

INVISIBLE SOUP Charity	1
BREAD & BUTTER ^{712 kcal} Warmed sourdough bread, salted French butter	6

STARTERS

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

MAINS

GNOCCHI (vg) ^{803 kcal} Rice flour gnocchi, sautéed wild mushrooms caramelised Jerusalem artichoke, persillade	26
CHELTENHAM WELLINGTON (vg) ^{1375 kcal} Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	28
LINGUINE ^{715 kcal} Cornish white and brown crab, crushed winter tomato fresh egg linguine, samphire, tarragon, parsley	31
SEA BREAM ^{772 kcal} Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	34
SMOKED CHICKEN ^{1096 kcal} Sage smoked corn-fed chicken breast, celeriac puree chicken and truffle choux farci, sage jus, white asparagus	32
PORK CUTLET ^{1581 kcal} 300g Old Spot pork cutlet, fennel salami crust black pepper purée, Cumberland sauce	35
VEAL ^{1060 kcal} Milk-fed rose veal round loin, creamed potatoes Brussel sprouts, bacon, chestnuts, Café de Paris butter	36
RIBEYE ^{849 kcal} 300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	46

TO SHARE

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

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} Extra fine green beans, tarragon butter	8
POMMES FRITES (vg) ^{1011 kcal} Chips, garlic and rosemary sea salt	7
POTATO MOUSSELINE (v) ^{632 kcal} 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.