

DINING

JUNE / SUMMER

SETTLE IN

Strawberry 75.... 18
Monkey 47, Homemade Strawberry Cordial, Lemon Juice, Charles Heidsieck

Homemade Soda.... 9
Strawberry, Lemon Juice, Soda

Bentley's Bread.... 6
A Selection from the Bentley's Bakery with Lincolnshire Poacher Hand Patted Butter

Crispy Green Olives.... 8
Ricotta Cheese

Iberico Bellota.... 40g / 28
Last Season's Pickled Quince, Soda Bread Crackers

Rossmore Rock Oysters.... 6.50
Pickled Seaweed & Ginger

N25 Kaluga Hybrid Caviar.... 30g / 140
Blinis, Crème Fraîche, Boiled Egg

Pig's Head Crubeens.... 6
Piccalilli Ketchup

STARTERS

Cornish Crab.... 35
Brown Crab Mayonnaise, Kohlrabi, Sea Herb, Soda Bread Crisp

Pan-Seared Orkney Scallop.... 35
Bacon Jam, Fennel, Sea Herbs

Chicken Liver and Foie Gras Terrine.... 28
Fruit Chutney, Brioche

Veal Sweetbread.... 35
Scottish Langoustine, Peas, Monksbeard, Soda Bread Crumb

English Asparagus.... 28
Poached St Ewe's Egg, Comté Cheese Mousse

Hereford Beef Tartare.... 27
Oyster Cream, Shallots

Spring Vegetable 'Minestrone'.... 26
Chicken Broth, Smoked Bone Marrow Agnolotti, Broad Beans, Celery, Wild Garlic Pesto

Mammole Artichoke Salad.... 24
Westcombe Ricotta, Watercress, Radish, Spring Vegetables



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MAINS

Stuffed Dover Sole.... 55

*Ricotta & Spinach, Broadbeans, Morels,
Champagne Butter Sauce*

Cornish John Dory.... 52

*Scottish Langoustine, Torched Squid, Braised Gem Lettuce,
Potato & Saffron Purée*

Grilled Native Lobster.... 42 / 79

Wild Garlic Butter, Jersey Royals, Peas, Seaweed

Smoked Ricotta Tortelloni.... 37

Trombetta Courgette, Aubergine, Tomato, Pine Nuts, Aged Pecorino

Richard's Irish Stew.... 40

Lamb, Potato, Carrot, Spring Vegetables, Celery

Poulet de Bresse - Chicken Pie.... 48

Morels, Artichokes, Vin Jaune

Hereford Beef Tournedos.... 68

Foie Gras, Mushroom, Nasturtium, Salsa Verde

Dry Aged Aurox Duck Breast.... 52

*Grilled Piattono Beans, Salad Gésiers, Walnuts,
Beetroot & Orange Ketchup*

Roast Rack of Lamb.... 48

Slow Cooked Belly, Bagna Cauda, Romana Courgette, Feta

Peter Hannan's Côte de Boeuf for Two.... 70pp

*Crisp Pomme Anna, Creamed Spinach,
Bernaise, Salsa Verde, Red Wine Sauce*

Tropea Onion & Caramelised Shallot Tart.... 34

Morel Mushrooms, Coolea, Broad Beans

FROM THE TROLLEY

Salt Aged Beef Wellington for Two.... 80pp

Jersey Royal Potatoes, Peas, Mousseron, Red Wine Sauce

Whole Cornish Dover Sole.... 80

Brown Butter, Shrimp, Lemon, Capers

SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |

Grilled Piattono Beans and Almonds |

Sandy Carrots and Sunflower Seeds |

For food allergies and intolerances, please alert your server before placing your order. We cannot guarantee the total absence of allergens from any dish. Detailed allergen information for our dishes is available on request.



Game may include Lead Shot.
A discretionary and optional service charge of 15% will be added to your bill. All prices are VAT inclusive.