

TO SHARE

King's Oscietra Caviar (30g / 50g)
Sour Cream, Blinis
30g 130 | 50g 190

Rock Oysters
Lemon and Shallot Vinegar
Each 4.5 | Half Dozen 27 | Dozen 54

Cornish Sardines on Toast
12

STARTER

Pressed Terrine of Norfolk Black Leg Chicken & Ham Hock
Crispy Bone Marrow, Hay Mayonnaise
26

Crisp Clarence Court Egg
*Heritage Root Vegetables, Toasted Barley**
16

Ballotine of Chalk Stream Trout
Pickled Cucumber, Caviar, Dill
21

Orkney Scallop
Crab Cannelloni, Cauliflower, Curry, Dukkah
24

Tartlet
*Jerusalem Artichoke, Wild Mushrooms, Pear **
18

Hand Rolled Strozzapreti
Chicken Stock Emulsion, Black Truffle
23 | 38



MAIN COURSE

Dover Sole 'Meunière' (600g)
Grilled with Brown Butter, Lemon, Capers, Parsley
60

Cornish Sea Bass
Clams, Mussels, Orzo, Saffron Bouillabaisse
45

Poached Isle of Gigha Halibut
Salsify, Red Wine, Sauce Maltaise
40

Chateaubriand of Lake District Farm Beef
Braised Cevennes Onion, Carrot, Concord Grape Jus
Carved for two 94

Saddle of Berkshire Venison
Sweet & Sour Crapaudine Beetroot, Date, Sauce Grand Veneur
42

Norfolk Black Leg Chicken
Chanterelle Mushrooms, Swiss Chard, Vin Jaune Sauce
42

Slow Cooked Delica Squash
*Aged Acquerello Rice Risotto, Chestnut Crumble, Muscat Grape **
26

Braised Heritage Carrots
*Freekeh & Chestnut Stew, Carrot Top Pesto **
21

SIDE

8.5 each

English Spinach
Steamed, Creamed or Buttered

Roasted Carrots
Honey, Fennel Pollen

Creamed Potato
add Truffle 10

French Fries
Parsley, Smoked Salt

Braised Red Cabbage
Orange, Spice

Crushed Buttered Swede
Ground Black Pepper

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 15% discretionary service charge will be added to your final bill. All prices include VAT. * Available as Vegan.