

STARTERS

OYSTER 60 kcal (each)	6
Achill Island, West Ireland rock oyster, Yorkshire rhubarb, ginger and chili dressing	
TARTARE 283 kcal	18
Hand-cut Berkshire venison tartare, cured yolk Hen of the woods, smoked buttermilk dressing	
CRAB MASALA 364 kcal	15
Baked soft shell crab, picked herbs, lime tomato chutney, coconut masala sauce	
SMOKED SALMON 289 kcal	17
Highland cure oak-smoked salmon, crème fraîche melba toast, capers, dill, Avruga caviar	
TART TATIN (vg) 473 kcal	14
Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola	
TÊTE DE MOINE (v) 505 kcal	16
Tête de Moine cheese, preserved cherry heritage beetroots, crispy kale, lavosh	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraîche, warm blinis	40 / 85

MAINS

HALIBUT 681 kcal	36
Seared halibut Bourguignon, pancetta, leek, salsify button onions and mushrooms, roasted bone sauce	
LINGUINE 715 kcal	32
Cornish white and brown crab, crushed winter tomato fresh egg linguine, samphire, tarragon, parsley	
SEA BREAM 772 kcal	34
Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
GNOCCHI (vg) 803 kcal	28
Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade	
CHELTENHAM WELLINGTON (vg) 1379 kcal	29
Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	
RIBEYE 1052 kcal	46
300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	
SMOKED CHICKEN 1144 kcal	32
Sage smoked corn-fed chicken breast, celeriac puree chicken and truffle choux farci, sage jus, white asparagus	
PORK CUTLET 1718 kcal	35
300g Old Spot pork cutlet, fennel salami crust black pepper purée, Cumberland sauce	
RABBIT 774 kcal	33
A celebration of rabbit, seared loin, house rabbit sausage pulled leg and lyonnaise onions, parsnip, mustard sauce	

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) 3508 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

Warmed sourdough bread, salted French butter 712 kcal	6
Béarnaise sauce 877 kcal	4
Peppercorn sauce 787 kcal	4
Truffle mayonnaise 468 kcal	3
Five garlic prawns 363 kcal	16

SIDES

MIXED LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
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	
INVISIBLE CHIPS	1
Charity donation to 'Hospitality Action'	
POTATO MOUSSELINE (v) 632 kcal	6
Creamed potato purée	

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.