

OYSTERS* 2 SHELLS 6 SHELLS

CLASSIC 7.5 22.5

Served with mignonette dressing, tabasco & lemon

TEMPURA 7.5 22.5

Served with yuzu emulsion, chilli & coriander

CAVIAR 50g

ROYAL OSCIETRA CAVIAR 125

Served with blinis, soured cream & chives

**We are meticulous in handling and serving raw shellfish,
however please be aware there is an associated risk with raw products.*

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills. All our prices include VAT charged at 20%.

DINNER MENU £75 • INCLUDING DESSERT £85

BREAD & SNACKS

TO START

HAND DIVED SCALLOP

Autumn squash, Thai curry

ANJOU PIGEON 'WALDORF'

Pear, celeriac, walnut & Cropwell Bishop Stilton

BEEF FILLET TARTARE

Black garlic, mushroom, confit egg & sourdough crostini

BEETROOT TARTARE

Fermented blackcurrant, goats curd & sorrel

TO FOLLOW

HIGHLAND VENISON

Smoked beetroot, celeriac & raddichio

HALIBUT

Salsify, smoked eel, Pedro Ximénez & Champagne sauce

GUINEA FOWL

Chanterelle mushroom, potato terrine, charred baby leek & chicken sauce

AUTUMN SQUASH

Parmesan gnocchi, quinoa granola, Parmesan & squash velouté

STEAKS

*Served with triple cooked chips,
Bordelaise sauce, onion ring & endive salad*

8OZ FILLET STEAK

(supplement £10 per person)

• FOR TWO TO SHARE •

40-DAY DRY AGED 30oz BOSTON CHOP

(supplement £50)

TO FINISH

CHOCOLATE DELICE

Fig, praline cremeaux, hazelnut & fig leaf ice cream

WHITE CHOCOLATE & STRAWBERRY

Parfait, macerated strawberries, sable biscuit & strawberry meringue

YUZU POSSET

Raspberry, candied lemon & white chocolate

SELECTION OF 4 BRITISH CHEESES

*Quince, walnut bread, crackers
(supplement £5)*

SIDES • £5

TRIPLE COOKED CHIPS

CREAMED CELERIAC

MIXED GREENS

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