



STARTERS

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| Golden Beetroot / burrata, pickled walnuts, herb salad | 10 |
| King Oyster Mushroom / puffed rice, truffle oil, parmesan (v/gf) | 9.50 |
| Poached Scallops / seaweed, pancetta, chicken butter sauce, chive oil (gf) | 16.50 |
| Omelette Arnold Bennett / Dorset crab, gruyere, hollandaise (gf) | 12.75 |
| Open Lasagne of Braised Rabbit / tarragon, mustard velouté | 12.25 |
| Roasted Veal Sweetbread / cauliflower texture, hazelnut, veal jus | 15.00 |
| Classic Beef Tartare / confit egg yolk, pickled radish, Jalapeno Croutons | 12.50 |
| Warm Roasted Violet Artichoke / pine nuts, mint, fresh black truffle (vg/gf) | 10.50 |
| Ceviche of Sea Bream / avocado purée, shallot, crème fraiche, Oscietra caviar (gf) | 14.50 |
| Winter Vegetable Broth (vg/gf) | 7.50 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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MAINS

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| Dry-Aged Fillet of Beef / black garlic, parsnips, bone marrow | 34.00 |
| Pan Fried Lamb Rump / lamb rack, kidney pie, carrot tops and lamb jus | 29.50 |
| Poached Fillet of Wild Cornish Turbot / carrot, wild mushroom, poultry jus | 32.00 |
| Parmesan Gnocchi / wild mushrooms, toasted hazelnuts, truffle emulsion (gf/vg) | 19.50 |
| Vegetable Curry / steamed rice, papadums, toasted almonds (gf/vg) | 19.50 |
| Skylon Beef Burger / mature cheddar, triple cooked chips, charred onion | 16.50 |
| Classic Fish and Chips / Cornish haddock, homemade tartar sauce, peas | 21.50 |
| Poached Yorkshire Trout / leek fondue, trout caviar, beurre blanc (gf) | 24.00 |
| Braised Ox Cheek / cauliflower puree, bourguignon sauce | 22.50 |

TO SHARE

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| Grilled Whole Sea Bass (gf) | PP 24.00 |
| Seaweed buttered potatoes, fennel salad, coriander dressing | |
| 30 Day Dry Aged Rib of Beef (1kg) | PP 38.00 |
| Seasonal leaves, triple cooked chips, Béarnaise & red wine sauce | |

SIDES

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| Triple cooked chips, rosemary salt (v/gf) | 4.50 |
| Gemheart salad, soft herbs, mustard vinaigrette (vg/gf) | 4.50 |
| Roasted cauliflower, coconut oil (vg/gf) | 4.50 |
| Buttered new potatoes (v/gf) | 4.50 |
| Braised red cabbage (v) | 4.50 |
| Tenderstem broccoli, chilli butter (v/gf) | 4.50 |
| Classic Wine Pairing with 3 Courses | PP 29.00 |
| Premium Wine Pairing with 3 Courses | PP 42.00 |

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