

APPETISER

Bread and Butter (694 Kcal)
*Warmed sourdough bread,
salted French butter*
£4.50

Olives (278 Kcal)
*Pitted Mammoth grade
Chalkidiki olives*
£7.50

Nuts (609 Kcal)
Wood's mixed, salted nuts
£6.50

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

TO START

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

Tomate (v) (708 Kcal)
Heirloom tomato, ricotta, pickled ginger, sourdough, roasted tomato water
18.00

Maquereau (644 Kcal)
Cured Cornish mackerel, rhubarb, tartare, blood orange sorbet
17.00

Ballotine de Saumon (547 Kcal)
Cured salmon, nori, radish, green grape and almond gazpacho
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)
Celeriac, miso aubergine, mushroom, celeriac velouté
21.00

Merlu (936 Kcal)
Seared hake, haricot beans, kale, prawn, shellfish bisque
32.00

Daurade (621 Kcal)
Roasted seabream, squash fondant, charred octopus, beluga lentils, squash consommé
36.00

Agneau (921 Kcal)
Slow cooked lamb shoulder, pea, asparagus, lamb jus
43.00

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

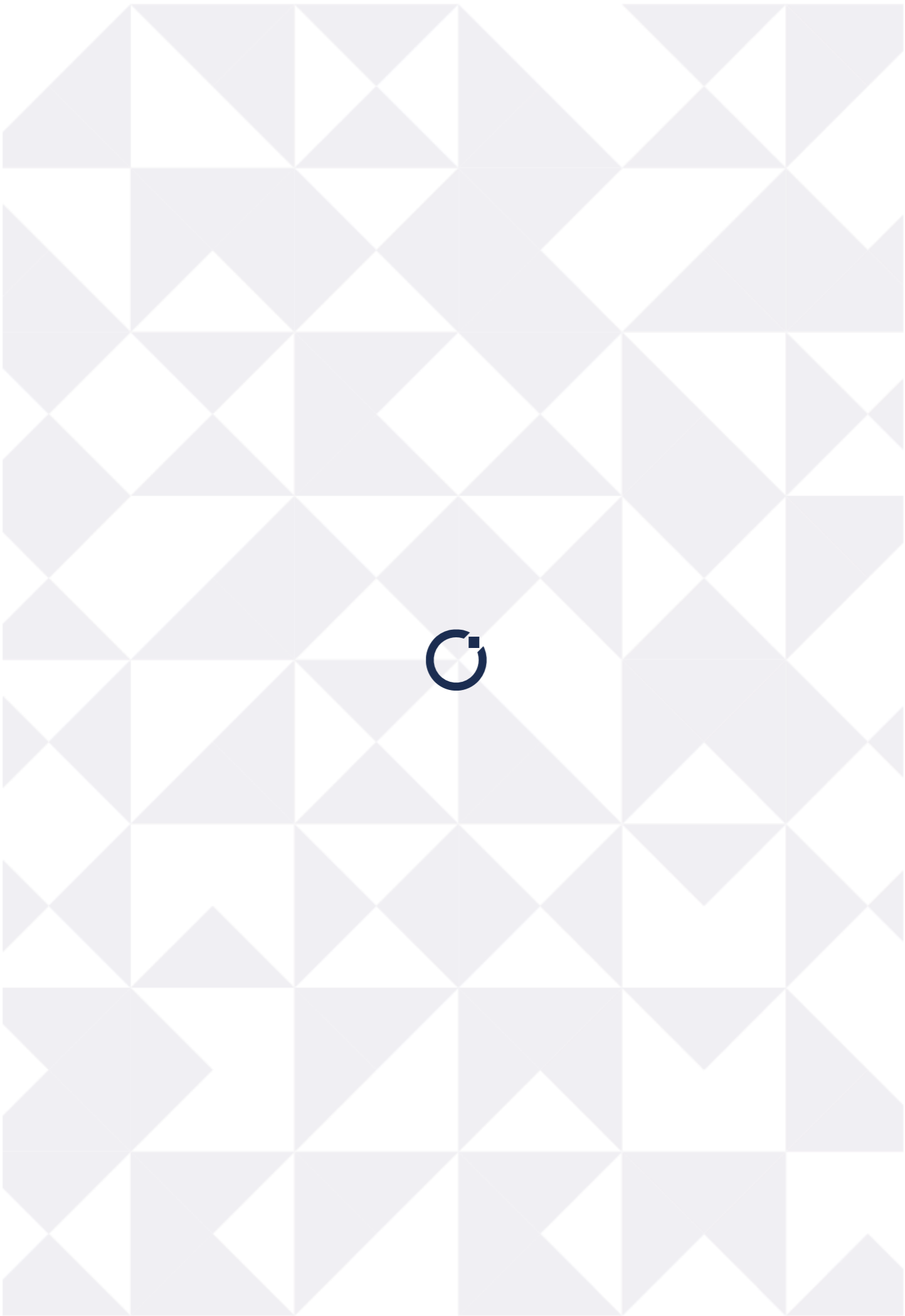
Triple cooked chips
(vg) (459 Kcal)
£6.50

Potato purée
(v) (531 Kcal)
£5.50

Side salad
(vg) (176 Kcal)
£5.50

(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