



## Starters

<b>Oyster</b> 60 kcal (each)	6
Achill Island, West Ireland rock oyster Yorkshire rhubarb, ginger and chili dressing	
<b>Tartare</b> 354 kcal	18
Hand-cut Black Angus beef tartare, piquillo peppers, saffron dressing, green olive, capers, garlic aioli	
<b>Crab Masala</b> 364 kcal	15
Baked soft shell crab, picked herbs, lime tomato chutney, coconut masala sauce	
<b>Smoked Salmon</b> 289 cal	17
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	
<b>Tart Tatin</b> (vg) 473 kcal	14
Thyme roasted celeriac tarte tatin, black garlic lambs' lettuce, pumpkin seed granola, granny smith	
<b>Asparagus</b> (vg) 284 kcal	12
Wye Valley asparagus, wild garlic and mint Pico de Gallo Bric pastry tartlet of petit pois, white bean and tahini	
<b>Tuna Botanicals</b> 371 kcal	20
Yellowfin tuna sashimi, Monkey 47 botanical dressing blood orange, wasabi roe, puffed wild rice, pickled chili	
<b>Caviar</b> 380 kcal / 432 kcal	40 / 85
King's Oscietra caviar, creme fraiche, warm blinis	
	10g / 30g

## Mains

<b>Chicken</b> 856kcal	35
Corn-fed chicken supreme, wild garlic, Hen of the woods young lettuce, broad bean duxelles, roasted chicken jus	
<b>Lamb</b> 1344 kcal	37
BBQ Suffolk lamb rack, Irish sheep's milk labneh, petit pois harissa lamb shoulder samosa, Wye Valley asparagus	
<b>Stone Bass</b> 1600 kcal	36
Corsican label rouge stone bass, leek étuvée and mussels pickled cockles, pasley sauce, caviar hash brown	
<b>Linguine</b> 715 kcal	33
Cornish white and brown crab, fresh egg linguine crushed cherry tomatoes, garlic, samphire and tarragon	
<b>Sea Bream</b> 772 kcal	35
Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
<b>Gnocchi</b> (vg) 1064 kcal	28
Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade	
<b>Cheltenham Wellington</b> (vg) 1379 cal	29
Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	
<b>Rib Eye</b> 1052 kcal	46
300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	
<b>Pork Cutlet</b> 1718 kcal	35
300g Old Spot pork cutlet, fennel salami crust black pepper puree, Cumberland sauce	
<b>Rabbit</b> 774 kcal	33
A celebration of rabbit, seared loin, house rabbit sausage pulled leg and lyonnaise onions, parsnip, mustard sauce	

## To Share

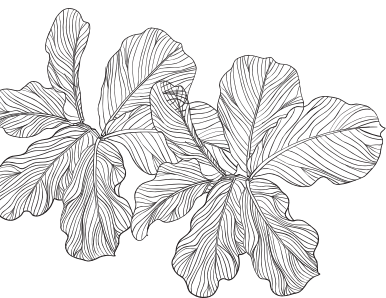
<b>T-Bone</b> (for two) 3508 kcal	58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, vadouvan dressing, chips	
<b>Tomahawk</b> (for two) 5190 kcal	65 per person
1.3kg, salt aged, west country Angus Tomahawk baby gem, vadouvan dressing, chips	

## In Addition

<b>Warmed Sourdough Bread</b> 712 kcal	6.5
Salted French butter	
<b>Bearnaise Sauce</b> 877kcal	4
<b>Peppercorn Sauce</b> 787 kcal	4
<b>Truffle Mayonnaise</b> 468 kcal	3
<b>Five Garlic Prawns</b> 363 kcal	16

## Sides

<b>Mixed Leaf Salad</b> (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
<b>Green Beans</b> (v/vg) 453 kcal	8
Extra fine green beans, tarragon butter	
<b>Petit Pois</b> 352 kcal	7
English peas "a la francaise", baby gem, smoked bacon	
<b>Jersey Royals</b> (v/vg) 413 kcal	8
Jersey royal potatoes, caramelised onions, salsa verde	
<b>Pommes Frites</b> (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	
<b>Potato Mousseline</b> (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. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.