

Starters

Hereford beef tartare, cauliflower mushroom, egg yolk, truffle and sherry dressing	22
Salad of summer vegetables, White Lake Pecorino, black olive, spelt, green goddess dressing	20
Grilled native lobster, heirloom tomatoes, lobster rillettes, white peach and tomato gazpacho	30
Coronation crab salad, curry leaf sabayon	26
Sweet garlic risotto, broad beans, peas, girolles, macadamia, herb dressing (v)	21
Roast Orkney scallop, cordyceps, girolles, quince vinegar, Champagne sauce	25

Mains

Yorkshire grouse, game torte, kale, salsify, bacon, pumpkin	52
Rhug Estate lamb, roast aubergine, stuffed lamb belly, spiced lamb and coriander dressing	41
Hereford beef Wellington, Hen-of-the-woods, truffle, pale ale and honey (to share)	98
Grilled aged English sirloin, bone marrow and oxtail	52
Braised cauliflower mushroom, black garlic, light potato pillows, chanterelle cream (v)	35
Scottish halibut, black kale, Granny Smith apple, caramelised crab butter	44
Dover sole cooked on the bone, ratte potatoes, capers, lobster butter sauce (to share)	90
Line-caught seabass, mussels, watercress, charred squid, buttermilk and horseradish	45

Sides

Hash brown potatoes, Rachel cheese (v)	8
Kale Caesar salad	8
Grilled hispi cabbage, spiced pork and fennel dressing	8
Buttered spinach, garlic, chilli (v)	8

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

Desserts

Almond Manjari brownie, vanilla cream, pistachio ice cream	16
Lemon cream tart, chamomile, lime and vanilla	15
Carrot and walnut cake, whipped mascarpone, Timur pepper ice cream	15
White peach, raspberry and rum sponge, marigold and buttermilk	16
Millionaire shortbread, pecan nut, crème fraîche ice cream	15
Selection of British cheeses from the trolley	26
A selection of coffee and tea	8

We are proud to work with a B Corp certified coffee supplier and our teas are ethically sourced and fairly traded.



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

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Please note some of the cheeses served are unpasteurised.