



STARTER

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| Carlingford Oyster, Crème Fraiche, Kohlrabi & Oscietra Caviar | 14.50 |
| 48 Hour Cured Salmon, Sunflower Seeds, Radish & Cucumber Broth | 16.50 |
| Beef Tartare, Cornichon, Shallot, Caper & Egg Yolk | 18.50 |
| Iberico Bellota Ham, Heirloom Tomato & Sourdough Crisp | 19.50 |
| Beetroot, Goat Cheese, Balsamic & Beetroot Vinaigrette | 13.50 |
| Scottish Scallops, Jerusalem Artichoke, Fresh Truffle & Chicken Jus | 24.00 |
| Broccoli Soup, Crème Fraîche & Almonds | 12.50 |

Available Monday to Sunday

Please speak to a member of staff before ordering if you have any allergies or intolerances.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.



MAIN COURSE

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| Cornish Sea Bass, Chorizo, Beurre Blanc & Bell Pepper | 34.00 |
| Native Lobster, Caviar, Sea Vegetables, Carrot Pureé, Baby Carrots & Lobster Veloute | 44.00 |
| Rhug Estate Organic Chicken, Asparagus, Girolles Mushrooms & Chicken Jus | 32.50 |
| Longhorn Beef Sirloin, Short Rib, Leek, Onion & Beef Jus | 39.00 |
| Venison Saddle, Beetroot Pureé, Pickled Blackberry, Turnip Tops & Venison Jus | 37.50 |
| Roasted Globe Artichoke, Zucchini, Pesto & Artichoke Jus | 27.50 |
| Wild Mushroom Risotto, Truffle & Crème Fraîche | 28.50 |

SIDE

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| Potato Mash & Truffle | 8.50 |
| Broccoli & Sesame Seed | 7.00 |
| Carrot, Honey & Mustard | 7.50 |
| Baby Spinach Salad, Goat Cheese & Balsamic Vinaigrette | 8.50 |

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