
2 COURSES FOR 59

3 COURSES FOR 69

Include a glass of Laurent-Perrier Grand Siècle 35

TO SHARE

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

Sour Cream, Blinis, Italian Lemon

30g 130 / 50g 190

Rock Oysters

Lemon and Shallot Vinegar

Each / Half Dozen / Dozen

4.5 / 27 / 54

STARTER

Fruits de Mer (to share)

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

Pressed Terrine of Norfolk Black Leg Chicken & Duck Liver

Carrot and Mustard Seed Condiment, Port Wine Gel, Toasted Brioche

Kombu Cured Brill

Cucumber, Horseradish Yogurt

Baked Heritage Beetroots

Goat's Curd, Pine Nut, Raspberry Vinegar

Poached Asparagus

Coddled Clarence Court Egg

Dorset Crab Risotto

Mascarpone, Agretti

MAIN COURSE

Baked Hake Fillet

Gem Lettuce, Warm Tartare Sauce

Cornish Lemon Sole Meunière

Grilled with Brown Butter, Capers, Parsley

Poached Isle of Gigha Halibut

White Asparagus, Grape, Lemon

Roasted Norfolk Black Leg Chicken

Bread Sauce, Roasted Potatoes, Seasonal Vegetables

Chateaubriand of Beef

Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables

Braised Globe Artichoke

Minestrone Vegetables, Parmesan Cream

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.