



BREAD

Selection of artisanal bread 9

Somerset salted butter

OXO will donate £1 from each portion of bread sold to our charity partner StreetSmart

STARTERS

Baby leeks (VE) 19

chickpea, truffle, walnut

Smoked stracciatella (V) 22

pear, almonds, corbezzolo honey

Dorset crab 24

potato waffle, hazelnut, thyme

Seared Orkney scallop 29

caramelised cauliflower, romanesco, sea vegetables

Scottish langoustine 25

carrot, ginger, shellfish aioli

Pork cheeks 22

choucroute, apple purée, orange gel

Game terrine 22

chutney, carrot salad, sourdough toast

Cod ballotine 23

artichoke, dashi, tobiko wasabi

MAINS

Arancino (VE) 29

squash, quince, pecan nuts

Beetroot Wellington (VE) 34

beet juice, kale, mushrooms

Shetland halibut 49

parsley velouté, root vegetable escabeche

Bass fillet 43

braised fennel, salsify, citrus butter

Duck breast 41

endive, fig, Madeira sauce

Pork fillet 39

ham hock aspics, turnip, mustard sauce

West Country dry aged fillet of beef 52

braised shin, mushroom, red wine jus

Chateaubriand 120

thousand layer chips, mustard gravy

SIDES

Chips (V) 9

sea salt

Roasted smashed new potatoes 9

duck fat, rosemary salt

Mac and cheese (V) 12

truffle, leek

Thousand leaf potato 18

Oscietra caviar, Crème Fraîche

Heritage carrots (V) 9

carrot tops, Hilltop honey

Courgette fritters 9

sundried tomato mayonnaise, Parmesan

Baby gem lettuce 9

anchovies, crab butter

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.
To view our ALLERGEN menu please speak to your server.



CHEESE

Brightwell Ash
goat's milk, ash, soft, cream

Westcombe cheddar
cow's milk, semi hard, clothbound aged 12 – 18 months

Durus
cow's milk, soft, washed-rind

Tunworth
cow's milk, soft, creamy

Brunswick blue
sheep's milk, deep, flaky

three cheese 14 / five cheese 20
biscuits, chutney

DESSERTS

Valrhona chocolate (V) 16
cheesecake, tart, mousse

Dark chocolate & cardamom mousse (VE) 12
pomegranate sauce

Tiramisu & hazelnut coffee bomb (V) 15
coffee sponge, mascarpone cream, hazelnut cremux

Strawberry mousse (V) 11
lemon jelly, meringue, strawberries

Damson plum & candied chestnut tart 12
plum mousse, chestnut frangipane

Ice cream (V) 8
vanilla, chocolate, caramel fudge

Sorbet (VE) 8
lemon, mango, raspberry

DESSERT WINES

Muscat Bernardins 8.5
Beaumes de Venise France, 2023

Maury 12
Domaine Poudroux, Languedoc-Roussillon, France, 2022

Tokaji 22
Classic Winery, Tokaji Aszu, 5 Puttonyos, Hungary, 2016

Château D'Yquem 80
Sauternes, 1er Cru Supérieur, Bordeaux, France, 2007

PORT & FORTIFIED

Fonseca 10
Quinta do Panascal, 2008

Ramos Pinto 30
1997

Graham's 12.5
10-year-old served from Jeroboam

Penfolds 32
Great Grandfather, 30 years old

SHERRY & MADEIRA

Bodegas Hidalgo 9.5
Pedro Ximénez, Triana, Spain

Blandy's 11
10 Year Old, Bual, Madeira, Portugal

Blandy's 2000 19
Verdelho, Colheita, Madeira, Portugal

Blandy's 1994 40
Bual, Madeira, Portugal

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BREAD

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Somerset salted butter 100KCAL

GLUTEN [wheat, oats, rye], MILK, SESAME

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STARTERS

Baby leeks (VE) 19

chickpea, truffle, walnut 218KCAL

NUTS [walnut], SULPHITES

Smoked stracciatella (V) 22

pear, almonds, corbezzolo honey 469KCAL

GLUTEN [barley], MILK, NUTS [almonds], SULPHITES

Dorset crab 24

potato waffle, hazelnut, thyme 334KCAL

CRUSTACEANS, DAIRY, EGGS, GLUTEN [wheat], NUTS [hazelnuts], SULPHITES

Seared Orkney scallop 29

caramelised cauliflower, romanesco, sea vegetables 380KCAL

MILK, SHELLFISH

Scottish langoustine 25

carrot, ginger, shellfish aioli 253KCAL

CRUSTACEANS, EGG, FISH, MILK, MUSTARD

Pork cheeks 22

choucroute, apple purée, orange gel 230KCAL

CELERY, MUSTARD, SULPHITES

Game terrine 22

chutney, carrot salad, sourdough toast 337KCAL

GLUTEN [wheat], MILK, NUTS [pistachios], SULPHITES

Cod ballotine 23

artichoke, dashi, tobiko wasabi 320KCAL

FISH, MILK

MAINS

Arancino (VE) 29

squash, quince, pecan nuts 441KCAL

CELERY, MUSTARD, NUTS [pecan], SOYA, SULPHITES

Beetroot Wellington (VE) 34

beet juice, kale, mushrooms 320KCAL

GLUTEN [wheat], NUTS [chestnuts], SULPHITES

Shetland halibut 49

parsley velouté, root vegetable escabeche 375KCAL

FISH, GLUTEN [wheat], MILK, SULPHITES

Bass fillet 43

braised fennel, salsify, citrus butter 535KCAL

FISH, MILK, SULPHITES

Duck breast 41

endive, fig, Madeira sauce 382KCAL

GLUTEN [barley], SULPHITES

Pork fillet 39

ham hock aspics, turnip, mustard sauce 400KCAL

LUPIN, MUSTARD, SULPHITES

West Country dry aged fillet of beef 52

braised shin, mushroom, red wine jus 320KCAL

CELERY, MILK, SULPHITES

Chateaubriand 120

thousand layer chips, mustard gravy 1502KCAL

MILK, SULPHITES

SIDES

Chips (V) 9

sea salt 280KCAL

Roasted smashed new potatoes 9

duck fat, rosemary salt 360KCAL

Mac and cheese (V) 12

truffle, leek 313KCAL

GLUTEN [wheat], MILK, SULPHITES

Thousand leaf potato 18

Oscietra caviar, Crème Fraîche 285KCAL

FISH, MILK

Heritage carrots (V) 9

carrot tops, Hilltop honey 280KCAL

MILK

Courgette fritters 9

sundried tomato mayonnaise, Parmesan 223KCAL

GLUTEN [wheat], EGG, MILK, SULPHITES

Baby gem lettuce 9

anchovies, crab butter 172KCAL

CRUSTACEANS, FISH, MILK

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Tunworth
cow's milk, soft, creamy

Brunswick blue
sheep's milk, deep, flaky

three cheese 14 401KCAL / **five cheese 20** 683KCAL

biscuits, chutney
GLUTEN [wheat], MAY CONTAIN NUTS AND PEANUTS, MILK, SULPHITES

DESSERTS

Valrhona chocolate (V) 16
cheesecake, tart, mousse 547KCAL
GLUTEN [wheat], EGGS, MILK

Dark chocolate & cardamom mousse (VE) 12
pomegranate sauce 374KCAL
GLUTEN [oats]

Tiramisu & hazelnut coffee bomb (V) 15
coffee sponge, mascarpone cream, hazelnut cremux 478KCAL
EGG, GLUTEN [wheat], NUTS [hazelnuts], MILK, SOY, SULPHITES

Strawberry mousse (V) 11
lemon jelly, Meringue, strawberries 286KCAL
GLUTEN [wheat], EGGS, MILK

Damson plum & candied chestnut tart 12
plum mousse, chestnut frangipane 355KCAL
GLUTEN [wheat] EGGS, MILK, NUTS [almonds, chestnuts]

Ice cream (V) 8
vanilla, chocolate, caramel fudge 397KCAL
EGGS, MILK, MAY CONTAIN NUTS AND PEANUTS

Sorbet (VE) 8
lemon, mango, raspberry 208KCAL
MAY CONTAIN NUTS AND PEANUTS

DESSERTS WINES

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