

|  |   |
|--|---|
| 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      |           |
| 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          |    |
| SMOKED CHICKEN 939 kcal   | 30 |
| Sage smoked chicken breast, celeriac puree, brie & truffle pithivier, sage jus, baby carrot             |    |
| 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                          |    |

### 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  |
| Truffle mayonnaise 468 kcal | 3 | Five Garlic Prawns 363 kcal | 16 |

### SIDES

|   |   |
|---|---|
| GREEN BEANS (v/vg) 453 kcal             | 8 |
| Extra fine green beans, tarragon butter |   |
| POMMES FRITES (vg) 1011 kcal            | 7 |
| Chips, garlic and rosemary sea salt     |   |
| POTATO MOUSSELINE (v) 632 kcal          | 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.