

BREAD & BUTTER 712 kcal	5
Warmed sourdough bread, salted French butter	

STARTERS

TOMATO (vg) 344 kcal 14
Ox heart tomato, elderflower & earl grey Datterini
melon sauce Vierge, celery granita, focaccia crostini

GOATS CHEESE (v) 379 kcal 16
Fleur des Marais Salants goats' cheese, pine nut,
confit courgettes, pickled shallots, mint

OYSTER 22 kcal (each) 4
Jersey rock oyster
aged sherry vinegar mignonette

TUNA 420 kcal 18
Yellowfin tuna sashimi, yuzu, soy and sesame
wasabi avocado purée, lotus, Calabrian chilli

OCTOPUS 415 kcal 19
Octopus Carpaccio, furikake seasoning, sesame,
Squid ink aioli, lime, radish and cucumber salad

SMOKED SALMON 289 kcal 16
Highland cure oak-smoked salmon, crème fraiche
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 fraiche, warm blinis 40 / 85

MAINS

GNOCCHI (vg) 767 kcal 26
Rice flour gnocchi, tenderstem broccoli, garlic
pickled chillies, extra virgin olive oil, pine kernels

TEMPURA CAPONATA (vg) 869 kcal 25
Summer Provençal caponata, red pepper emulsion,
crispy capers, tempura baby vegetables and leaves

SKATE 1083 kcal 33
Cornish ray wing, lime, anchovy, beurre noisette,
Szechuan peppercorn sauce

HALIBUT 471 kcal 38
Seared supreme of halibut, spiced pepper crust,
Vadouvan sauce, vermicelli, cherry tomato

SEA BREAM 591 kcal 34
Seared fillet of sea bream, fregola, garlic prawns
tarragon, langoustine bisque, smoked caviar

CHICKEN 1347 kcal 33
Corn-fed chicken breast, sweetcorn purée, Espelette,
charred corn, fried polenta, tarragon salsa verde

DUCK 584 kcal 37
Sladesdown farm dry-aged duck breast, courgettes,
Jersey royals, courgette lyonnaise, red wine jus

LAMB 1143 kcal 37
Herdwick cannon of lamb, creamed potatoes
petit pois à la Française, bacon, minted red wine jus

BEEF FILLET 659 kcal 43
200g Hereford beef fillet, broad bean purée,
prosciutto, panko crumb, Bordelaise sauce

GRILL

RIBEYE 849 kcal 46
300g, dry-aged Black Angus Rib-eye, gem lettuce

CHATEAUBRIAND (for two) 3036 kcal 44 per person
550g Black Hereford Chateaubriand, baby gem, chips

T-BONE (for two) 3902 kcal 58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone,
baby gem, chips

IN ADDITION

Béarnaise Sauce 868 kcal 3 Peppercorn Sauce 770 kcal 3
Bordelaise Sauce 205 kcal 3 Five Garlic Prawns 363 kcal 16

SIDES

MIXED LEAF SALAD (v) 39 kcal 6
Mixed seasonal leaves, sherry vinaigrette

HERITAGE TOMATO & FENNEL (vg) 215 kcal 8
Isle of wight tomatoes, raw fennel, spring onion

GREEN BEANS (v/vg) 342 kcal 8
Extra fine green beans, tarragon butter

RATATOUILLE (vg) 222 kcal 7
Provençal vegetables, tomato, smoked aubergine

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.