

BREAD & BUTTER ^{712 kcal}	6
Warmed sourdough bread, salted French butter	

STARTERS

TART TATIN (vg) ^{473 kcal}	14
Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola	
GOATS CHEESE (v) ^{405 kcal}	16
Fleur des Marais Salants goats' cheese, pine nut heritage beetroot, courgette, pickled shallots, mint	
OYSTER ^{33 kcal (each)}	5
Jersey rock oyster, aged sherry vinegar mignonette	
SMOKED SALMON ^{289 kcal}	16
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
LOBSTER ^{831 kcal}	17
Soup of lobster bisque, saffron confit potato, cayenne crayfish, cucumber and Comté cheese	
TARTARE ^{440 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) ^{803 kcal}	26
Rice flour gnocchi, sautéed wild mushrooms, caramelised Jerusalem artichoke, persillade	
SKATE ^{1305 kcal}	33
Cornish ray wing, lime, anchovy, beurre noisette Szechuan peppercorn sauce	
SOLE ^{785 kcal}	32
Lemon Sole a la plancha, forestière mushroom tarte fine smoked butter kale, white wine sole velouté	
SEA BREAM ^{772 kcal}	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
GUINEA FOWL ^{1275 kcal}	35
Rosemary roasted guinea fowl supreme, fried thigh, soubise onion purée, savoy cabbage, shimeji, roast jus	
VEAL ^{1060 kcal}	36
Milk-fed rose veal round loin, creamed potatoes Swiss chard, shallots and garlic, grain mustard sauce	
VENISON ^{579 kcal}	37
Berkshire venison saddle, celeriac and cacao puree roasted beetroot, smoked tea blackberries, Huntsman sauce	
BEEF FILLET ^{607 kcal}	43
200g Hereford beef fillet, caraway carrot purée prosciutto, panko crumb, Bordelaise sauce	

GRILL

RIBEYE ^{1052 kcal}	46
300g, dry-aged Black Angus Rib-eye, gem lettuce	
CHATEAUBRIAND (for two) ^{3150 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 ^{877 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}	6
Mixed seasonal leaves, sherry vinaigrette	
ROASTED ROOTS (vg) ^{370 kcal}	8
Carrot, swede and parsnip, charred caponata chutney	
GREEN BEANS (v/vg) ^{453 kcal}	8
Extra fine green beans, tarragon butter	
POTATO MOUSSELINE (v) ^{632 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.