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| BREAD & BUTTER 654 kcal | 3 |
| Warmed sourdough bread, salted French butter | |
| OYSTER 43 kcal | 4 each |
| Jersey rock oyster | |
| aged sherry vinegar mignonette | |
| + GLASS OF LANSON CHAMPAGNE 125ml | 16 |

STARTERS

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| CONSOMMÉ (vg) 166 kcal | 13 |
| Wild mushroom consommé, black truffle, King oyster mushroom, pearl barley and chestnuts | |
| BURRATA (v) 680 kcal | 16 |
| Buffalo milk burrata, globe artichoke pesto, Perigord truffle crostini, black grapes | |
| CRAB 492 kcal | 17 |
| Cornish crab salad, brown crab mayonnaise, potato terrine, Shetland mussel velouté | |
| SMOKED SALMON 247 kcal | 16 |
| Highland cure oak-smoked salmon, crème fraiche, melba toast, capers, dill, Avruga caviar | |
| TARTARE 201 kcal | 18 |
| Hand-cut Yorkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing | |
| CAVIAR 380 kcal / 432 kcal | 10g / 30g |
| King's Oscietra caviar, crème fraiche, warm blinis | 40 / 85 |

MAINS

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| HISPI CABBAGE (vg) 223 kcal | 23 |
| Char-grilled hispi cabbage, whipped hazelnut cream, chestnut purée, winter black truffle | |
| GNOCCHI (vg) 428 kcal | 26 |
| Rice flour gnocchi, thyme roasted Delica pumpkin, wilted baby spinach, crispy sage, plant based Nduja | |
| RISOTTO (v) 467 kcal | 28 |
| Carnaroli rice risotto, shiitake mushroom cream, thyme roasted cep mushrooms, winter black truffle | |
| SALMON 765 kcal | 32 |
| Pan-fried Loch Duart salmon, broccoli and garlic purée, tenderstem à la Polonaise, admiral sauce | |
| SEA BREAM 564 kcal | 34 |
| Seared fillet of sea bream, fregola, garlic prawns, tarragon, lobster essence, smoked caviar | |
| CHICKEN KYIV 1536 kcal | 29 |
| Corn-fed chicken breast, garlic and truffle butter, wild mushroom ragu, confit garlic sauce | |
| PORK BELLY 1318 kcal | 34 |
| Suffolk Orchard pork belly, truffled pommes purée, black pudding, brussel sprout tops, red wine sauce | |
| BEEF FILLET 1277 kcal | 43 |
| 200g Hereford beef fillet, celeriac and coffee purée, caramelised shallot, sauce Perigourdine | |

GRILL

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| SIRLOIN 1238 kcal | 45 |
| 300g, 42 day dry-aged, Black Angus, baby gem, béarnaise | |
| Add five garlic prawns 363 kcal | +16 |
| CHATEAUBRIAND (for two) 3644 kcal | 45 per person |
| 550g Black Hereford Chateaubriand, baby gem, chips, béarnaise and peppercorn sauce | |
| Add five garlic prawns 363 kcal | +16 |
| TOMAHAWK (for two) 5830 kcal | 60 per person |
| 1kg Salt-aged west country Tomahawk, chips, baby gem, béarnaise and peppercorn sauce | |
| Add five garlic prawns 363 kcal | +16 |
| SIDES | |
| WINTER LEAF SALAD (v) 39 kcal | 6 |
| Mixed seasonal leaves, sherry vinaigrette | |
| POTATO MOUSSELINE (v) 473 kcal | 6 |
| Creamed potato purée | |
| RED CABBAGE (vg) 128 kcal | 6 |
| Braised red cabbage, golden raisins | |
| POMMES FRITES (vg) 1011 kcal | 7 |
| Chips, garlic and rosemary sea salt | |
| BROCCOLI (v/vg) 398 kcal | 8 |
| Tenderstem broccoli, chestnuts and pumpkin seeds | |

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.