

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar

serverd with Blini, Grated Egg, Sour Cream & Chives

30g/50g

(657Kcal/710Kcal)

250/430

Rock Oysters

Mignonette Sauce, Lemon

(46/92Kcal)

Half Dozen 30 | Dozen 56

Loch Duart Salmon Tartare

Avocado Cream, Lime, Soudough Crisps

(269Kcal)

20

Yellowfin Tuna Crudo

Maple & Soy Dressing, Tapioca Crisp

(311Kcal)

28

SALADS

Baked Heritage Beetroots

Buffalo Mozzarella, Raspberry Vinegar, Roquette Leaves (446Kcal)

14

Superfood Salad

Shredded Kale, Spinach, Grilled Broccoli, Pomegranate, Ancient Freekeh Grain, Goji Berries, Pumpkin Seeds, Mint, White Balsamic Dressing (Ve)

(339Kcal)

26

'House'Tossed Salad

Cucumber, Torched Pepper, Red Onion, Avocado, Grilled Courgette,

Norfolk Chicken & Organic Red Peruvian Quinoa (560Kcal)

29

Caesar Salad

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

(586Kcal)

28

Add to your salad:

Norfolk Free Range Chicken (392Kcal)

11

Torched Loch Duart Salmon (435Kcal)

12

Grilled Halloumi (282Kcal)

9

(V) Vegetarian (Ve) Vegan

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

Food Allergies and Intolerances: Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

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

STARTER

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes (301Kcal)
28

Shellfish Cocktail
*Pacific King Prawn, Devon Crab, Cucumber, Avocado,
Mary Rose Sauce, Herring Roe (437Kcal)*
34

Poached English Asparagus
Spenwood Emulsion, Hazelnut, Dukkah (V) (438Kcal)
19

Parmesan Risotto
*Caramelised Leek, Morel, Spring Truffle, Wild Garlic Oil
(514Kcal | 1023Kcal)*
18 | 24

FISH

Fish Du Jour
Market Price

Dover Sole Meunière 600g
Cooked in Brown Butter, Lemon, Capers, Shallot, Parsley (902Kcal)
or
Grilled with Lemon, Green Leaves (670Kcal)
58

Scottish Halibut Fillet
White Asparagus, Chard, Beurre Blanc (902Kcal)
36

Scottish Lobster Thermidor Spaghetti
Half Native Lobster, Cognac, Tomato, Aged Parmesan (883Kcal)
36

VEGETARIAN

Tomato Tart Fine
*Crushed Trombetta with Spenwood Cheese, Poached Courgette Flower,
Tomato & Olive Essence (Ve) (1419Kcal)*
22

Gnocchi Parisienne
Spring Vegetables, Morels, Cashew, Aged Parmesan (716Kcal)
20

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MEAT

Roasted Cutlets of Dorset Lamb

Braised Shoulder, Baby Vegetables, Mint, Navarin Jus (894Kcal)

42

Pan Seared Fillet Mignon of Lake District Farm Beef

Garlic Sautéed Spinach, Carrot, Pickled Shallot, Spring Truffle, Red Wine Jus (720Kcal)

54

Grilled Entrecote of Beef

Sauce Bordelaise, Frites (1092Kcal)

42

Norfolk Black Leg Chicken

Braised Chard, Wild Garlic, Morels, Sauce Vin Jaune (941Kcal)

35

SIDES

White & Green Asparagus

Lemon, Parsley Butter (V) (148Kcal)

12

French Beans

Shallot & Herb Butter (V) (152Kcal)

9

French Fries (V) (437Kcal)

9

Truffle & Parmesan Fries (V) (514Kcal)

19

Creamed Potatoes (V) (225Kcal)

9

Wilted Spinach, Fresh Herbs (V)

(68Kcal)

9

Creamed Spinach, Nutmeg (V)

(188Kcal)

9

DESSERT

Upside Down Apricot Tart (V)

Vanilla Ice Cream Mascarpone Chantilly (437Kcal)

16

Strawberries & Lemon

Verbena Meringue (V)

(232Kcal)

16

Chilled Chocolate Fondant

Opalys & Vanilla Chantilly (V)

(385Kcal)

18

Selection of Seasonal Cheeses

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

(592Kcal)

20

Ice Cream & Sorbets

Chocolate (Kcal133), Vanilla (114Kcal), Caramel (180Kcal)

Mango (73Kcal), Raspberry (75Kcal), Lemon (70Kcal)

2 scoops 8 | 3 scoops 12

RESERVE

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