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## TO SHARE

King's Oscietra Caviar (30g / 50g)  
*Salmon Rillettes, Blinis, Italian Lemon*

30g 120 / 50g 180

Rock Oysters  
*Lemon and Shallot Vinegar*

- or -

*Verjus Butter Sauce, Spring Onion, Lemon*

Each / Half Dozen / Dozen  
4 / 24 / 48

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## STARTER

Guinea Hen, Pork Belly and Cabbage Terrine en Crôte  
*Pickled Walnut*

20

Treacle Cured Chalk Stream Trout  
*Pickled Cucumber, Fromage Frais, Dill*

16

Burrata  
*Tomato, Basil, Almond*

15

Yellow Fin Tuna Tartare  
*Dashi Jelly, Wakame Rice Crisp, Yogurt*

18

Parmesan and Fine Herb Risotto  
*Bottarga, Tuscan Olive Oil*

14 / 20

Hand Cut Strozzapreti  
*Sauce Supreme, Australian Black Truffle*

20 / 30



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## MAIN COURSE

Dover Sole  
*'Veronique'*

- or -

*Grilled with Brown Butter, Capers, Parsley*

50

Cornish Seabass  
*Celery, Sea Vegetables, Champagne*

38

Red Mullet  
*Dorset Crab, Olive, Fennel, Tomato Essence*

32

Fillet of Surrey Farm Beef  
*Carrot, Girolle, Sauce 'Robert'*

42

Norfolk Black Leg Chicken  
*Smoked Mash, Hen's Yolk, Black Garlic, Crisp Thigh 'Caesar'*

34

Dorset Lamb Rack 'Printanier'  
*Lightly Infused Black Olive Jus*

to share

76

White Asparagus  
*Hazelnut, Blood Orange Hollandaise*

24

Salt Baked and Roasted Celeriac  
*Barley, Hen of the Woods, Leek, Fermented Mushroom Sauce*

24

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## SIDE

7 each

Roasted Carrots  
*Vadouvan, Fennel Pollen*

English Spinach  
*Steamed, Creamed or Buttered*

French Fries

Slow Cooked Polenta  
*Parmesan, Veal Reduction, Truffle*

Fresh Peas  
*Wilted Lettuce, White Wine*

Baby Linzer Potatoes  
*Seaweed Butter*

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 5% VAT.