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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*

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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*

*Each / Half Dozen / Dozen*  
*4 / 24 / 48*

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## STARTER

Fruit de Mer (to share)  
*Rock Oyster, 1/2 Lobster, Dressed Crab, Mussels on Toast*

Pressed Terrine of Norfolk Black Leg Chicken  
*Duck Liver, Celeriac, Grilled Sourdough*

Treacle-cured Chalk Stream Trout  
*Pickled Cucumber, Fromage Frais, Dill*

Baked Heritage Beetroots  
*Goat's Curd, Pine Nut, Raspberry Vinegar*

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

Strozzapreti  
*Sauce Suprême, Grilled Leek, Black Truffle*

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## MAIN COURSE

Cornish Seabass  
*Celery, Sea Vegetables, Champagne*

Cornish Lemon Sole Meunière  
*Grilled with Brown Butter, Capers, Parsley*

Poached Isle of Gigha Halibut  
*Glazed Chicken Wings, Grape, Artichoke, Verjus*

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*

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## 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.