

CAVIAR

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| Sturia Oscietra 30g £110 | Imperial Beluga 30g £275 |
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*Served with
Brown Butter Waffle,
Smoked Crème Fraiche,
Soft Herbs*

SNACKS

Alma Bakery Bread Basket -
Smoked Rapeseed, Sourdough
served with Seaweed Butter £5.50

Marinated Nocellara Olives £6.00

STARTERS

Baked Scallops,
Seaweed & Lime Butter £23.00

Devilled Crab with Lemon Jam, Tomato
Ponzu and Sourdough Crumpets £25.00

Wild Herb Velouté, British Asparagus,
Shetland Mussels £15.00

Burrata, Romesco Sauce, Aubergine,
Smoked Almonds £17.00

Moules Mariniere,
French Baguette £19.00

Omelette Arnold Bennett £14.00

RAW BAR

Citrus-Cured Salmon,
Beetroot, Dill
£19.00

Seabass Ceviche,
Cucumber & Avocado,
Aromatic Herbs, Finger Limes
£21.00

Line Caught Mackerel,
Green Strawberries,
Marcona Almonds
£19.00

Chilled Dressed Shellfish Platter
Crab, Scallop, Oysters, Tiger Prawn £52

MAINS

Beef Wellington, Confit Roscoff Onion, Red Wine Jus £65.00

Dover Sole à la Grenobloise, Cucumber, Capers, Lemon £59.00

Roasted Cod, Jerusalem Artichoke, Black Garlic,
Wild Mushrooms, Hazelnuts £38.00

Monkfish, Prawn & Cashew Curry, Saffron Basmati Rice £32.00

Gordon's Fish & Chips, Peas, Tartar Sauce & Lemon £29.00

Fish Pie, Crispy Egg, Herb Crumb £27.00

Mushroom and Truffle Risotto, Pickled Wild Mushrooms,
Croutons £25.00

GRILL

Dry Aged Ribeye 300g,
Roscoff Onion, Peppercorn Sauce £56.00

Spatchcock Baby Chicken,
Green Olive, Hazelnuts, Rose Harissa £32.00

OYSTERS

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| Jersey (Eng.) ½ Dozen £30.00 | Louët Feisser (Ire.) ½ Dozen £33.00 |
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Chef's Selection of Oysters dressed in Rhubarb &
Blood Orange Mignonette - ½ dozen £34.00
Suggested pairing - Perrier-Jouët Blanc de Blancs N.V.
£45 glass/£265 bottle

SIDES

Creamed Spinach £8.00

Creamed Mashed Potatoes £8.00

Fries, Bonito Salt £7.50

Piatone Beans, Café de Paris Butter £7.50

Wild Rocket & Red Gem,
Spring Herbs Dressing £7.50

Jersey Royal Potatoes, Thousand Island Dressing £8.00

DESSERTS

Sticky Toffee Pudding,
Fior Di Latte Ice Cream £14.00

Seasonal Sorbet &
Ice Cream Selection £4.00 per scoop

Selection of British and Irish Cheese,
Blackberry, Crackers £17.00

Lemon Posset, Blackberries, Blackberry Sorbet £15.00

Manjari Chocolate & Salted Caramel Delice,
Espresso, Popcorn Ice Cream £15.00

Floating Island, English Strawberries,
Milk Ice Cream £15.00

Scan to view
calorie menu



If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A discretionary 15% service charge will be added to your final bill.

All prices are inclusive of VAT.