



## S T A R T E R

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

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

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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