



# *A la carte*

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter £4*

## S T A R T E R S

<b>La Ratte Potato Salad Terrine</b> Crème Fraîche, Romaine, Celery and Winter Truffle	22.00
<b>Cornish Crab Ravioli</b> Coastal Vegetables, Meyer Lemon and Crab Bisque	22.00
<b>Hand Dived Orkney Scallop</b> Cep, Salsify, Chive and Vin Jaune	24.00
<b>Spiced Hereford Prime Beef Tartare</b> Oyster Cream, Nori and Carlingford Tempura	20.00
<b>Partridge and Smoked Mallard Ballotine</b> Foie Gras, Foraged Mushroom and Game Consommé	24.00
<b>Pork Belly and Scottish Langoustine</b> Master Stock, Braised Gem and Chardonnay Vinegar	26.00

## M A I N C O U R S E S

<b>Wild Mushroom Tortellini with Cauliflower</b> Fermented Garlic and Textures of Cauliflower	28.00
<b>Line Caught Sea Bass</b> Mussels, Fennel and Parsley	45.00
<b>Wild Turbot and Oscietra Caviar</b> Coastal Sea Vegetables, Cucumber and Caviar Beurre Blanc	45.00
<b>Royal Venison</b> Braised Haunch, Kale and Spiced Blackberry	45.00
<b>Hereford Aged Beef Fillet</b> Watercress, Baby Onions and Pancetta	55.00
<b>Côte de Boeuf for Two</b> Bone Marrow, Parsley, Beef Jus and Béarnaise	60.00

## S E A S O N A L S I D E S

<b>Triple Cooked Chips, La Ratte Mash, Heritage Kale, Baby Carrots, Hispi Cabbage with Chives</b>	7.00 <i>each</i>
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*For food allergies and intolerances please alert your server.  
Game may contain lead shot  
A discretionary 15% service charge will be added to your bill.  
Prices are VAT inclusive.*



# Set lunch menu

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter £4*

## S T A R T E R S

**Jerusalem Artichoke and Wild Mushrooms**  
Autumn Truffle, Hazelnut Velouté

**Red Mullet**  
Parmesan Velouté and Fine Herbs

**Spiced Hereford Prime Beef Tartare**  
Oyster Cream, Nori and Carlingford Tempura

## M A I N C O U R S E

**Celeriac and Black Truffle Pithivier**  
Cauliflower and Fermented Garlic

**Line Caught Sea Bass**  
Mussels, Fennel and Parsley

**Royal Venison**  
Braised Haunch, Kale and Spiced Blackberry

## D E S S E R T

**70% Valrhona Smoked Chocolate Mousse**  
Peated Whisky, Malt Ice Cream

**Spiced Custard Tart**  
Carrot Cremeux and Pistachio Ice Cream

**Two British Cheeses**  
Served with Chutney, Fruit and Crackers

*Three Courses £45*

*Three Courses With a Glass of Champagne  
and a 250ml Carafe of Wine £65*

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Game may contain lead shot  
Lunch menu is available Wednesday-Saturday for up to 8 guests.  
A discretionary 15% service charge will be added to your bill.  
Prices are VAT inclusive.*