

# A LA CARTE

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## SHELLFISH & RAW SELECTION

### N25 Aged Kaluga Caviar

*serverd with Blini, Grated Egg, Sour Cream & Chives*  
30g/50g  
250/430

### Irish Rock Oysters

*Mignonette Sauce, Lemon*  
Half Dozen 30 | Dozen 54

### Shellfish Cocktail

*Pacific King Prawn, Dorset Crab,  
Cucumber, Avocado,  
Mary Rose Sauce*  
34

### Yellowfin Tuna Tartare

*Avocado Purée, Ponzu Dressing,  
Tapioca Crisp*  
28

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## STARTER

### Marinated Outdoor Grown Provence Tomatoes

*Olives, Basil, Almonds, Pickled Radish (Ve)*  
15

### Caesar Salad

*Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing*  
24

*Add to your salad:*

Suffolk Free Range Chicken  
10

### Aged Lake District Farm Beef Tartare

*Cured Egg Yolk, Matchstick Potatoes*  
27

### Chilled Garden Pea Velouté

*Greek Yogurt, Chive Oil (V)*  
14

### Cep Mushroom Risotto

*King Oyster Mushrooms, Aged Parmesan (V)*  
18 | 24

*(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.

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## FISH

Roasted Whole Scottish Lobster 550g  
*Infused with Lemongrass & Ginger, Served with French Fries*  
75

Cornish Dover Sole 600g  
*'Meunière'*  
*or*  
*Grilled with Lemon, Green Leaves*  
58

Roasted Tranche of Scottish Halibut  
*Green Sauce Vierge*  
39

Grilled Loch Duart Salmon  
*Cucumber, Grape, Yuzu Koshō Butter Sauce*  
29

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## MEAT

Roasted Cutlets of Devon Lamb  
*Borlotti Beans with Corn & Tomatoes, Romesco Sauce,  
Fresh Ricotta, Mint Infused Lamb Jus*  
42

Pan Seared Fillet Mignon of Lake District Farm Beef  
*Garlic Sautéed Spinach, Fondant Potato*  
52

Lake District Farm  
Rib Eye of Beef 300g  
58

Norfolk Black Leg Chicken Breast  
*Truffle Mousseline, Fresh Pea, Spring  
Onions, Heritage Carrots & Jus Gras*  
34

*Choose your sauce:*  
*Diane, Bearnaise Peppercorn  
Jus Gras, Salsa Verde*

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## VEGETARIAN

Grilled Trombetta Courgette  
*Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil,  
Courgette Sauce (Ve)*  
18

Gnocchi Parisienne  
*Pea, Broad Bean, Girolle, Pecorino Cheese (V)*  
18

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## SIDES

Tomato & Pickled Red  
Onion Salad

9

Fries

9

Truffle & Parmesan Fries

19

Petit Pois à la Française

9

Green Beans  
& Yellow Wax Beans  
with Crisp Breadcrumbs

9

Creamed Potatoes

9

Wilted Spinach, Fresh Herbs

9

Creamed Spinach, Nutmeg

9

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## DESSERT

Coffee Chocolate & Caramel Bar

15

Lemon & Strawberry Millefeuille

15

Crêpes Suzette Flambéed at the Table

*Vanilla Ice Cream*

20

Ice Cream & Sorbets

*Chocolate, Pistachio, Salted Caramel, Amarena Cherry  
Lemon, Passion Fruit, Strawberry, Raspberry, Mango*

*2 scoops 8 | 3 scoops 12*

Selection of Seasonal Cheeses

*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*

20

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