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## TO SHARE

King's Oscietra Caviar (30g / 50g)

*Sour Cream, Blinis*

30g 130 | 50g 190

Rock Oysters

*Lemon and Shallot Vinegar*

Each 4.5 | Half Dozen 27 | Dozen 54

Cashew Hummus

*Seeded Crackers*

15

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## STARTER

Pressed Rabbit Terrine

*Pickled Radish, Red Pepper Ketchup, Pistachio Brioche*

25

Kombu Cured Brill

*Italian Cucumber, Nori, Cultured Cream*

19

King Crab

*Elderflower Jelly, Confit Tomato, Tomato & Basil Essence*

30

La Latteria Burrata

*Fennel, Melon, Mint, Hazelnut*

16

Steamed Courgette Flower

*Perroche Goats' Cheese, Pine Nut, Roast Tomato Coulis*

23

Hand Rolled Strozzapreti

*Sauce Supreme, Black Truffle*

23 | 38



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## MAIN COURSE

Dover Sole `Meunière`

*Grilled with Brown Butter, Capers, Lemon, Parsley*

55

Roasted Monkfish Tail

*Summer Cabbage, Chorizo, Buttermilk & Horseradish*

40

Royal Bream

*Slow Cooked Octopus, Piperade, Aioli, Haricot Beans*

42

Lake District Fillet of Beef

*King Oyster Mushroom, Watercress Emulsion, Shallots, Concord Grape Jus*

49

A5 Wagyu Sirloin

*Wasabi Mayonnaise, Ponzu Jus, Truffle, Pickle Salad*

89

Magret Duck

*Glazed Turnips, Cherry Purée, Cime di Rapa, Spiced Jus*

42

Norfolk Black Leg Chicken Breast

*Crisp Thigh, Pea Purée, Pecorino, Parsley Oil*

34

Aged Acquerello Rice Risotto

*Fresh Herbs, Pea, Corn, Crushed Trombetta Courgette, Mascarpone*

24

Braised Globe Artichoke

*Minestrone Vegetables, Parmesan Cream*

24

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## SIDE

8 each

Green & Yellow Wax Beans

*Shallot Dressing*

English Spinach

*Steamed, Creamed or Buttered*

Creamed Potato

French Fries

*Parsley, Smoked Sea Salt*

Mesclun Salad

*Watercress, Honey & Mustard Dressing*

Buttered New Linzer Potatoes

Food allergies and intolerances

Should you have any questions regarding the content or preparation 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.