



July

S T A R T E R S

Carlingford Oysters Merlot Mignonette or Wasabi and Pickled Daikon, Caviar,	5 each
Cornish Crab Ravioli Coastal Vegetables, Meyer Lemon and Crab Bisque	9 each
Torched Cornish Mackerel Cucumber and Smoked Beetroot	18.00
Roasted Orkney Scallop Ceps, Vin Jaune and Apple	22.00
Burrata and Heirloom Tomato Salad Black Olive, Sourdough and Basil	17.00
Glazed Veal Sweetbread Peas, Broad Beans and Shitake	21.00

C O A S T A L & W I L D

Celeriac and Australian Black Truffle Pithivier Wild Mushrooms, Calamansi and Truffle Emulsion	24.00
Pan Seared John Dory Girrolle, Courgette and Potato	42.00
Wild Turbot and Ossetra Caviar Coastal Sea Vegetables, Cucumber and Caviar White Butter	45.00

G R A S S - F E D , F U R R E D & F E A T H E R E D

Squab Pigeon Pithivier Duck Liver, Blackberry and Natural Jus	44.00
Bacon Wrapped Pork Loin Braised Belly, Peach Almond and Sweet Cecily	45.00
Herb Crusted Lamb Rack Pea Tart, Pickled Baby Onion and Lamb Jus	46.00

For food allergies and intolerances please alert your server.

Game may contain lead shot

A discretionary 13.50% service charge will be added to your bill.

Prices are VAT inclusive.

Cover charge £2.00pp.



FROM THE CARVING TROLLEY

Côte de Boeuf for Two 55PP
Bone Marrow, Parsley and Beef Jus

Hereford Beef en Crouete for Two 50PP
Hollandaise, Beef Jus

S I D E S

Triple Cooked Chips 6.00

La Ratte Potatoes 6.00

Tenderstem Broccoli 6.00
Pine Nut Gremolata

Baby Carrots 6.00
Smoked Almonds & Coriander

D E S S E R T S

White Peach and Lavender Panna Cotta 6.00
Wild Honeycomb

Meyer Lemon Tart 6.00
Lemon Basil Sorbet

Sicilian Pistachio Crème Brûlée 6.00
Hazelnut & Toffee Ice Cream

70 % Valrhona Dark Chocolate Choux 6.00
Hazelnut & Toffee Ice Cream

Rhubarb Soufflé
Ginger and White Chocolate

Pink Lady Apple Tarte Tatin for Two
Calvados Crème Fraîche Ice Cream

C H E E S E S E L E C T I O N

Served with Chutney, Fruits and Oat Crackers
Selection of 3 - 15.00
Selection of 5 - 20.00

Colston Bassett Stilton - Nottinghamshire - Cow
St James - Cumbria - Raw Sheep Milk
Bethmale Chevre - Ariege, France - Goat
Baron Bigod - Bungay, Suffolk - Cow
Comte` d'Estive - French Alps - Cow

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