

## À LA CARTE MENU

<b>Potato &amp; rosemary sourdough</b> , chive & lemon butter (V) <small>401kcal</small>	5.50
<b>Marinated Nocellara olives</b> <small>245kcal</small>	5.00
<b>30g Oscietra caviar</b> , warm blinis, crème fraîche, chives <small>547kcal</small>	90.00

## STARTERS

<b>Pan fried red Argentinian prawns</b> , chilli & garlic butter, lemon aioli <small>501kcal</small>	20.00
<b>Carrot, coconut &amp; coriander soup</b> , crispy parsnip, coriander oil (Vg) <small>121kcal</small>	9.00
<b>Beetroot</b> , whipped vegan feta, burnt chilli, red wine shallot, chicory (Vg) <small>220kcal</small>	12.00
<b>Braised pork cheek</b> , chicory, apple, celeriac, smoked paprika aioli <small>485kcal</small>	16.00
<b>Roasted quail</b> , pear, goats cheese & radicchio salad <small>397kcal</small>	18.00
<b>Seared king scallops</b> , caramelised cauliflower, pickled mussel, golden raisin & tarragon <small>333kcal</small>	20.00
<b>Ham hock &amp; pheasant terrine</b> , cornichons, remoulade & sourdough toast <small>672kcal</small>	14.00

## MAINS

<b>BBQ lamb rump</b> , grilled squash, Brussel sprouts & chestnut, spiced lamb sauce <small>692kcal</small>	36.00
<b>Seared stone bass</b> , Jerusalem artichoke, barley, wild mushrooms, chicken & tarragon butter <small>658kcal</small>	28.00
<b>Roast butternut squash</b> , lentil & green bean salad, parsley & shallot, harissa (V) <small>464kcal</small>	19.50
<b>Grilled spatchcocked poussin</b> , spiced red cabbage, roast Piccolo parsnip & carrot <small>766kcal</small>	28.00
<b>Pan roasted cod</b> , cauliflower, fennel & orange, fish red wine sauce <small>280kcal</small>	30.00
<b>Celeriac wellington</b> , wild mushrooms, turnip, salsify, parsley cream (Vg) <small>523kcal</small>	24.00
<b>Roasted pork belly</b> , fricassee of fennel salami, beans, capers & shallot, chervil, pork jus <small>799kcal</small>	32.00

## GRILL

### COOKED OVER CHARCOAL BRIQUETTES

<b>Fillet (240g)</b> 35 days dry aged <small>438kcal</small>	46.00
<b>Ribeye (320g)</b> 42 days dry aged <small>875kcal</small>	48.00
<b>Sirloin (280g)</b> 35 days dry aged (H) <small>637kcal</small>	38.00
<b>Half grilled lobster</b> in garlic butter <small>558 kcal</small>	49.00

## FOR TWO

<b>Whole grilled lobster in garlic butter</b> , parmesan truffle fries <small>2553kcal</small>	100.00
<b>Porterhouse steak (1kg)</b> 35 days dry aged <small>1764kcal</small>	100.00
<b>8 bone rack of lamb</b> herb crusted <small>2274kcal</small>	80.00

## SIDES

<b>Skinny fries</b> , herb salt (Vg) <small>586kcal</small>	6.00
<b>Truffle &amp; Parmesan fries</b> <small>799kcal</small>	6.50
<b>Buttered new potatoes</b> <small>252kcal</small>	6.00
<b>Sweet potato fries</b> , lemon aioli <small>850kcal</small>	6.50
<b>Fine beans</b> , shallots & garlic <small>265kcal</small>	6.00
<b>Portobello mushrooms</b> , garlic butter <small>193kcal</small>	6.75
<b>Rocket salad</b> , Parmesan & red onion <small>99kcal</small>	6.00
<b>Brussel sprouts</b> , bacon & chestnut <small>470kcal</small>	6.00

## SAUCES

<b>Peppercorn</b> <small>130kcal</small>	4.00
<b>Béarnaise</b> <small>175kcal</small>	4.00
<b>Chimichurri</b> <small>60kcal</small>	4.00

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease.

Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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. All prices include VAT. Adults need 2000 calories a day.

13.5% service charge will be added to your bill. Please note that we are a cashless venue.