



STARTERS

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.

微信扫码关注, 阅览配图菜单



MAINS

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

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

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

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.

微信扫码关注，阅览配图菜单

