
2 COURSES FOR 49

3 COURSES FOR 59

Include a glass of Laurent-Perrier La Cuvée Brut for 10

Include a glass of Laurent-Perrier Grand Siècle 36

TO SHARE

King's Oscietra Caviar (30g / 50g)

Potato Pancake, Smoked Salmon Rillettes, Meyer Lemon

30g 120 / 50g 180

Colchester Oysters

Lemon and Shallot Vinegar

- or -

Verjus Butter Sauce, Spring Onion, Lemon

Each / Half Dozen / Dozen

4 / 24 / 48

STARTER

Fruit de Mer (to share)

Colchester oyster, ½ lobster, dressed crab, mussels on toast

Lancashire Guinea Hen and Middle White Pork Terrine en Croûte

Pickled Walnut

Treacle Cured Chalk Stream Trout

Pickled Cucumber, Fromage Frais, Dill

La Latteria Burrata

Chicory, Melted Red Onions, Capers, Pine Nut

Parmesan and Fine Herb Risotto

Bottarga, Provence Olive Oil

Sautéed French White Asparagus,

Hazelnut, Blood Orange Hollandaise

MAIN COURSE

Cornish Seabass

Artichoke, Sea Vegetables, Champagne

Cornish Lemon Sole Meunière

Unwaxed Lemon, Brown Butter, Capers, Parsley

Red Mullet, Gently Cooked

Fresh Dorset Crab, Olive, Fennel, Tomato Essence

Roasted Norfolk Black Leg Chicken

Bread Sauce, Roasted Potatoes, Seasonal Vegetables

Chateaubriand of Scotch Beef

Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables

Salt Baked and Roasted Celeriac

Barley, Hen of the Woods, Leek, Fermented Mushroom Sauce

DESSERT

Something naughty but nice from our dessert table



Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 12.5% discretionary service charge will be added to your final bill. All prices include 5% VAT.