

## STARTERS

### **Louet-Feisser oysters 'Bucks Fizz'**

oyster emulsion, Tarocco orange, champagne espuma

**Three - £25      Six - £46**

### **Caviar**

fine herbs, smoked crème fraiche, brown butter waffle

**Imperial Beluga 30g - £270      Imperial Oscietra 30g - £120**

### **Garden salad**

Heirloom tomatoes, violet artichokes, smoked almonds

**£19**

### **Arnold Bennett soufflé**

smoked haddock, Montgomery cheddar sauce

**£24**

### **Celeriac velouté**

celeriac & hazelnut remoulade, Chardonnay

poached pear, Périgord truffle

**£19**

### **Steak tartare**

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

**£25**

### **Seared Orkney scallop**

roasted cauliflower, cashew praline, crab butter,

pickled apple & sea herbs

**£27**

### **Duck liver terrine**

Coppa ham, macerated prunes, walnut, cranberry, chicory salad

**£27**

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### **Malted sourdough bread**

marmite brown butter

**£5.50**

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## MAINS

### **Beef Wellington**

pommes Anna, confit garlic, truffle, red wine jus

**£66**

### **'Red Deer' venison**

roasted loin, shoulder caillette, port braised red cabbage,  
smoked blackberries & salsify

**£59**

### **Native lobster & Portland crab**

Lyonnaise onion, pickled wild mushrooms,  
sherry & cognac sauce

**Half £59 / Whole £115**

### **Dover sole à la Grenobloise**

beurre noisette, cucumber, lemon, capers, shallot, croutons

**£69**

### **Jerusalem artichokes, seeds, nuts & grains**

braised spelt & barley, toasted hazelnuts, roasted onion

**£36**

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## FROM THE CHARCOAL GRILL

- Fillet steak 220g - £64**
- Rib-eye steak 300g - £63**
- A5 Wagyu Denver steak 250g - £98**
- Treacle and ale cured pork chop 340g - £48**
- Half Cornish chicken - £38**

All served with a sauce of your choice:  
béarnaise, peppercorn, chimichurri,  
Café de Paris butter or red wine jus

## TO SHARE

*For Two – Please allow up to 45 minutes*

- Whole Cornish chicken - £76**
- A5 Wagyu Denver steak 400g - £165**
- Côte de bœuf 900g - £150**  
House rub
- Chateaubriand 600g - £155**

All served with two sauces of your choice:  
béarnaise, peppercorn, chimichurri,  
Café de Paris butter or red wine jus

## SIDE ORDERS at £8.50

- Pomme purée
- “Bloody Mary” fries
- Dressed butterleaf salad, fine herbs
- Tenderstem broccoli, Café de Paris
- Fennel, orange, coriander salad
- Garlic mushrooms
- Sautéed spinach

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## DESSERTS

### **Sticky toffee pudding**

honey ice cream

£18

### **Rum flambéed crêpes**

caramelised banana, rum & raisin ice cream

£26

### **Apple tarte tatin (for 2)**

Madagascan vanilla ice cream, salted caramel sauce

£36

### **Christmas Pudding**

redcurrants, brandy crème Anglaise

£22

### **Dark chocolate & orange soufflé**

marmalade, hazelnut ice cream

£19

### **Winter trifle**

mulled wine jelly, macerated blackberries

£20

### **Burnt Cambridge cream**

prune purée, apple, granola crunch

£18

### **Cheese selection**

*Elrick Log, St Nectaire, Beaufort Chalet d'Alpage, Blue d'Auvergne*  
figs, apricot chutney, crackers

£29

## DESSERT WINE

100ml

*Moscato di Pantelleria 'Kabir' Donnafugata, Sicily, Italy* 2023 £18

*Royal Tokaji Issue11 Kabar 6 Puttonyos Aszu, Tokaji, Hungary* 2018 £29

## FORTIFIED WINE

100ml

*Quinta do Vallado 10 YO Tawny, Portugal* N.V. £26

*Quinta do Carvalhas 30YO Tawny, Portugal* N.V. £42

Scan to view calorie menu



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