



Starters

Whipped Vegan Feta (vg)

marinated beetroots, candied pecans with sourdough croutons 562 Kcal

Burrata (v)

truffle dressing, wild mushroom toast, early harvest olive oil 778 kcal

Cornish Crab salad with brioche toast

toasted brioche, apple, grapefruit & radish 305 Kcal

Spicy Salmon

chilli & garlic Ponzu, avocado, crème fraiche & crispy wonton 446 Kcal

Seared Beef Tataki

truffle citrus soy, seaweed salad, artichoke chips 342 Kcal



Mains

Truffle & Burrata Ravioli (v)

wild broccoli, roast garlic, chilli & lemon butter sauce

toasted Parmesan breadcrumbs 530 Kcal

Miso Marinated Loch Duart Salmon

Soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 494 Kcal

Beef Wellington

mushroom duxelles, & Bordelaise sauce 997 Kcal (£15 Supplement)

Butter Roasted Chicken Breast

truffle mash, Bourguignon sauce 623 Kcal

Ribeye Steak

42-day dry aged grass-fed served with Bordelaise sauce 1079 Kcal



Sharing Sides - Chef Selection of Sides (v)

Desserts

Vanilla Crème Brûlée (v)

fresh blackberry, blackberry coulis & mint 712 Kcal

Warm Chocolate Cake

vanilla ice cream 720 Kcal

British Cheese Board (v)

grapes, celery, quince membrillo & crackers 723 Kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.