

OYSTER 32 kcal Colchester rock oyster aged sherry vinegar mignonette	3 each
+ GLASS OF LANSON CHAMPAGNE 125ml	18

STARTERS

AUTUMN LENTILS (vg) 193 kcal Warm salad of beluga lentils, parsnip, and celeriac, root vegetable crisps, roasted celeriac jus	14
BURRATA (v) 682 kcal Buffalo milk burrata, globe artichoke pesto, Autumn truffle crostini, black grapes	16
WILD MUSHROOM TARTLET (v) 423 kcal Tartlet of wild mushrooms, caramelised apple, apple cider purée, frisée and pecan nuts	14
SMOKED SALMON 201 kcal Highland cure oak-smoked salmon, crème fraiche, melba toast, lime, capers, dill, Avruga caviar	16
CEVICHE 225 kcal Cured British seabass, tigers' milk dressing, chilli and red onion, sweet potato crisps	15
TARTARE 204 kcal Hand-cut Yorkshire venison tartare, cured yolk, Hen of the woods, smoked buttermilk dressing	18
CAVIAR 434 kcal / 486 kcal King's Oscietra caviar, crème fraiche, warm blinis	10g / 30g 40 / 85

MAINS

CAULIFLOWER (vg) 570 kcal Roasted cauliflower steak, caramelised puree, black truffle Grenobloise, sunflower seed dukkah	25
GNOCCHI (vg) 680 kcal Rice flour gnocchi, thyme roasted Delica pumpkin, wilted baby spinach, crispy sage, plant based Nduja	26
STONE BASS 602 kcal Pan-fried stone bass, white bean cassoulet, cavolo nero, porcini and chanterelle mushrooms, Matelote sauce	32
COD 670 kcal Seared Scottish cod, fondue of leek and shallot, pommes purée, Champagne beurre blanc, Avruga caviar	34
LOBSTER 2125 / 2732 kcal Roast native lobster, garlic butter, tomato and basil hollandaise, chips	half / whole 26 / 49
CHICKEN KYIV 1610 kcal Corn-fed chicken breast, garlic and truffle butter, Caesar sauce, grilled gem lettuce, girolle mushrooms	29
VEAL CUTLET 2281 kcal Grilled veal cutlet, preserved lemon, Café de Paris butter, confit garlic emulsion, courgette and piquillo pepper	40
LAMB 1162 kcal Roast Herdwick lamb rump, aubergine caponata, confit potatoes, black garlic aioli, lavender sauce	38

GRILL

SIRLOIN 1184 kcal 300g, 42 day dry-aged, Black Angus, baby gem, béarnaise Add ½ lobster 606 kcal	45 +19
CHATEAUBRIAND (for two) 3430 kcal 550g Black Hereford Chateaubriand, baby gem, chips, béarnaise and peppercorn sauce Add ½ lobster 606 kcal	45 per person +19
TOMAHAWK (for two) 4990 kcal 1kg Wild Atlantic salt-aged west country Tomahawk, chips, baby gem, béarnaise and peppercorn sauce Add ½ lobster 606 kcal	60 per person +19

SIDES

POMMES PURÉE (v) 449 kcal Creamed potato	6
BLACK TRUFFLE MOUSSELINE (v) 693 kcal Black truffle potato puree	9
PETIT POIS (v/vg) 136 kcal Garden peas, gem lettuce, mint	7
POMMES FRITES (vg) 1008 kcal Chips, garlic and rosemary sea salt	7
MIXED LEAF SALAD (vg) 140 kcal Vinaigrette	6

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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.

