

BREAD & BUTTER <sup>712 kcal</sup>	6
Warmed sourdough bread, salted French butter	

## STARTERS

TART TATIN (vg) <sup>473 kcal</sup>	14
Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola	
GOATS CHEESE (v) <sup>405 kcal</sup>	16
Fleur des Marais Salants goats' cheese, pine nut heritage beetroot, courgette, pickled shallots, mint	
OYSTER <sup>33 kcal (each)</sup>	5
Jersey rock oyster, aged sherry vinegar mignonette	
SMOKED SALMON <sup>289 kcal</sup>	17
Highland cure oak-smoked salmon, crème fraîche melba toast, capers, dill, Avruga caviar	
LOBSTER <sup>831 kcal</sup>	17
Soup of lobster bisque, saffron confit potato cayenne crayfish, cucumber and Comté cheese	
TARTARE <sup>440 kcal</sup>	18
Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	
CAVIAR <sup>380 kcal / 432 kcal</sup>	10g / 30g 40 / 85
King's Oscietra caviar, crème fraîche, warm blinis	

## MAINS

GNOCCHI (vg) <sup>803 kcal</sup>	26
Rice flour gnocchi, sautéed wild mushrooms caramelised Jerusalem artichoke, persillade	
SKATE <sup>1305 kcal</sup>	33
Cornish ray wing, lime, anchovy, beurre noisette Szechuan peppercorn sauce	
SPICED COD <sup>985 kcal</sup>	30
Atlantic cod supreme, spiced pepper crust Autumn tomato & borlotti bean cassoulet	
SEA BREAM <sup>772 kcal</sup>	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
CHICKEN <sup>1085 kcal</sup>	35
Rosmary roasted chicken supreme, fried thigh soubise onion purée, savoy cabbage, shimeji, roast jus	
VEAL <sup>1060 kcal</sup>	36
Milk-fed rose veal round loin, creamed potatoes Swiss chard, shallots and garlic, grain mustard sauce	
VENISON <sup>579 kcal</sup>	37
Berkshire venison saddle, celeriac and cacao puree roasted beetroot, smoked tea blackberries, Huntsman sauce	
BEEF FILLET <sup>607 kcal</sup>	43
200g Hereford beef fillet, caraway carrot purée prosciutto, panko crumb, Bordelaise sauce	

## GRILL

RIBEYE <sup>1052 kcal</sup>	46
300g, dry-aged Black Angus Rib-eye, gem lettuce	
CHATEAUBRIAND (for two) <sup>3150 kcal</sup>	44 per person
550g Black Hereford Chateaubriand, baby gem, chips	
T-BONE (for two) <sup>3508 kcal</sup>	58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, chips	

## IN ADDITION

Béarnaise Sauce <sup>877 kcal</sup>	4	Peppercorn Sauce <sup>762 kcal</sup>	4
Bordelaise Sauce <sup>194 kcal</sup>	4	Five Garlic Prawns <sup>363 kcal</sup>	16

## SIDES

MIXED LEAF SALAD (v) <sup>39 kcal</sup>	6
Mixed seasonal leaves, sherry vinaigrette	
ROASTED ROOTS (vg) <sup>370 kcal</sup>	8
Carrot, swede and parsnip, charred caponata chutney	
GREEN BEANS (v/vg) <sup>453 kcal</sup>	8
Extra fine green beans, tarragon butter	
POTATO MOUSSELINE (v) <sup>632 kcal</sup>	6
Creamed potato purée	
POMMES FRITES (vg) <sup>1011 kcal</sup>	7
Chips, garlic and rosemary sea salt	

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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.