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## TO SHARE

King's Oscietra Caviar (30g / 50g)

*Sour Cream, Blinis, Italian Lemon*

30g 130 | 50g 190

Rock Oysters

*Lemon and Shallot Vinegar*

Each 4.5 | Half Dozen 27 | Dozen 54

Chalk Stream Trout Rillette

*Crème Fraîche, Lemon, Sourdough Toast*

17

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## STARTER

Pressed Terrine of Norfolk Black Leg Chicken & Duck Liver  
*Carrot & Mustard Seed Condiment, Port Wine Gel, Toasted Brioche*

22

Kombu Cured Brill

*Cucumber, Horseradish Yogurt*

19

Baked Heritage Beetroots

*Goat's Curd, Pine Nut, Raspberry Vinegar*

17

Maple and Soy Marinated Yellow Tail

*Miso Aubergine, Pickled Daikon*

25

Poached Asparagus

*Coddled Clarence Court Egg*

23

Dorset Crab Risotto

*Mascarpone, Agretti*

23 | 33



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## MAIN COURSE

Dover Sole `Meunière`

*Grilled with Brown Butter, Capers, Lemon, Parsley*

55

Baked Hake Fillet

*Gem Lettuce, Warm Tartare Sauce*

42

Poached Isle of Gigha Halibut

*White Asparagus, Grape, Lemon*

43

Lake District Fillet of Beef

*Braised Short Rib, Cauliflower Mushroom, Carrot, Peppercorn Sauce*

49

A5 Wagyu Sirloin

*Braised Sweet Onion Tart Fine, Truffle, Pickle Salad*

75

French Guinea Hen

*Grilled Hispi Cabbage, Morel Mushrooms, Sherry Vinegar*

35

Devon Lamb Rack

*Artichoke, Wild Garlic, Parsley*

To Share

84

Heritage Carrots

*Pearl Barley, Mascarpone, Carrot Top Pesto*

24

Braised Globe Artichoke

*Minestrone Vegetables, Parmesan Cream*

24

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## SIDE

8 each

Roasted Heritage Carrots  
*Honey, Fennel Pollen*

Creamed Potato

English Spinach  
*Steamed, Creamed or Buttered*

Mesclun Salad  
*Garden Herbs*

French Fries  
*Parsley, Smoked Sea Salt*

Buttered Jersey Royals

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.