

<b>BREAD &amp; BUTTER</b> 654 kcal	5
Warmed sourdough bread, salted French butter	

**STARTERS**

<b>TOMATO (vg)</b> 344 kcal	14
Ox heart tomato, elderflower & earl grey Datterini melon sauce Vierge, celery granita, focaccia crostini	
<b>BURRATA (v)</b> 878 kcal	16
Buffalo milk burrata, fresh basil pesto, pine broad beans, smoked tomatoes, croutons	
<b>OYSTER</b> 32 kcal (each)	4
Colchester rock oyster aged sherry vinegar mignonette	
<b>CRAB</b> 202 kcal	17
Cornish crab salad, brown crab mayonnaise English asparagus, grapefruit, granny smith apple	
<b>SMOKED SALMON</b> 291 kcal	16
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
<b>TARTARE</b> 487 kcal	18
Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	
<b>CAVIAR</b> 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	40 / 85

**MAINS**

<b>GNOCCHI (vg)</b> 787 kcal	26
Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels	
<b>HALIBUT</b> 782 kcal	36
Seared fillet of halibut, fondant potato Shetland mussel fricassee, roasted bone sauce	
<b>HAKE KYIV</b> 2172 kcal	29
Cornish Hake, wild garlic butter, daikon radish miso mayonnaise, beurre blanc	
<b>SEA BREAM</b> 494 kcal	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
<b>DUCK</b> 1145 kcal	32
Sladesdown farm dry-aged duck Tortellini, petit pois, morel mushrooms, English asparagus, duck jus	
<b>LAMB</b> 1143 kcal	37
Herdwick cannon of lamb, creamed potatoes petit pois à la Française, bacon, minted red wine jus	
<b>CHICKEN</b> 1176 kcal	33
Sutton Hoo chicken and truffle ballotine, morels white and green asparagus, chicken jus	
<b>BEEF FILLET</b> 1277 kcal	43
200g Hereford beef fillet, celeriac and coffee purée caramelised shallot, sauce Perigourdine	

**GRILL**

<b>RIBEYE</b> 849 kcal	45
300g, dry-aged Black Angus Rib-eye, gem lettuce	
<b>CHATEAUBRIAND (for two)</b> 3036 kcal	44 per person
550g Black Hereford Chateaubriand, baby gem, chips	
<b>T-BONE (for two)</b> 3902 kcal	55 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, chips	

**IN ADDITION**

Béarnaise Sauce 628 kcal	3	Peppercorn Sauce 642 kcal	3
Truffle Mayonnaise 468 kcal	3	Five Garlic Prawns 363 kcal	16

**SIDES**

<b>MIXED LEAF SALAD (v)</b> 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
<b>HERITAGE TOMATO &amp; FENNEL (vg)</b> 215 kcal	8
Isle of wight tomatoes, raw fennel, spring onion	
<b>GREEN BEANS (v/vg)</b> 342 kcal	8
Extra fine green beans, tarragon butter	
<b>RATATOUILLE (vg)</b> 222 kcal	7
Provençal vegetables, tomato, smoked aubergine	
<b>POTATO MOUSSELINE (v)</b> 473 kcal	6
Creamed potato purée	
<b>POMMES FRITES (vg)</b> 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.