



T o S t a r t

Royal Beluga caviar 30g Royal Beluga caviar 50g

Baerii caviar 10g £50 TBC
warm blinis, creme fraîche

Lobster thermidor £21 (starter) £42 (main)
cauliflower purée, sea herb salad

Iberico ham £16
caper berries, sun blushed tomatoes, Nocellara olives

Pan seared scallops £15
Maple glazed pancetta, hazelnut, étuvée of cabbage

Terrine of goose liver & truffle £18
spiced pineapple, gingerbread, salted honey

Soup du Jour £9
hot & sour broth, pulled pork belly, brown shrimp

Scottish oak smoked salmon £12
cucumber & fennel salad, sour cream dressing

Dark soy glazed duck breast £14
pickled king oyster mushroom, Asian vegetables, puffed nori

Crispy coated bubble & squeak cake £10
poached hen's egg, Hollandaise glaze

Risotto of Parmesan & autumn black truffle £12 (starter) £24 (main)
brown chicken stock glaze

M a i n

10oz. Wagyu rib eye steak £70
pommes frites, field mushrooms, plum tomatoes, braised shallots, sauce Bordelaise

Pan fried 28 day 8oz. fillet of Scottish beef £30
peppercorn sauce, tomato & red onion salad, pommes frites

Roast turbot £39
pommes fondant, creamed leeks, fennel, Champagne & shrimp butter sauce

Pan fried 10oz. Tomahawk steak £39
Béarnaise sauce, tomato & red onion salad, pommes frites

Pan fried stone bass £34
lemon & tarragon pommes Anna, wilted greens, gratin shellfish, scallops, mussels, clams

Roast fillet & best end of English lamb £29
lemon, herb & ricotta gnocchi, salt baked carrots, spinach purée, glazed baby silver skin onions, Sherry reduction

Pan roasted curried pigeon breast & pigeon pastilla £26
red lentil dahl, cauliflower, onion bhaji

Goats' cheese arancini £18
Roast butternut squash, candied walnuts, wilted spinach, piquillo pepper jam

Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef with overall dietary responsibility



To Finish

Sticky toffee pudding

caramel ice cream, hot salted caramel sauce

Tiramisu

honey & cinnamon baked fig, Cointreau gel

Chocolate brownie

cherry sorbet, cherries, white chocolate cream

Selection of ice creams & sorbets

£9

Selection of hand-picked cheeses

served with chutney, celery, grapes, biscuits

from the trolley £14

Selection of Twining's tea or local roasted coffee

***Regular Coffee, Decaf, Espresso, Latte, Double Espresso, Cappuccino, Americano
with home-made petit-fours £4.50***

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