



SET MENU

2 courses £39 3 courses £45

STARTER

Caesar Salad

Served tableside

*Romaine Leaf, Garlic Croutons, Anchovy,
Aged Parmesan, Caesar Dressing*

727Kcal

Cep Mushroom Risotto

King Oyster Persillade, Aged Parmesan (V)

522Kcal

MAIN COURSE

Grilled Loch Duart Salmon

Cucumber, Grape, Yuzu Koshō Butter Sauce

850Kcal

Squab Pigeon

Prune, Quince Purée, Parsnip

864 Kcal

DESSERT

Hazelnut & Caramel Bar

334Kcal

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

592Kcal

(V) Vegetarian (Ve) Vegan

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our fish is MSC certified. Our meat is Red Tractor certified.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar 50g

serverd with Blini, Grated Egg, Sour Cream & Chives, 532Kcal

250

Irish Rock Oysters

Mignonette Sauce, Lemon

Each 6 | Half Dozen 30 | Dozen 54

80Kcal | 436Kcal | 869Kcal

Shellfish Cocktail

Pacific King Prawn, Dorset Crab,

Cucumber, Avocado,

Gem Lettuce, 436Kcal

34

Pacific Line Caught

Yellowfin Tuna Tartare

Rice Cracker, Miso Aubergine,

Soy Ponzu, 263Kcal

25

STARTER

Caesar Salad

Served tableside

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing, 727Kcal

24

Add to your salad:

Suffolk Free Range Chicken, 240Kcal

10

Jerusalem Artichoke Velouté

Williams Pear, Roasted Hazelnut, Chive Oil (V), 262Kcal

14

Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes, 363Kcal

27

Cep Mushroom Risotto

King Oyster Persillade, Aged Parmesan (V)

18 | 24

522Kcal | 719Kcal

Beetroot Carpaccio

Roasted Beets, Cashew Curd, Watercress (Ve), 244Kcal

17

(V) Vegetarian (Ve) Vegan

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our fish is MSC certified. Our meat is Red Tractor certified.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

FISH

Roasted Whole Scottish Lobster 550g
Infused with Lemongrass & Ginger, Served with French Fries, 1174Kcal
75

Cornish Dover Sole 900g (*for two*)
Choose two sides
'Meunière', 1341Kcal
or
Grilled with Lemon, Green Leaves, 1198Kcal
120

Roasted Tranche of Gigha Halibut
Green Sauce Vierge, 276Kcal
39

Grilled Loch Duart Salmon
Cucumber, Grape, Yuzu Koshō Butter Sauce, 850Kcal
29

MEAT

Loin of Berkshire Venison
Roasted Butternut Squash, Red Cabbage Purée, Sauce Grand Veneur, 857Kcal
44

Pan Seared Lake District Farm Fillet Mignon of Beef
Garlic Sautéed Spinach, Fondant Potato, 805Kcal
52

Lake District Farm
Rib Eye of Beef 300g
986Kcal
58

Squab Pigeon
Prune, Quince Purée, Parsnip
864 Kcal
38

Choose your sauce:
Diane 326Kcal, Bearnaise 423Kcal, Peppercorn 206Kcal,
Jus Gras 135Kcal, Salsa Verde 120Kcal

VEGETARIAN

Slow Cooked Cévennes Onion
Salsify, Chestnuts, Hen of the Woods Mushrooms, Truffle Jus (V), 378Kcal
18

Gnocchi Parisienne
Heritage Root Vegetables, Aged Pecorino (V), 497Kcal
18

SIDES

Macaroni Cheese

457Kcal

15

French Beans, Shallot

95Kcal

6

Fries

202Kcal

9

Creamed Potatoes

202Kcal

6

Truffle & Parmesan Fries

294Kcal

19

Wilted Spinach, Fresh Herbs

251Kcal

6

Crushed Swede & Carrots

with Black Pepper, 236Kcal

9

Creamed Spinach, Nutmeg

241Kcal

9

DESSERT

Apple Tarte Tatin

Vanilla Anglaise & Ice Cream

241Kcal

15

Hazelnut & Caramel Bar

334Kcal

15

Crêpes Suzette Flambéed at the Table

Vanilla Ice Cream

334Kcal

20

Ice Cream & Sorbets

Chocolate 316Kcal, Vanilla 327Kcal, Strawberry 250Kcal, Amarena Cherry 293Kcal,
Stracciatella 306Kcal, Lemon 85Kcal, Mango 91Kcal, Raspberry 85Kcal,
Coconut 203Kcal & Blackcurrant 187Kcal

2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

592Kcal

20

(V) Vegetarian (Ve) Vegan

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our fish is MSC certified. Our meat is Red Tractor certified.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.