

# A LA CARTE

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## SHELLFISH & RAW SELECTION

### N25 Aged Kaluga Caviar

*serverd with Blini, Grated Egg, Sour Cream & Chives*

30g/50g

250/430

### Rock Oysters

*Mignonette Sauce, Lemon*

*Half Dozen 30 | Dozen 56*

### Loch Duart Salmon Tartare

*Avocado Cream, Lime, Soudough Crisps*

20

### Yellowfin Tuna Crudo

*Maple & Soy Dressing, Tapioca Crisp*

28

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## SALADS

### Baked Heritage Beetroots

*Buffalo Mozzarella, Raspberry Vinegar, Roquette Leaves*

14

### Superfood Salad

*Shredded Kale, Spinach, Grilled Broccoli, Pomegranate, Ancient Freekeh Grain, Goji Berries, Pumpkin Seeds, Mint, White Balsamic Dressing (Ve)*

26

### 'House' Tossed Salad

*Cucumber, Torched Pepper, Red Onion, Avocado, Grilled Courgette, Norfolk Chicken & Organic Red Peruvian Quinoa*

29

### Caesar Salad

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

28

*Add to your salad:*

*Norfolk Free Range Chicken*

11

*Torched Loch Duart Salmon*

12

*Grilled Halloumi*

9

*(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.

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## STARTER

Autumn Squash Velouté  
*Ricotta & Sage Agnolotti (V)*  
14

Aged Lake District Farm Beef Tartare  
*Cured Egg Yolk, Matchstick Potatoes*  
27

Jambon De Bayonne  
*Celeriac Remoulade or Charentais Melon with Mint*  
23

Shellfish Cocktail  
*Pacific King Prawn, Devon Crab, Cucumber, Avocado, Mary Rose Sauce*  
34

Quiche Lorraine  
*Clarence Court Eggs, Pancetta, Spinach, Portobello Mushrooms,  
Old Winchester Cheese*  
18

Cep Mushroom Risotto  
*King Oyster Mushrooms, Aged Parmesan (V)*  
18 | 24

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## FISH

Fish Du Jour  
*Market Price*

Dover Sole Meunière 600g  
*Cooked in Brown Butter, Lemon, Capers, Shallot, Parsley*  
*or*  
*Grilled with Lemon, Green Leaves*  
58

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

Scottish Lobster Thermidor Spaghetti  
*Half Native Lobster, Cognac, Tomato, Aged Parmesan*  
36

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## MEAT

Roasted Cutlets of Dorset Lamb

*Paloise Sauce*

42

Pan Seared Fillet Mignon of Lake District Farm Beef

*Garlic Sautéed Spinach, Fondant Potato*

52

Grilled Entrecote of Beef

*Sauce Bordelaise, Frites*

42

Norfolk Black Leg Chicken

*Young Garlic & Fine Herbs*

*Quarter or Half*

23/34

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## VEGETARIAN

Salt Baked & Roasted Celeriac

*Miso Glazed Hen of The Wood Mushroom, Quinoa, Pine Nut & Herb Pesto (Ve)*

18

Gnocchi Parisienne

*Wild Mushrooms, Chard Leaf, Walnuts, Old Winchester Cheese (V)*

18

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## SIDES

Sauteed Wild Mushrooms

*Shallot & Parsley Butter (V)*

12

French Beans

*Shallot & Herb Butter (V)*

9

French Fries (V)

9

Truffle & Parmesan Fries (V)

19

Creamed Potatoes (V)

9

Wilted Spinach, Fresh Herbs (V)

9

Creamed Spinach, Nutmeg (V)

9

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## DESSERT

Vanilla Crème Brûlée (V)

15

Williams Pear & Mascarpone

*Millefeuille (V)*

15

Peanut Donut 2.0

15

Ice Cream & Sorbets

*Chocolate, Vanilla, Pistachio  
Lemon, Raspberry, Mandarin*

*2 scoops 8 | 3 scoops 12*

Selection of Seasonal Cheeses  
*Truffle Honey, Peter's Yard Crackers,*

*Raisin & Walnut Bread*

20