée, Cumberland sauce	
RABBIT 774 kcal	33
A celebration of rabbit, seared loin, house rabbit sausage pulled leg and lyonnaise onions, parsnip, mustard sauce	

TO SHARE

T-BONE (for two) 3508 kcal	58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, vadouvan dressing, chips	
TOMAHAWK (for two) 5190 kcal	65 per person
1.3kg, salt aged, west country Angus Tomahawk baby gem, vadouvan dressing, chips	

IN ADDITION

Warmed sourdough bread, salted French butter 712 kcal	6.5
Béarnaise sauce 877 kcal	4
Peppercorn sauce 787 kcal	4
Truffle mayonnaise 468 kcal	3
Five garlic prawns 363 kcal	16

SIDES

MIXED LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
GREEN BEANS (v/vg) 453 kcal	8
Extra fine green beans, tarragon butter	
PETIT POIS (v/vg) 352 kcal	7
English peas "à la française", baby gem, smoked bacon	
JERSEY ROYALS (vg) 413 kcal	8
Jersey royal potatoes, caramelised onions, salsa verde	
POMMES FRITES (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	
POTATO MOUSSELINE (v) 632 kcal	6
Creamed potato purée	

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.