

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar

serverd with Blini, Grated Egg, Sour Cream & Chives

30g/50g

250/430

Rock Oysters

Mignonette Sauce, Lemon

Half Dozen 30 | Dozen 56

Loch Duart Salmon Tartare

Avocado Cream, Lime, Soudough Crisps

20

Yellowfin Tuna Crudo

Maple & Soy Dressing, Tapioca Crisp

28

SALADS

Baked Heritage Beetroots

Buffalo Mozzarella, Raspberry Vinegar, Roquette Leaves

14

Superfood Salad

Shredded Kale, Spinach, Grilled Broccoli, Pomegranate, Ancient Freekeh Grain, Goji Berries, Pumpkin Seeds, Mint, White Balsamic Dressing (Ve)

26

'House'Tossed Salad

Cucumber, Torch'd Pepper, Red Onion, Avocado, Grilled Courgette, Norfolk Chicken & Organic Red Peruvian Quinoa

29

Caesar Salad

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing

28

Add to your salad:

Norfolk Free Range Chicken

11

Torch'd Loch Duart Salmon

12

Grilled Halloumi

9

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

STARTER

Velouté of Jerusalem Artichoke
Trompette Mushroom, Hazelnuts (V)
14

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes
27

Jambon De Bayonne
Celeriac Remoulade or Charentais Melon with Mint
23

Shellfish Cocktail
Pacific King Prawn, Devon Crab, Cucumber, Avocado, Mary Rose Sauce
34

Quiche Lorraine
*Clarence Court Eggs, Pancetta, Spinach, Portobello Mushrooms,
Old Winchester Cheese*
18

Cep Mushroom Risotto
King Oyster Mushrooms, Parmesan Cream
18 | 24

FISH

Fish Du Jour
Market Price

Dover Sole Meunière 600g
Cooked in Brown Butter, Lemon, Capers, Shallot, Parsley
or
Grilled with Lemon, Green Leaves
58

Grilled Loch Duart Salmon
Hispi Cabbage, White Wine Sauce with Roe, Chives & Lemon
29

Scottish Lobster Thermidor Spaghetti
Half Native Lobster, Cognac, Tomato, Aged Parmesan
36

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MEAT

Roasted Cutlets of Dorset Lamb

Paloise Sauce

42

Pan Seared Fillet Mignon of Lake District Farm Beef

Garlic Sautéed Spinach, Fondant Potato

52

Grilled Entrecote of Beef

Sauce Bordelaise, Frites

42

Norfolk Black Leg Chicken

Young Garlic & Fine Herbs

Quarter or Half

23/34

VEGETARIAN

Baked Potimarron Squash

Miso Glazed Hen of The Woods Mushroom, Roasted Onion Purée,

Squash Velouté (Ve)

18

Gnocchi Parisienne

Wild Mushrooms, Chard Leaf, Aged Parmesan

18

SIDES

Sauteed Wild Mushrooms

Shallot & Parsley Butter (V)

12

French Beans

Shallot & Herb Butter (V)

9

French Fries (V)

9

Truffle & Parmesan Fries (V)

19

Creamed Potatoes (V)

9

Wilted Spinach, Fresh Herbs (V)

9

Creamed Spinach, Nutmeg (V)

9

DESSERT

Vanilla Crème Brûlée (V)

15

Williams Pear & Mascarpone

Millefeuille (V)

15

Warm Chocolate Fondant

Milk Ice Cream (V)

15

Ice Cream & Sorbets

Chocolate, Vanilla, Pistachio

Lemon, Raspberry, Mandarin

2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers,

Raisin & Walnut Bread

20