

BREAD & BUTTER 654 kcal	5
Warmed sourdough bread, salted French butter	

STARTERS

CONSOMMÉ (vg) 293 kcal	13
Wild mushroom consommé, black truffle King oyster mushroom, pearl barley and chestnuts	
BURRATA (v) 878 kcal	16
Buffalo milk burrata, fresh basil pesto, pine broad beans, smoked tomatoes, croutons	
OYSTER 43 kcal (each)	4
Jersey rock oyster aged sherry vinegar mignonette	
CRAB 202 kcal	17
Cornish crab salad, brown crab mayonnaise English asparagus, grapefruit, granny smith apple	
SMOKED SALMON 291 kcal	16
Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avrugá caviar	
TARTARE 487 kcal	18
Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraiche, warm blinis	
	40 / 85

MAINS

GNOCCHI (vg) 787 kcal	26
Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels	
HALIBUT 782 kcal	36
Seared fillet of halibut, fondant potato Shetland mussel fricassee, roasted bone sauce	
HAKE KYIV 2172 kcal	29
Cornish Hake, wild garlic butter, daikon radish miso mayonnaise, beurre blanc	
SEA BREAM 494 kcal	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
CHICKEN 1176 kcal	33
Sutton Hoo chicken and truffle ballotine, morels white and green asparagus, chicken jus	
DUCK 891 kcal	36
Sladesdown farm dry-aged confit duck, five spice confit leeks, chickpea & tomato pesto, preserved lemon	
LAMB 1143 kcal	37
Herdwick cannon of lamb, creamed potatoes petit pois à la Française, bacon, minted red wine jus	
BEEF FILLET 1277 kcal	43
200g Hereford beef fillet, celeriac and coffee purée caramelised shallot, sauce Perigourdine	

GRILL

SIRLOIN 821 kcal	45
300g, 42 day dry-aged, Black Angus Sirloin gem lettuce, vadouvan dressing	
CHATEAUBRIAND (for two) 3036 kcal	44 per person
550g Black Hereford Chateaubriand, baby gem, chips	
TOMAHAWK (for two) 5182 kcal	60 per person
1kg Salt-aged west country Tomahawk, baby gem, chips	

IN ADDITION

Béarnaise Sauce 628 kcal	3	Peppercorn Sauce 642 kcal	3
Truffle Mayonnaise 468 kcal	3	Five Garlic Prawns 363 kcal	16

SIDES

MIXED LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
FENNEL & ORANGE (v/vg) 273 kcal	7
Shaved raw fennel, spring onion, oranges	
GREEN BEANS (v/vg) 342 kcal	8
Extra fine green beans, tarragon butter	
ARTICHOKES (v/vg) 529 kcal	6
Roasted Jerusalem artichokes, onion and fennel	
POTATO MOUSSELINE (v) 473 kcal	6
Creamed potato purée	
POMMES FRITES (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them 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.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.