

STARTERS

Beetroot <i>heritage beets, kale, apple & quinoa salad^{vg}</i>	9.00
Butternut squash <i>velouté, shaved chestnuts, crisp sage^v</i>	6.50
Game <i>pork, duck & pistachio terrine, pastry crust, brandy cherries</i>	14.00
Sea bream <i>'crudo', citrus olive oil, sweet potato, red onion & coriander</i>	13.00
Crab <i>white crab, crab essence, cauliflower, oscietra caviar</i>	14.50
Smoked salmon <i>london oak smoked salmon, trout roe, buckwheat blini, condiments</i>	12.00
Chicory <i>devon blue, kohlrabi, red wine pear & candied shallot salad^v</i>	10.00
Beef tartare <i>black angus fillet, pickles, game chips</i>	14.00
Langoustines <i>three scottish, split, grilled, garlic & parsley</i>	17.50
Alba truffle <i>63° rare breed egg, mushroom ragout, shaved white truffle^v</i>	14.00
Oyster <i>jersey rocks (six/dozen), mignonette, rye bread</i>	15.00/28.00
Caviar <i>30g kings oscietra, warm blinis, egg, soured cream, chives</i>	110.00

MAINS

Lobster <i>poached lobster, scallop mousseline, tarragon & Savoy cabbage, crustacea bisque</i>	28.00
King scallops <i>isle of skye, baked in the shell, chervil root, vermouth</i>	23.00
Wild mushroom <i>shallot, dandelion & chicory, puff pastry tart, truffle dressing^v</i>	18.00
Turbot <i>roast on the bone, black rice & cuttlefish, chive beurre blanc</i>	32.00
Jerusalem artichoke <i>pearl barley, wilted Swiss chard, black truffle^{vg}</i>	21.00
Sea trout <i>confit potato, trout roe, sour cream & sorrel</i>	22.00
Kiev <i>free range chicken, roast garlic & parsley butter, salted cabbage</i>	19.50
Cornish hake <i>samphire, bouchot mussels, white wine velouté</i>	26.00
Veal sweetbread <i>caramelised, girolles, amontillado sauce</i>	28.00
Rossini <i>beef fillet, seared duck liver, brioche, madeira & truffle sauce</i>	36.00
SHARE <i>for two, prices per person</i>	
Côte de boeuf <i>prime scotch aberdeen angus, 35 day dry aged, 800g</i>	35.00
Lamb <i>lozère milk fed leg of lamb 1kg roasted tomato & rosemary sauce</i>	38.00
Venison <i>roast saddle, venison pie, venison bone marrow, long pepper & Whisky sauce</i>	42.00

GRILL

Ribeye <i>aberdeen angus cross, 28 day dry aged, 300g</i>	31.00
Fillet <i>hereford, 21 day dry aged, 240g</i>	33.00
Dover Sole <i>on the bone, 14oz, grilled or meuniere</i>	39.50
Sauces <i>beeffat béarnaise bordelaise, red wine, shallot & bone marrow white port & stitchleton roast tomato vierge</i>	
SIDES	
Chips <i>triple cooked, Maldon salt</i>	4.00
Mousseline <i>butter & cream</i>	4.50
New potatoes <i>butter & parsley</i>	4.50
Spinach <i>wilted, butter</i>	4.50
Red cabbage <i>cranberries, chestnuts</i>	4.50
Green beans <i>extra fine, tarragon</i>	4.50
Baby gem <i>fresh horseradish, buttermilk</i>	4.00



Feast your eyes



Go against the grain