

A LA CARTE

BASKET OF FRESH BREADS (v) (two persons) £6.50
granary, classic & rosemary sourdough

STARTERS

SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY £17.00
aberdeen smoked - capers, shallots, dill, brown bread

PAN SEARED DUCK LIVER £19.00
armagnac gel, spiced fig compote, brioche

SOUP OF THE MOMENT (ve) £9.00
cress, croutons, olive oil

SMOKED SCALLOP £19.00
oscietsra caviar, burnt cauliflower purée, brown butter foam, hazelnut crumbs

PICKLED PEAR (ve) £14.00
chicory, walnuts, winter leaves, vegan cream cheese, shaved winter truffle, walnut dressing

MAINS

BRILL LOIN £33.00
burnt celeriac purée, sea kale, samphire, cocoa & mushroom jus

SLOW COOKED IBERICO PORK PRESA £35.00
caramelised apple pulp, roasted choy sum & peppers, celeriac fondant, pedro ximenez sauce

DOVER SOLE £49.50
charlotte potatoes, spinach, beurre noisette, capers & shrimps

FILLET OF BEEF £39.50
morel mushroom sauce, parsnip & nutmeg cream, heritage carrot, glazed shallot, black truffle

TOMATO & GARLIC TARTE TATIN (ve) £24.00
minerthreat cheese crumbs, onion rings, herb salad, rosemary oil

SIDES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

MIXED LEAF SALAD (ve)

GREEN BEANS (ve)

TENDERSTEM BROCCOLI (ve)

TRIPLE COOKED CHIPS (ve)

(v) Vegetarian (ve) Vegan

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.

BRITISH CHEESE

FOUR CHEESES (v) £16.00

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

DESSERTS & PUDDINGS

CARAMELISED GOAT'S CHEESE

CRÉMEUX (v) £12.00

*preserved strawberries,
brioche roll*

DARK CHOCOLATE

MARQUISE (v) £12.50

*hazelnut brittle, blood orange gel,
grand marnier chantilly, gold leaf*

CLASSIC CRÈME BRÛLÉE (v) £10.00

shortbread biscuit

APPLE TART (v) £12.00

vanilla ice cream

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v) £9.50

*vanilla, chocolate, coffee,
strawberry, pistachio*

SORBET (ve) £9.50

*lemon, blackcurrant,
elderflower*

PORT

CHURCHILLS CRUSTED PORT (100ml) £12.50

LES DERNIERES GRIVES PETIT MANSENG (125ml) £10.00

DESSERT WINE

TOKAJI (125ml) £15.50

aszu 5 Puttonyos, Bene Pincészet, Hungary

COCKTAILS

ESPRESSO MARTINI £15.00

vodka, kahlua, gomme syrup

LIQUEUR COFFEE £14.50

whisky, amaretto, baileys, cointreau, tia maria, cognac

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