

STARTERS

ws	Fragrant Native Lobster & Langoustine Bisque <i>Seasonal Vegetable Matignon, Marinated Lobster</i>	10.80
ws	Hand Picked Dorset Crab & Smoked Anchovy Mayonnaise <i>Chargrilled Cauliflower</i>	14.90
ws	Alaskan Red King Crab, Prawn & Scallop Tortellini <i>Wilted Leek, Champagne Velouté & Oscietra Caviar</i>	22.90
v	Confit & Chargrilled Sicilian Aubergine with Sweet Peppers & Corsican Ricotta <i>Crispy Seeded Flat Bread & Onion Jam</i>	11.90
v	Chargrilled Tenderstem Broccoli & Smoked Catalan Almonds <i>Pickled Vegetables, Salsa Verde & Fresh Burrata from Puglia</i>	12.50
ws	Pan Roasted Hand Dived Scottish Scallops <i>Crispy Pig's Trotters, Roasting Jus with Cabernet Sauvignon Vinegar</i>	17.50
	Confit English Partridge Ballotine & Salmis on Crouton <i>Pickled Pied Bleu Mushrooms & Hazelnut Vinaigrette</i>	13.50
	'Marcellin's Heritage' Shoulder of Loire Valley Rabbit <i>Sweet & Sour Black Radish, Wholegrain Mustard Mousseline</i>	13.90
v	Seasonal Green Leaves & Garden Herb Salad <i>Black Truffle Vinaigrette, Grated Black Truffle</i>	10.90

VEGETARIAN

v	Hand Rolled Fresh Pappardella, Grated Fresh Truffle <i>Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce</i>	22.50
v	Roasted Butternut Squash & Pine Nuts, Crispy Ginger & Cumin Paneer <i>Aromatic Coconut & Pumpkin Velouté</i>	19.50

FISH & SHELLFISH

WF	Roasted Line Caught Cornish Wild Sea Bass <i>Caramelised Onion & Smoked Bacon, Ratte Potatoes & Savoy Cabbage, Roasting Jus</i>	24.90
WF	Slow Cooked Line Caught Scottish Cod <i>Cauliflower Purée, Seasonal Vegetable Étuvée, Almonds & Fresh Chive</i>	22.50
	Pan Roasted Organic Irish Sea Trout <i>Hot Smoked Salmon, Leek & Garden Herb Pancake Lasagna, Mussel & Dill Velouté</i>	22.50

POULTRY & MEAT

	Oven Roasted Whole Corn Fed Chicken Stuffed with Morteau Sausage & Morel Mousseline <i>Fresh Tagliatelle & Confit Raspberry Onion, Chicken & Madeira Cream</i>	22.50
	Honey Glazed Breast of Goosnargh Duck & Crispy Duck Leg Pastilla <i>Young Turnips, Sugar Snaps, Ruby Port Sauce</i>	25.50
	Oven Roasted & 'Herb Smoked' Ibérico Pork Loin - <i>for two</i> <i>King Edward Potato, Bone Marrow & Almond Croquette, Apple & Calvados Sauce</i>	26.50 per person
	Oven Roasted Fillet of Windsor Royal Park Venison & Braised Shoulder Parmentier <i>Caramelised Apple Purée, Turnip & Swede, Venison Sauce</i>	28.50
	Roasted Authentic Japanese Wagyu Beef from Kyushu Island <i>Gratinated Smoked Aubergine & Tomato Cannelloni, Young Leaves & Beef Ham Salad</i>	47.50 135 g

VEGETABLES & SALAD

	Mushroom Fricassée Persillade	5.90
	Vichy Carrots	5.40
	Triple Cooked Chips	4.90
	Wilted Spinach	5.50
	Truffle Mashed Potatoes	6.90
	Seasonal Green Leaves & Herbs, Truffle Vinaigrette	5.50

V : Vegetarian

W S : Wild Shellfish

W F : Wild Fish

Available Monday to Saturday 6.30pm to 10.30pm

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*