

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	
TÊTE de MOINE (v) <sup>510 kcal</sup>	16
Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh	
OYSTER <sup>33 kcal (each)</sup>	5
Jersey rock oyster, sherry vinegar mignonette	
SMOKED SALMON <sup>289 kcal</sup>	17
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
CRAB MASALA <sup>588 kcal</sup>	15
Baked soft shell crab, picked herbs, lime tomato chutney, coconut masala sauce	
LOBSTER <sup>831 kcal</sup>	17
Soup of lobster bisque, saffron confit potato cayenne crayfish, cucumber and Comté cheese	
TARTARE <sup>239 kcal</sup>	18
Hand-cut Berkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	
CAVIAR <sup>380 kcal / 432 kcal</sup>	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	40 / 85

### MAINS

GNOCCHI (vg) <sup>803 kcal</sup>	26
Rice flour gnocchi, sautéed wild mushrooms caramelised Jerusalem artichoke, persillade	
CHELTENHAM WELLINGTON (vg) <sup>1375 kcal</sup>	28
Cheltenham beetroot and mushrooms, puff pastry, rainbow chard, chestnut purée, roasted vegetable jus	
SALMON <sup>908 kcal</sup>	33
Confit Loch Duart salmon, Douglas fir, parsnip purée, Williams' pear, crouton, tarragon, smoked velouté	
SEA BREAM <sup>772 kcal</sup>	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
FESTIVE TURKEY <sup>584 kcal</sup>	38
Roasted ballotine of Norfolk turkey, veal & chestnut stuffing honey-glazed carrot, roast potatoes, truffled Albufera sauce	
PORK CUTLET <sup>1581 kcal</sup>	35
300g Old Spot pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce	
VEAL <sup>1060 kcal</sup>	36
Milk-fed rose veal round loin, creamed potatoes Brussel sprouts, bacon, chestnuts, Café de Paris butter	
RIBEYE <sup>849 kcal</sup>	46
300g, 30 day dry-aged, Black Angus Ribeye, baby gem lettuce, vadouvan dressing	

### TO SHARE

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

### IN ADDITION

Béarnaise Sauce <sup>877 kcal</sup>	4	Peppercorn Sauce <sup>762 kcal</sup>	4
Cranberry Sauce <sup>503 kcal</sup>	3	Five Garlic Prawns <sup>363 kcal</sup>	16

### SIDES

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	
ROAST POTATOES (vg) <sup>503 kcal</sup>	7
Traditional roast potatoes, garlic and rosemary	
POMMES FRITES (vg) <sup>1011 kcal</sup>	7
Chips, garlic and rosemary sea salt	
POTATO MOUSSELINE (v) <sup>632 kcal</sup>	6
Creamed potato purée	
PIGS IN BLANKETS <sup>644 kcal</sup>	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.