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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

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

20

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

16

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

16

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

18

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

14 / 20

Strozzapreti  
*Sauce Supreme, Grilled Leek, Black Truffle*

20 / 30



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## MAIN COURSE

Dover Sole `Meunière`  
*Grilled with Brown Butter, Capers, Parsley*

52

Cornish Seabass  
*Celery, Sea Vegetables, Champagne*

38

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

36

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

Rack of Dorset Lamb  
*Flageolet Beans, Parsley, Confit Garlic*

to share

78

Slow Roasted Organic Squash  
*Acquerello Rice, Chestnut Crumble, Trombetta Courgette*

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  
*Honey, Fennel Pollen*

Creamed Potato

English Spinach  
*Steamed, Creamed or Buttered*

Spiced Red Cabbage

French Fries  
*Parsley, Smoked Sea Salt*

Buttered New 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 5% VAT.