

BREAD & BUTTER 654 kcal	3
Warmed sourdough bread, salted French butter	

## STARTERS

CONSUMMÉ (vg) 293 kcal	13
Wild mushroom consommé, black truffle	
King oyster mushroom, pearl barley and chestnuts	
BURRATA (v) 878 kcal	16
Buffalo milk burrata, fresh basil pesto, pine	
broad beans, smoked tomatoes, croutons	
OYSTER 43 kcal (each)	4
Jersey rock oyster	
aged sherry vinegar mignonette	
CRAB 202 kcal	17
Cornish crab salad, brown crab mayonnaise	
English asparagus, grapefruit, granny smith apple	
SMOKED SALMON 291 kcal	16
Highland cure oak-smoked salmon, crème fraîche	
melba toast, capers, dill, Avruga caviar	
TARTARE 487 kcal	18
Westholme Wagyu beef tartare, Soy tallow dressing	
Hen of the woods mushroom, potato crisps	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraîche, warm blinis	40 / 85

## MAINS

GNOCCHI (vg) 787 kcal	26
Rice flour gnocchi, tenderstem broccoli, garlic	
pickled chillies, extra virgin olive oil, pine kernels	
HALIBUT 782 kcal	36
Seared fillet of halibut, fondant potato	
Shetland mussel fricassee, roasted bone sauce	
HAKE KYIV 2172 kcal	29
Cornish Hake, wild garlic butter, daikon radish	
miso mayonnaise, beurre blanc	
SEA BREAM 494 kcal	34
Seared fillet of sea bream, fregola, garlic prawns	
tarragon, langoustine bisque, smoked caviar	
CHICKEN 1176 kcal	33
Sutton Hoo chicken and truffle ballotine, morels	
white and green asparagus, chicken jus	
SIRLOIN 1238 kcal	45
300g, 42 day dry-aged, Black Angus, baby gem,	
béarnaise	
Add five garlic prawns 363 kcal	+16
LAMB 1143 kcal	37
Herdwick cannon of lamb, creamed potatoes	
petit pois à la Française, bacon, minted red wine jus	
BEEF FILLET 1277 kcal	43
200g Hereford beef fillet, celeriac and coffee purée	
caramelised shallot, sauce Périgourdine	

## TO SHARE

CHATEAUBRIAND (for two) 4488 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) 6634 kcal	60 per person
1kg Salt-aged west country Tomahawk	
SIDES	
MIXED LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
FENNEL & ORANGE (v/vg) 273 kcal	7
Shaved raw fennel, spring onion, oranges	
GREEN BEANS (v/vg) 342 kcal	8
Extra fine green beans, tarragon butter	
ARTICHOKES (v/vg) 529 kcal	6
Roasted Jerusalem artichokes, onion and fennel	
POTATO MOUSSELINE (v) 473 kcal	6
Creamed potato purée	
POMMES FRITES (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	

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.



Feast your eyes



Life's a picnic