

BREAD & BUTTER 654 kcal	3
Warmed sourdough bread, salted French butter	
OYSTER 32 kcal	4 each
Jersey rock oyster aged sherry vinegar mignonette	
+ GLASS OF LANSON CHAMPAGNE 125ml	16

STARTERS

CONSOMMÉ (vg) 193 kcal	13
Wild mushroom consommé, black truffle, King oyster mushroom, pearl barley and chestnuts	
BURRATA (v) 682 kcal	16
Buffalo milk burrata, globe artichoke pesto, winter truffle crostini, black grapes	
CRAB 423 kcal	16
Devonshire white crab salad, quinoa, granny smith apple, langoustine tea	
SMOKED SALMON 201 kcal	14
Highland cure oak-smoked salmon, crème fraiche, melba toast, capers, dill, Avruga caviar	
DUCK LIVER BALLOTINE 220 kcal	18
Ballotine of duck liver, pear and saffron chutney, gingerbread	
TARTARE 204 kcal	18
Hand-cut Yorkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	
CAVIAR 434 kcal / 486 kcal	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	40 / 85

MAINS

HISPI CABBAGE (vg) 419 kcal	23
Char-grilled hispi cabbage, whipped hazelnut cream, chestnut purée, winter black truffle	
GNOCCHI (vg) 375 kcal	26
Rice flour gnocchi, thyme roasted Delica pumpkin, wilted baby spinach, crispy sage, plant based Nduja	
SALMON 551 kcal	32
Pan-fried Loch Duart salmon, broccoli and garlic purée, tenderstem à la Polonaise, admiral sauce	
STONE BASS 673 kcal	34
Seared fillet of stone bass, fregola, garlic prawns, tarragon, lobster essence, smoked caviar	
LOBSTER 2125 / 2732 kcal	half / whole
Roast 650g Canadian lobster, garlic butter, tomato and basil hollandaise, pommes frites	30 / 52
CHICKEN KYIV 1610 kcal	29
Corn-fed chicken breast, garlic and truffle butter, wild mushroom ragu, confit garlic sauce	
DUCK 995 kcal	35
Dry-aged Sladesdown duck breast, heritage carrots, honey glazed carrot purée, red cabbage, duck jus	
PORK BELLY 2281 kcal	34
Suffolk Orchard pork belly, truffled pommes puree, black pudding, brussel sprout tops, red wine sauce	
BEEF FILLET 843 kcal	43
200g Hereford beef fillet, celeriac and coffee purée, caramelised shallot, sauce Perigourdine	

GRILL

SIRLOIN 1184 kcal	45
300g, 42 day dry-aged, Black Angus, baby gem, béarnaise	
Add ½ lobster 606 kcal	+22
CHATEAUBRIAND (for two) 3430 kcal	45 per person
550g Black Hereford Chateaubriand, baby gem, chips, béarnaise and peppercorn sauce	
Add ½ lobster 606 kcal	+22
TOMAHAWK (for two) 4990 kcal	60 per person
1kg Salt-aged west country Tomahawk, chips, baby gem, béarnaise and peppercorn sauce	
Add ½ lobster 606 kcal	+22
SIDES	
WINTER LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
BLACK TRUFFLE MOUSSELINE (v) 693 kcal	9
Black truffle potato puree	
RED CABBAGE (vg) 128 kcal	6
Braised red cabbage, golden raisins	
POMMES FRITES (vg) 1008 kcal	7
Chips, garlic and rosemary sea salt	
BROCOLLI (v/vg) 136 kcal	8
Tenderstem broccoli, chestnuts and pumpkin seeds	
ROAST POTATOES (vg) 128 kcal	7
Traditional roast potatoes, garlic and rosemary	
PIGS IN BLANKETS 140 kcal	9
Pork chipolatas wrapped in smoked bacon	

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.