

BREAD & BUTTER 654 kcal	3
Warmed sourdough bread, salted French butter	
OYSTER 43 kcal	4 each
Jersey rock oyster	
aged sherry vinegar mignonette	
+ GLASS OF LANSON CHAMPAGNE 125ml	16

STARTERS

CONSOMMÉ (vg) 567 kcal	13
Wild mushroom consommé, black truffle, King oyster mushroom, pearl barley and chestnuts	
BURRATA (v) 618 kcal	16
Buffalo milk burrata, globe artichoke pesto, Perigord truffle crostini, black grapes	
CRAB 705 kcal	17
Cornish crab salad, brown crab mayonnaise, potato terrine, Shetland mussel velouté	
SMOKED SALMON 293 kcal	16
Highland cure oak-smoked salmon, crème fraîche, melba toast, capers, dill, Avruga caviar	
TARTARE 201 kcal	18
Hand-cut Yorkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraîche, warm blinis	40 / 85

MAINS

HISPI CABBAGE (vg) 259 kcal	23
Chargrilled hispi cabbage, whipped hazelnut cream, chestnut purée, winter black truffle	
GNOCCHI (vg) 410 kcal	26
Rice flour gnocchi, thyme roasted Delica pumpkin, wilted baby spinach, crispy sage, plant based Nduja	
RISOTTO (v) 943 kcal	28
Carnaroli rice risotto, shiitake mushroom cream, thyme roasted cep mushrooms, winter black truffle	
SALMON 765 kcal	32
Pan-fried Loch Duart salmon, broccoli and garlic purée, tenderstem à la Polonaise, admiral sauce	
SEA BREAM 494 kcal	34
Seared fillet of sea bream, fregola, garlic prawns, tarragon, lobster essence, smoked caviar	
CHICKEN KYIV 1557 kcal	29
Corn-fed chicken breast, garlic and truffle butter, wild mushroom ragu, confit garlic sauce	
PORK BELLY 1425 kcal	34
Suffolk Orchard pork belly, truffled pommes purée, black pudding, brussel sprout tops, red wine sauce	
BEEF FILLET 1404 kcal	43
200g Hereford beef fillet, celeriac and coffee purée, caramelised shallot, sauce Perigourdine	

GRILL

SIRLOIN 1238 kcal	45
300g, 42 day dry-aged, Black Angus, baby gem, béarnaise	
Add five garlic prawns 363 kcal	+16
CHATEAUBRIAND (for two) 3730 kcal	45 per person
550g Black Hereford Chateaubriand, baby gem, chips, béarnaise and peppercorn sauce	
Add five garlic prawns 363 kcal	+16
TOMAHAWK (for two) 6006 kcal	60 per person
1kg Salt-aged west country Tomahawk, chips, baby gem, béarnaise and peppercorn sauce	
Add five garlic prawns 363 kcal	+16
SIDES	
WINTER LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
POTATO MOUSSELINE (v) 473 kcal	6
Creamed potato purée	
CABBAGE AND CARROTS (vg) 259 kcal	6
Braised hispi cabbage, carrots	
POMMES FRITES (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	
BROCCOLI (v/vg) 342 kcal	8
Tenderstem broccoli, chestnuts and pumpkin seeds	

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.