

## STARTERS

### **Poached Louet-Feisser oyster**

Yorkshire rhubarb, blood orange mignonette

**3 - £24    6 - £42**

### **Chilled pea soup**

yoghurt, green cardamom, smoked almonds

**£19**

### **Yellowtail crudo**

English cucumber, dill, shiso

**£21**

### **Arnold Bennett soufflé**

smoked haddock, Montgomery cheddar sauce

**£23**

### **Steak tartare**

aged beef, confit St Ewes egg yolk, black truffle crisps

**£24**

### **Duck liver terrine**

prune, tamarind, pistachio, toasted brioche

**£28**

### **Caviar**

fine herbs, smoked crème fraîche, brown butter waffle

Sturia Oscietra                    **30g - £120**

Imperial Beluga                   **30g - £190**

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

A £2.00 cover charge per person will be added to your bill. Prices include VAT.

A discretionary 15% gratuity will be added to your bill

## MAINS

### **Beef Wellington**

glazed shiitake mushroom, truffle, red wine jus  
**£65**

### **Half Cornish Red chicken**

spring baby vegetable consommé, pilaf rice  
**£45**

### **Roasted Peterhead monkfish**

white asparagus, mussels, vin jaune  
**£60**

### **Poached turbot Veronique**

verjus, sea kale, grapes  
**£54**

*Add Oscietra caviar* **£25**

### **Organic grain risotto**

brassicas purée, baby artichoke  
**£34**

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## FROM THE CHARCOAL GRILL

**Rib-eye steak 300g /£62**

**Fillet steak 220g /£64**

**Sirloin steak 300g /£59**

All served with glazed shiitake mushroom and a sauce of your choice:  
Bearnaise, Peppercorn, Chimichurri or Café de Paris butter

## TO SHARE

*For Two - Please allow up to 45 minutes*

### **Côte de boeuf**

house rub, house seasoned fries, choice of sauce  
**£140**

## SIDE ORDERS

**all £8.50**

Pomme purée

House seasoned fries

Whitloof chicory salad

Barbeque hispi cabbage, preserved lemon

Piattoni beans, Café de Paris butter

Spinach, creamed or sautéed

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## DESSERTS

### **Apple tart tatin (For 2)**

Madagascan vanilla ice cream, salted caramel sauce  
**£29**

### **'Grand Marnier' flambéed crêpes**

Del Monte pineapple, Madagascan vanilla ice cream  
**£24**

### **'La Hechicera' Rum Baba**

Yorkshire rhubarb, ginger, crème fraiche Chantilly  
**£20**

### **Xoco Mayan red chocolate soufflé**

pistachio ice cream  
**£19**

### **Sticky toffee pudding**

honey ice cream  
**£18**

### **Baron Bigod cheese**

walnut, malt loaf  
**£19**

### **Strawberry tart**

lemon cheese mousse, Thai basil  
**£24**

Scan to view calorie menu



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