

STARTERS

Poached Carlingford oysters,
macerated cucumber, borage 3/6 £12 - £24

Oscietra caviar 10g - 30g - 50g,
warm blinis and sour cream £44 - £87 - £157

Spiced steak tartare, confit egg yolk,
game chips £19

Citrus cured salmon, pickled
turnip, smoked yoghurt £19

Arnold Bennett soufflé,
aged cheddar sauce £14

London burrata,
heritage beetroot, orange £13

MAINS

Fillet of beef Wellington, red wine jus
(For two) £96

Lobster Thermidor, bitter leaf salad
Half £35 / Whole £70

Dover sole Grenobloise £49

Devonshire duck à l'orange, fennel £39

Roast monkfish, romesco,
three-cornered garlic, hazelnuts £32

Roast beef sirloin, Yorkshire pudding, trimming £28
(Sundays only)

FROM THE WOOD CHARCOAL GRILL

All our Cumbrian beef is dry aged for 42 days and served with
Café de Paris butter, onion ring
and watercress salad

Fillet steak 220g £54

Rose Veal sirloin steak 300g £48

Rib-eye steak 300g £46

Rump steak 300g £38

Choice of sauces: Béarnaise, Peppercorn,
Chimichurri

SIDES

All at £7.00

Duck fat chips
Truffle pomme purée
Honey roasted celeriac
BBQ hispi cabbage

DESSERTS

Dark chocolate delice, salt caramel, yoghurt sorbet £14

Citrus mille-feuille £13

Rum Baba, lime Chantilly, bergamot gel £13

Crêpe Suzette, Grand Marnier, orange £12

A selection of British and Irish cheese,
walnut bread, quince £12