

TO START

Jersey Rock Oyster (Half dozen) (191 Kcal)
Pickled plum, Shiso, Mignonette dressing
28.00

Champignon (v) (880 Kcal)
King Oyster mushroom, Maitake, mushroom ketchup, smoked almond
18.00

Betterave (v) (850 Kcal)
Heritage beetroot tart, parmesan, smoked almonds, preserved lemon
(vegan on request)
18.00

Maquereau (644 Kcal)
Torched Cornish mackerel, leek molasses, oyster emulsion, sesame, beef broth
17.00

Ballotine de Saumon (520 Kcal)
Cured salmon, nori, sea fennel, green grape, almond
19.00

Tartare (640 Kcal)
Longhorn beef tartare, marmite egg yolk jam, Shimeji, parmesan tuile
19.00

MAINS

Riz (v) (536 Kcal)
Aged arborio rice, roasted Cep, Maitake, shaved mushroom
(vegan on request)
22.00

Pithivier (v) (780 Kcal)
Squash, celeriac, Portobello mushroom, squash velouté
21.00

Plie (775 Kcal)
Steamed Cornish plaice, prawn, heritage carrot, gnocchi, beurre blanc
30.00

Cabillaud (651 Kcal)
Roasted cod, squash fondant, charred octopus, beluga lentils, squash velouté
34.00

Porc (620 Kcal)
Saddleback pork cutlet, black pudding, Roscoff onion, apple, Charcutière sauce
36.00

Filet (1519 Kcal)
36-day dry aged fillet, miso glazed carrot, shallot, potato purée with peppercorn sauce
48.00

Canard (1664 Kcal)
Roast Sladesdown duck breast, beetroot, maitake mushrooms, pithivier, duck jus
44.00

TO SHARE

Côte de Boeuf for two (2159 Kcal)
50-day aged 800g bone in rib eye
55.00 per person

Chateaubriand for two (1894 Kcal)
36-day aged Chateaubriand
58.00 per person

Both served with triple cooked chips, beef fat carrot, gem salad, peppercorn sauce

SIDES 5.50

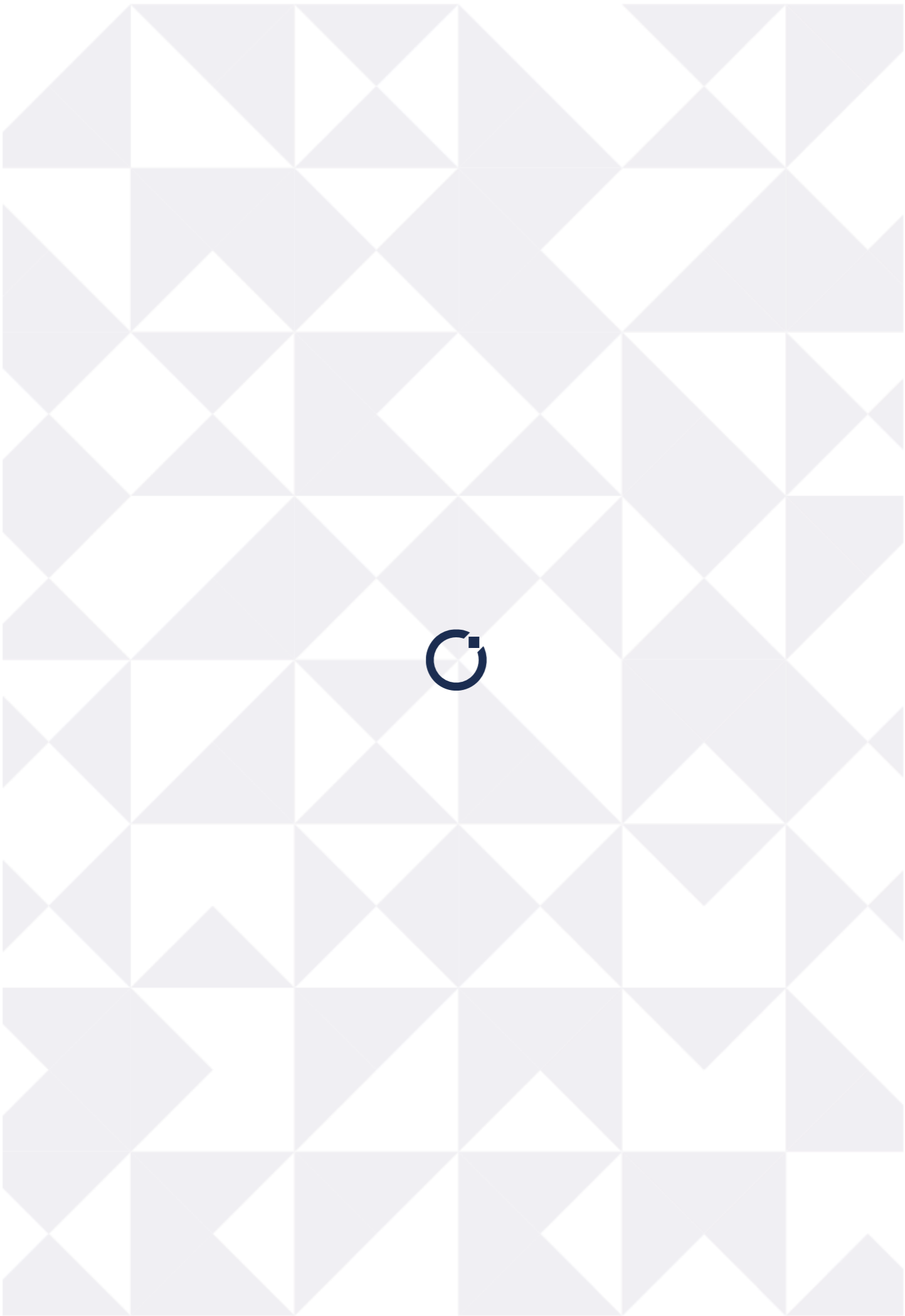
Triple cooked new potatoes
(vg) (459 Kcal)

Potato purée
(v) (531 Kcal)

Tenderstem broccoli, garlic, chilli
(vg) (176 Kcal)

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



GRELLE