

INVISIBLE SOUP Charity	1
BREAD & BUTTER <sup>712 kcal</sup> Warmed sourdough bread, salted French butter	6

### STARTERS

TART TATIN (vg) <sup>473 kcal</sup> Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola	14
TÊTE de MOINE (v) <sup>510 kcal</sup> Tête de Moine cheese, preserved cherry heritage beetroots, crispy kale, lavosh	16
OYSTER <sup>33 kcal (each)</sup> Jersey rock oyster, sherry vinegar mignonette	5
SMOKED SALMON <sup>289 kcal</sup> Highland cure oak-smoked salmon, crème fraîche melba toast, capers, dill, Avruga caviar	17
TARTARE <sup>239 kcal</sup> Hand-cut Berkshire venison tartare, cured yolk Hen of the woods, smoked buttermilk dressing	18
DUCK BALLOTINE <sup>354 kcal</sup> Duck liver parfait, forced Yorkshire rhubarb toasted brioche, pistachio nuts	16
CAVIAR <sup>380 kcal / 432 kcal</sup> King's Oscietra caviar, crème fraîche, warm blinis	10g / 30g 40 / 85

### MAINS

GNOCCHI (vg) <sup>803 kcal</sup> Rice flour gnocchi, sautéed wild mushrooms caramelised Jerusalem artichoke, persillade	26
CHELTENHAM WELLINGTON (vg) <sup>1375 kcal</sup> Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	28
LINGUINE <sup>715 kcal</sup> Cornish white and brown crab, crushed winter tomato fresh egg linguine, samphire, tarragon, parsley	31
HALIBUT <sup>678 kcal</sup> Seared halibut Bourguignon, pancetta, leek, salsify button onions and mushrooms, roasted bone sauce	36
SEA BREAM <sup>772 kcal</sup> Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	34
SMOKED CHICKEN <sup>1096 kcal</sup> Sage smoked corn-fed chicken breast, celeriac puree chicken and truffle choux farci, sage jus, white asparagus	32
PORK CUTLET <sup>1581 kcal</sup> 300g Old Spot pork cutlet, fennel salami crust black pepper purée, Cumberland sauce	35
RABBIT <sup>980 kcal</sup> A celebration of rabbit, seared loin, house rabbit sausage pulled leg and lyonnaise onions, parsnip, mustard sauce	33

### GRILL

RIBEYE <sup>849 kcal</sup> 300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	46
LAMB (for two) <sup>3968 kcal</sup> Assiette of Suffolk lamb rack, 5-hour braised shoulder lamb belly soldiers, hummus, Padron peppers, smoked tomato	55 per person
T-BONE (for two) <sup>3902 kcal</sup> 1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, vadouvan dressing, chips	58 per person
TOMAHAWK (for two) <sup>5190 kcal</sup> 1.3kg, salt aged, west country Angus Tomahawk baby gem, vadouvan dressing, chips	65 per person

### IN ADDITION

Béarnaise sauce <sup>877 kcal</sup>	4	Peppercorn sauce <sup>762 kcal</sup>	4
Truffle mayonnaise <sup>468 kcal</sup>	3	Five garlic prawns <sup>363 kcal</sup>	16

### SIDES

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

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. Please note that we are a cashless restaurant.