

APPETISERS

	1 SHELL	3 SHELLS
NATURAL OYSTERS	5	14
<i>Served with mignonette dressing, tabasco & lemon</i>		
COLD OYSTERS	6.5	18
<i>Served with pickled cucumber relish, oyster emulsion & royal Oscietra caviar</i>		
		5/50g
CURED MEAT PLATE		6
<i>Fennel & garlic salami</i>		
<i>Wagyu beef salami</i>		
<i>Coppa ham</i>		
CURED FISH PLATE		6
<i>Chalk stream trout pastrami</i>		
<i>Sloe gin cured salmon</i>		

TO START

PIGEON TERRINE		16
<i>Duck liver, pickled girolles, quince and port purée & toasted brioche</i>		
VEAL SWEETBREAD		20
<i>Mead and floral honey glaze, celeriac 'pappardelle' & pollen</i>		
MISO GLAZED SALMON		18
<i>Tartare, cucumber & yuzu emulsion</i>		
CORNISH CRAB SALAD		18
<i>Spiced Cornish crab, watermelon & radish</i>		
BABY BEETROOT (V)		15
<i>Slow roasted baby beetroot, heritage beetroot 'parcels', with goats' cheese, sorrel & blackcurrant</i>		

MAINS

HALIBUT		38
<i>Roasted in foaming butter, salsify, smoked eel & Champagne velouté</i>		
LOBSTER		38
<i>½ lobster tail finished over charcoal, fresh linguini & lobster 'Bolognese'</i>		
HIGHLAND VENISON		38
<i>Chou farcie of braised haunch, red cabbage, chestnut & celeriac</i>		
MIDDLE WHITE PORK BELLY		26
<i>Langoustine, spiced pork sauce & pickled fennel</i>		
CELERIAC & WINTER TRUFFLE TERRINE (V)		24
<i>Mushroom sauce, BBQ maitake mushroom</i>		
AUTUMN SQUASH AGNOLOTTI (V)		24
<i>Crown prince squash, Cropwell Bishop stilton, almond & quinoa granola</i>		

STEAK

Served with triple cooked chips, bordelaise & bearnaise sauce, onion ring & dressed baby leaves

Add ½ BBQ lobster tail +16

Add whole lobster tail +50

8 OZ SIRLOIN		35
10 OZ RIB-EYE		40
28 OZ BOSTON CHOP <i>(For two people)</i>		85

SIDES

TRIPLE COOKED CHIPS 5

Add parmesan +2

Add winter truffle +8

HERITAGE CARROTS COOKED IN WHEY (V) 5

BUTTERED BBQ HISPI CABBAGE (V) 5

DRESSED SIDE SALAD (V) 5

POMMES PURÉE 5

ROAST BEETROOT 5

DESSERTS

GRANDPA'S COFFEE ICE CREAM 10

Luxurious Kahlua coffee ice cream, chocolate coffee crumb & pecan tuille

CHOCOLATE DELICE 16

Jerusalem artichoke, caramel

PISTACHIO SOUFFLÉ 18

Dark chocolate ice cream

ENGLISH APPLES 15

Tarte fine, Madagascan vanilla & Bramley apple pie

SELECTION OF 4 BRITISH CHEESES 20

Quince, walnut bread & crackers