

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

STARTERS

TOMATO (vg) 152 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 33 kcal (each)	4.5
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 347 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 329 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) 772 kcal	26
Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels	
TEMPURA CAPONATA (vg) 909 kcal	25
Summer Provençal caponata, red pepper emulsion, crispy capers, tempura baby vegetables and leaves	
SKATE 1205 kcal	33
Cornish ray wing, lime, anchovy, beurre noisette, Szechuan peppercorn sauce	
MONKFISH 759 kcal	38
Seared supreme of monkfish, spiced pepper crust, Vadouvan sauce, vermicelli, cherry tomato	
SEA BREAM 594 kcal	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
CHICKEN 1288 kcal	33
Corn-fed chicken breast, sweetcorn purée, Espelette, charred corn, fried polenta, tarragon salsa verde	
DUCK 643 kcal	37
Creedy Carver dry-aged duck breast, courgettes, Jersey royals, courgette lyonnaise, red wine jus	
LAMB 1150 kcal	37
Herdwick cannon of lamb, creamed potatoes petit pois à la Française, bacon, minted red wine jus	
BEEF FILLET 650 kcal	43
200g Hereford beef fillet, broad bean purée, prosciutto, panko crumb, Bordelaise sauce	

GRILL

RIBEYE 853 kcal	46
300g, dry-aged Black Angus Rib-eye, gem lettuce	
CHATEAUBRIAND (for two) 3252 kcal	44 per person
550g Black Hereford Chateaubriand, baby gem, chips	
T-BONE (for two) 3508 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 762 kcal	3
Bordelaise Sauce 194 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.

15% 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.