

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	
TÊTE de MOINE (v) ^{510 kcal}	16
Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh	
OYSTER ^{33 kcal (each)}	5
Jersey rock oyster, sherry vinegar mignonette	
SMOKED SALMON ^{289 kcal}	17
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
CRAB MASALA ^{588 kcal}	15
Baked soft shell crab, picked herbs, lime tomato chutney, coconut masala sauce	
LOBSTER ^{831 kcal}	17
Soup of lobster bisque, saffron confit potato cayenne crayfish, cucumber and Comté cheese	
TARTARE ^{239 kcal}	18
Hand-cut Berkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	
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	
CHELTENHAM WELLINGTON (vg) ^{1375 kcal}	28
Cheltenham beetroot and mushrooms, puff pastry, rainbow chard, chestnut purée, roasted vegetable jus	
SALMON ^{908 kcal}	33
Confit Loch Duart salmon, Douglas fir, parsnip purée, Williams' pear, crouton, tarragon, smoked velouté	
SEA BREAM ^{772 kcal}	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
FESTIVE TURKEY ^{584 kcal}	38
Roasted ballotine of Norfolk turkey, veal & chestnut stuffing honey-glazed carrot, roast potatoes, truffled Albufera sauce	
PORK CUTLET ^{1581 kcal}	35
300g Old Spot pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce	
VEAL ^{1060 kcal}	36
Milk-fed rose veal round loin, creamed potatoes Brussel sprouts, bacon, chestnuts, Café de Paris butter	
RIBEYE ^{849 kcal}	46
300g, 30 day dry-aged, Black Angus Ribeye, baby gem lettuce, vadouvan dressing	
BEEF WELLINGTON ^{1740 kcal}	52
Black Hereford beef fillet wellington, puff pastry, mushroom duxelles, sauce Perigourdine	

TO SHARE

LAMB (for two) ^{3968 kcal}	55 per person
Assiette of Suffolk lamb rack, 5-hour braised shoulder, lamb belly soldiers, hummus, Padron peppers, smoked tomato	
T-BONE (for two) ^{3902 kcal}	58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, vadouvan dressing, chips	
TOMAHAWK (for two) ^{5190 kcal}	65 per person
1.3kg, salt aged, west country Angus Tomahawk, baby gem, vadouvan dressing, chips	

IN ADDITION

Béarnaise Sauce ^{877 kcal}	4	Peppercorn Sauce ^{762 kcal}	4
Cranberry Sauce ^{503 kcal}	3	Five Garlic Prawns ^{363 kcal}	16

SIDES

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	
ROAST POTATOES (vg) ^{503 kcal}	7
Traditional roast potatoes, garlic and rosemary	
POMMES FRITES (vg) ^{1011 kcal}	7
Chips, garlic and rosemary sea salt	
POTATO MOUSSELINE (v) ^{632 kcal}	6
Creamed potato purée	
PIGS IN BLANKETS ^{644 kcal}	9
Pork chipolatas wrapped in smoked bacon	

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.