

## DINING

OCTOBER / AUTUMN

### SETTLE IN

Dom Pérignon Blanc 2017 *125 ml.... 50*  
*Served with Canapés and a decadant dollop of N25 Caviar*

Spicy Tommy's Margarita.... 17  
*Codigo Blanco, Cointreau, Homemade Spicy Agave, Lime, Salt*

Negroni Chinato.... 18  
*Barolo Chinato, Plymouth, Campari,  
Cynar, House Bitters*

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  
*Pickled Peach, Soda Bread Crackers*

Loch Ryan Native Oysters.... 8.50 each

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

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

### STARTERS

Cornish Crab.... 34  
*Brown Crab Mayonnaise, Kohlrabi, Sea Herb, Soda Bread Crisp*

Game Bird Terrine.... 28  
*Chicken Liver, Foie Gras, Toasted Brioche*

Poached Native Lobster.... 38  
*Roast Onion Squash, Lobster Bisque, Sea Aster*

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

Pan-Seared Orkney Scallop.... 34  
*Razor Clams, Salsify, Oyster Leaf, Bergamot*

Roast Foie Gras & Cep.... 34  
*Beetroot, Pickled Walnut, Nasturtium*

Celeriac Velouté.... 22  
*Chanterelle Mushrooms, Lovage Pesto, Apple, Autumn Truffle*

Jerusalem Artichoke & Cashel Blue Soufflé.... 28  
*Slow Cooked Artichoke, Watercress & Walnut Salad*



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## MAINS

Wild Turbot.... 55

*Poached Oyster, Sprouting Broccoli, Crushed Potatoes, Watercress*

Cornish Sea Bass.... 48

*Wild Mussels, Coco Beans, Salsa Verde, Sea Herbs*

Richard's Irish Stew.... 39

*Lamb, Potato, Carrot, Celery*

Poulet de Bresse - Chicken Pie.... 48

*Morels, Artichokes, Vin Jaune*

Hereford Beef Tournedos.... 65

*Foie Gras, Ox Tongue, Baby Onions, Spinach*

Royal Parks Venison.... 50

*Caramelised Cauliflower, Chard, Medjool Date Ketchup, Ras el Hanout*

Scottish Grouse.... 75

*Scottish Girolles, Sweetcorn Salsa, Hazelnut, Pickled Cherries, Game Chips*

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

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

Tropea Onion & Caramelised Shallot Tart.... 35

*Girolles Mushrooms, Coolea, Runner Beans*

Whole Roast Partridge.... 42

*Green Lentils, Pancetta, Celeriac, Hispi Cabbage*

## FROM THE TROLLEY

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

*Buttered Mash, Wild Mushroom, Red Wine Sauce*

Whole Cornish Dover Sole.... 80

*Brown Butter, Shrimp, Lemon, Capers*

## TRUFFLE

Hand Cut Tagliatelle.... 55

*Istrian White Truffle, Butter, 30 Month Parmesan*

Add Istrian White Truffle.... 35

Add Wiltshire Autumn Truffle.... 10

## SIDES

Sautéed Wild Mushrooms ...12

Crisp Pomme Anna | Buttered Mash | Creamed Spinach | Green Salad |

Buttered Salsify | Sandy Carrots and Sunflower Seeds ....8 each

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.