



Starters

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

Mains

Chicken <i>856kcal</i> Corn-fed chicken supreme, wild garlic, Hen of the woods young lettuce, broad bean duxelles, roasted chicken jus	35
Lamb <i>1344 kcal</i> BBQ Suffolk lamb rack, Irish sheep’s milk labneh, petit pois harissa lamb shoulder samosa, Wye Valley asparagus	40
Stone Bass <i>1600 kcal</i> Corsican label rouge stone bass, leek étuvée and mussels pickled cockles, pasley sauce, caviar hash brown	36
Linguine <i>715 kcal</i> Cornish white and brown crab, fresh egg linguine crushed cherry tomatoes, garlic, samphire and tarragon	33
Sea Bream <i>772 kcal</i> Pan-seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	35
Gnocchi <i>(vg) 1064 kcal</i> Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade	28
Cheltenham Wellington <i>(vg) 1379 cal</i> Cheltenham beetroot and mushrooms, puff pastry rainbow chard, chestnut purée, roasted vegetable jus	29
Rib Eye <i>1052 kcal</i> 300g, 30 day dry-aged, Black Angus Ribeye baby gem lettuce, vadouvan dressing	46
Pork Cutlet <i>1718 kcal</i> 300g Old Spot pork cutlet, fennel salami crust black pepper puree, Cumberland sauce	35
Rabbit <i>774 n kcal</i> A celebration of rabbit, seared loin, house rabbit sausage pulled leg and lyonnaise onions, parsnip, mustard sauce	33

To Share

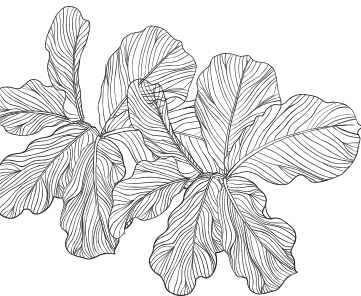
T-Bone <i>(for two) 3508 kcal</i> 1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, vadouvan dressing, chips	58 per person
Tomahawk <i>(for two) 5190 kcal</i> 1.3kg, salt aged, west country Angus Tomahawk baby gem, vadouvan dressing, chips	65 per person

In Addition

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

Sides

Mixed Leaf Salad <i>(v) 39 kcal</i> Mixed seasonal leaves, sherry vinaigrette	6
Green Beans <i>(v/vg) 453 kcal</i> Extra fine green beans, tarragon butter	8
Petit Pois <i>352 kcal</i> English peas “a la francaise”, baby gem, smoked bacon	7
Jersey Royals <i>(v/vg) 413 kcal</i> Jersey royal potatoes, caramelised onions, salsa verde	8
Pommes Frites <i>(vg) 1011 kcal</i> Chips, garlic and rosemary sea salt	7
Potato Mousseline <i>(v) 632 kcal</i> 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. 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.