

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
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
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
RIBEYE <sup>849 kcal</sup> 300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	46

### TO SHARE

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

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

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.