



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

STARTERS

TOMATO (vg) 152 kcal Ox heart tomato, elderflower & earl grey Datterini melon sauce Vierge, celery granita, focaccia crostini	14
GOATS CHEESE (v) 379 kcal Fleur des Marais Salants goats' cheese, pine nut, confit courgettes, pickled shallots, mint	16
OYSTER 33 kcal (each) Jersey rock oyster aged sherry vinegar mignonette	5
SMOKED SALMON 289 kcal Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	16
TARTARE 329 kcal Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	18
CAVIAR 380 kcal / 432 kcal King's Oscietra caviar, crème fraiche, warm blinis	10g / 30g 40 / 85

MAINS

GNOCCHI (vg) 772 kcal Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels	26
SKATE 1205 kcal Cornish ray wing, lime, anchovy, beurre noisette, Szechuan peppercorn sauce	33
SEA BREAM 594 kcal Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	34
CHICKEN 1288 kcal Corn-fed chicken breast, sweetcorn purée, Espelette, charred corn, fried polenta, tarragon salsa verde	33
LAMB 1150 kcal Herdwick cannon of lamb, creamed potatoes petit pois à la Française, bacon, minted red wine jus	37
BEEF FILLET 650 kcal 200g Hereford beef fillet, broad bean purée, prosciutto, panko crumb, Bordelaise sauce	43
RIBEYE 853 kcal 300g, dry-aged Black Angus Rib-eye, gem lettuce	46

TO SHARE

CHATEAUBRIAND (for two) 3252 kcal 550g Black Hereford Chateaubriand, baby gem, chips	44 per person
T-BONE (for two) 3508 kcal 1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, chips	58 per person

IN ADDITION

Béarnaise Sauce 868 kcal	4	Peppercorn Sauce 762 kcal	4
Bordelaise Sauce 194 kcal	4	Five Garlic Prawns 363 kcal	16

SIDES

MIXED LEAF SALAD (v) 39 kcal Mixed seasonal leaves, sherry vinaigrette	6
GREEN BEANS (v/vg) 342 kcal Extra fine green beans, tarragon butter	8
POTATO MOUSSELINE (v) 473 kcal Creamed potato purée	6
POMMES FRITES (vg) 1011 kcal Chips, garlic and rosemary sea salt	7

Menu subject to change

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.