



Glass of Nyetimber “Cuvee Classic”, Brut, England 12.5 supplement

AMOUSE BOUCHE

Royal Bearii caviar & Smoked salmon blini

STARTER

Castel Franco salad, caramelised hazelnuts, Vegan cheese, orange, house dressing (VG)

Pan roasted scallops, ‘Nduja, celeriac puree, samphire

Venison tartare, confit egg yolk, shaved black truffle

Half dozen Carlingford oysters, shallots dressing

MAIN

300g USDA sirloin, glazed carrots, black truffle jus

Grilled monkfish, tender stem broccoli, brown shrimp hollandaise

Gnocchi, wild mushrooms, sage, toasted hazelnuts, new season olive oil (VG)

600g Aberdeen Angus chateaubriand for two, dauphinoise potatoes, red wine jus

TO SHARE (6 each)

Triple cooked chips, Creamed spinach, Broccoli with chili and garlic

DESSERT

Strawberry & vanilla cheesecake

Chocolate fondant, vanilla ice cream

Yorkshire rhubarb & lemon posset

Ice creams/sorbets

Selection of cheese & chutney

80 per person

We are happy to provide information pertaining to allergens and intolerances on request. V – vegetarian, VG – vegan
A 13.5% discretionary service charge will be added to your bill