

A LA CARTE

SHELLFISH & RAW SELECTION

N25 Aged Kaluga Caviar

serverd with Blini, Grated Egg, Sour Cream & Chives
30g/50g
250/430

Irish Rock Oysters

Mignonette Sauce, Lemon
Half Dozen 30 | Dozen 54

Shellfish Cocktail

*Pacific King Prawn, Dorset Crab,
Cucumber, Avocado,
Mary Rose Sauce*
34

Yellowfin Tuna Tartare

*Avocado Purée, Ponzu Dressing,
Tapioca Crisp*
28

STARTER

Marinated Outdoor Grown Provence Tomatoes

Olives, Basil, Almonds, Pickled Radish (Ve)
15

Caesar Salad

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing
24

Add to your salad:

Suffolk Free Range Chicken
10

Aged Lake District Farm Beef Tartare

Cured Egg Yolk, Matchstick Potatoes
27

Chilled Garden Pea Velouté

Greek Yogurt, Chive Oil (V)
14

Cep Mushroom Risotto

King Oyster Mushrooms, Aged Parmesan (V)
18 | 24

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

FISH

Roasted Whole Scottish Lobster 550g
Infused with Lemongrass & Ginger, Served with French Fries
75

Cornish Dover Sole 600g
'Meunière'
or
Grilled with Lemon, Green Leaves
58

Roasted Tranche of Scottish Halibut
Green Sauce Vierge
39

Grilled Loch Duart Salmon
Cucumber, Grape, Yuzu Koshō Butter Sauce
29

MEAT

Roasted Cutlets of Devon Lamb
*Borlotti Beans with Corn & Tomatoes, Romesco Sauce,
Fresh Ricotta, Mint Infused Lamb Jus*
42

Pan Seared Fillet Mignon of Lake District Farm Beef
Garlic Sautéed Spinach, Fondant Potato
52

Lake District Farm
Rib Eye of Beef 300g
58

Norfolk Black Leg Chicken Breast
*Truffle Mousseline, Fresh Pea, Spring
Onions, Heritage Carrots & Jus Gras*
34

Choose your sauce:
*Diane, Bearnaise Peppercorn
Jus Gras, Salsa Verde*

VEGETARIAN

Grilled Trombetta Courgette
*Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil,
Courgette Sauce (Ve)*
18

Gnocchi Parisienne
Pea, Broad Bean, Girolle, Pecorino Cheese (V)
18

SIDES

Tomato & Pickled Red
Onion Salad

9

Fries

9

Truffle & Parmesan Fries

19

Petit Pois à la Française

9

Green Beans
& Yellow Wax Beans
with Crisp Breadcrumbs

9

Creamed Potatoes

9

Wilted Spinach, Fresh Herbs

9

Creamed Spinach, Nutmeg

9

DESSERT

Coffee Chocolate & Caramel Bar

15

Lemon & Strawberry Millefeuille

15

Crêpes Suzette Flambéed at the Table

Vanilla Ice Cream

20

Ice Cream & Sorbets

*Chocolate, Pistachio, Salted Caramel, Amarena Cherry
Lemon, Passion Fruit, Strawberry, Raspberry, Mango*

2 scoops 8 | 3 scoops 12

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

20

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