

---

2 COURSES FOR 59

3 COURSES FOR 69

*Include a glass of Laurent-Perrier Grand Siècle 35*

---

## TO SHARE

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

*Sour Cream, Blinis, Italian Lemon*

*30g 130 / 50g 190*

Rock Oysters

*Lemon and Shallot Vinegar*

*Each / Half Dozen / Dozen*

*4.5 / 27 / 54*

Cashew Hummus

*Seeded Crackers*

*15*

---

## STARTER

Fruits de Mer (to share)

*Rock Oyster, ½ Lobster, Dressed Crab, Mussels on Toast*

Pressed Rabbit Terrine

*Pickled Radish, Red Pepper Ketchup, Pistachio Brioche*

Kombu Cured Brill

*Italian Cucumber, Nori, Cultured Cream*

Steamed Courgette Flower

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

La Latteria Burrata

*Fennel, Melon, Mint, Hazelnut*

Hand Rolled Strozzapreti

*Sauce Supreme, Black Truffle*

---

## MAIN COURSE

Roasted Monkfish Tail

*Summer Cabbage, Chorizo, Buttermilk & Horseradish*

Cornish Lemon Sole Meunière

*Grilled with Brown Butter, Capers, Parsley*

Royal Bream

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

Roasted Norfolk Black Leg Chicken

*Bread Sauce, Roasted Potatoes, Seasonal Vegetables*

Chateaubriand of Beef

*Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables*

Braised Globe Artichoke

*Minestrone Vegetables, Parmesan Cream*

---

## DESSERT

*Something naughty but nice from our Dessert Table*



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.