
2 COURSES FOR 49

3 COURSES FOR 59

Include a glass of Laurent-Perrier Grand Siècle 29

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

STARTER

Fruit de Mer (to share)
Rock Oyster, ½ Lobster, Dressed Crab, Mussels on Toast

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

Chalk Stream Trout `Mi-Cuit`
Cucumber, Horseradish Yogurt

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

Slow Cooked Clarence Court Egg
Barley, Organic Squash & Chestnut Risotto

Strozzapreti
Sauce Suprême, Grilled Leek, Black Truffle

MAIN COURSE

Cornish Seabass
Mussels, Wild Mushrooms, Sea Vegetables

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

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.