
2 COURSES FOR 49

3 COURSES FOR 59

Include a glass of Laurent-Perrier La Cuvée Brut for 10

Include a glass of Laurent-Perrier Grand Siècle 36

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

STARTER

Fruit de Mer (to share)

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

Guinea Hen and Middle White Pork Terrine en Croûte

Pickled Walnut

Treacle-cured Chalk Stream Trout

Pickled Cucumber, Fromage Frais, Dill

Burrata

Tomato, Basil, Almond

Parmesan and Fine Herb Risotto

Bottarga, Tuscan Olive Oil

White Asparagus

Hazelnut, Blood Orange Hollandaise

MAIN COURSE

Cornish Seabass

Celery, Sea Vegetables, Champagne

Cornish Lemon Sole Meunière

Grilled with Brown Butter, Capers, Parsley

Red Mullet

Fresh Dorset Crab, Olive, Fennel, Tomato Essence

Roasted Norfolk Black Leg Chicken

Bread Sauce, Roasted Potatoes, Seasonal Vegetables

Chateaubriand of Beef

Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables

Salt Baked and Roasted Celeriac

Barley, Hen of the Woods, Leek, Fermented Mushroom Sauce

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 5% VAT.