

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

**STARTERS**

TART TATIN (vg) <small>473 kcal</small>	14
Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola	
TÊTE de MOINE (v) <small>510 kcal</small>	16
Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh	
OYSTER <small>33 kcal (each)</small>	5
Jersey rock oyster, sherry vinegar mignonette	
SMOKED SALMON <small>289 kcal</small>	17
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
TARTARE <small>239 kcal</small>	18
Hand-cut Berkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	
CAVIAR <small>380 kcal / 432 kcal</small>	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	
	40 / 85

**MAINS**

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

**TO SHARE**

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

**IN ADDITION**

Béarnaise Sauce <small>877 kcal</small>	4	Peppercorn Sauce <small>762 kcal</small>	4
Truffle mayonnaise <small>468 kcal</small>	3	Five Garlic Prawns <small>363 kcal</small>	16

**SIDES**

GREEN BEANS (v/vg) <small>453 kcal</small>	8
Extra fine green beans, tarragon butter	
POMMES FRITES (vg) <small>1011 kcal</small>	7
Chips, garlic and rosemary sea salt	
POTATO MOUSSELINE (v) <small>632 kcal</small>	6
Creamed potato purée	

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.