

# Starters

**Oven-roasted butternut squash & coconut soup (V) 14**

Provençal goats' cheese puri

**Ham hock & root vegetables terrine 17**

Piccalilli, beetroot, grilled focaccia

**Grilled Jerusalem artichoke & beetroot salad (VE) 17**

Avocado, balsamic cipollini onions, baby spinach, pumpkin seeds

**Burrata with picante cherry tomato compote (V) 16**

Wild rocket leaves, fig balsamic, basil pesto

**London cured Scottish smoked salmon 18**

Buttered granary bread, fresh lemon

**Yellow-fin tuna tartare 18**

Honey-soy dressing, tobiko, gyoza crackers

**Surrey farmed grassfed beef carpaccio with Tête de Moine 20**

Truffle dressing, candied walnuts, wild rocket

**Pan-seared king scallops from the Scottish coast 28**

Brussels sprouts leaves, yuzu sauce, Oscietra caviar

**Hand-picked dressed Devon crab 20**

Wakame, sweet mango, shaved radishes, wasabi mayonnaise

**Pan-seared duck foie gras 22**

Warm English fruit & pistachio cake, Bramley apple compote, Périgord truffle

**Chick pea fritters (VE) 16**

Aubergine caviar, yellow raisins, tomato-basil vinaigrette

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.

(V) = Vegetarian | (VE) = Vegan

# Mains

**Veal "Wiener Schnitzel", hollandaise sauce 27**

Add a fried egg 3

**Pan-fried Cornish wild seabass fillet 34**

Wilted spinach, aromatic tomato compote, scallions, saffron-miso broth

**Mediterranean seafood hotpot 36**

Native lobster, tiger prawns, squid, Devon crabmeat wontons, saffron bisque

**Battered Scottish haddock and triple cooked chips 26**

Tartar sauce, mushy green peas, fresh lemon

**Rosemary roasted Dorset lamb rump 29**

Braised butternut squash, green beans, caramelized goats' cheese, balsamic jus

**Baked Scottish salmon medallion with crispy corn crust 28**

Compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing

**Wild mushroom & Somerset Brie cheese tart (V) 24**

Tender stem broccoli, shaved Parmesan, watercress, balsamic reduction

**Crispy tofu dal makhani (VE) 23**

Padron peppers, pomegranate & cucumber salsa

**Burgundy braised ox cheek ragout with pappardelle 30**

Porcini mushroom, Parmesan cheese

**Teriyaki glazed crispy duck confit 28**

Jerusalem artichoke & kale risotto, caramelized braised shallots

**Slow-roasted wild Berkshire venison loin 39**

Braised red cabbage, Brussels sprout leaves, pickled cranberries

## Grill

Whole Dover sole	42
Yellowfin tuna steak	24
Scottish salmon fillet	24
Corn-fed chicken supreme	20
Dorset lamb cutlets	28
Surrey farmed grassfed Rib eye steak 10oz	33
Surrey farmed grassfed beef fillet 7oz	38
Choose a sauce from:	2
Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli	

## Sides

Mixed salad (V)	7
Skinny fries (VE)	6
Truffled Parmesan fries (V)	8
Wok-fried chilli & garlic broccoli (VE)	7
Wilted spinach (VE)	7
New potatoes (V)	6
Aromatic Provençale vegetables (VE)	7
Braised red cabbage (VE)	6

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