

## APPETISERS

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	1 SHELL	3 SHELLS
NATURAL OYSTERS	5	14
<i>Served with mignonette dressing, tabasco &amp; lemon</i>		
COLD OYSTERS	6.5	18
<i>Served with pickled cucumber relish, oyster emulsion &amp; royal Oscietra caviar</i>		
		5/50g
CURED MEAT PLATE		6
<i>Fennel &amp; garlic salami</i>		
<i>Wagyu beef salami</i>		
<i>Coppa ham</i>		
CURED FISH PLATE		6
<i>Chalk stream trout pastrami</i>		
<i>Sloe gin cured salmon</i>		

## TO START

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PIGEON TERRINE		16
<i>Duck liver, pickled girolles, quince and port purée &amp; toasted brioche</i>		
VEAL SWEETBREAD		20
<i>Mead and floral honey glaze, celeriac 'pappardelle' &amp; pollen</i>		
MISO GLAZED SALMON		18
<i>Tartare, cucumber &amp; yuzu emulsion</i>		
CORNISH CRAB SALAD		18
<i>Spiced Cornish crab, watermelon &amp; radish</i>		
BABY BEETROOT (V)		15
<i>Slow roasted baby beetroot, heritage beetroot 'parcels', with goats' cheese, sorrel &amp; blackcurrant</i>		

## MAINS

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*All main courses are served with your choice of side dish*

HALIBUT		40
<i>Roasted in foaming butter, salsify, smoked eel &amp; Champagne velouté</i>		
LOBSTER		42
<i>½ lobster tail finished over charcoal, fresh linguini &amp; lobster 'Bolognese'</i>		
HIGHLAND VENISON		40
<i>Chou farcie of braised haunch, red cabbage, chestnut &amp; celeriac</i>		
MIDDLE WHITE PORK BELLY		32
<i>Langoustine, spiced pork sauce &amp; pickled fennel</i>		
CELERIAC & WINTER TRUFFLE TERRINE (V)		26
<i>Mushroom sauce, BBQ maitake mushroom</i>		
AUTUMN SQUASH AGNOLOTTI (V)		26
<i>Crown prince squash, Cropwell Bishop stilton, almond &amp; quinoa granola</i>		

## STEAK

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*Served with triple cooked chips, bordelaise & bearnaise sauce, onion ring & dressed baby leaves*

*Add ½ BBQ lobster tail +16*

*Add whole lobster tail +30*

8 OZ SIRLOIN		35
10 OZ RIB-EYE		40
28 OZ BOSTON CHOP <i>(For two people)</i>		85

## SIDES

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TRIPLE COOKED CHIPS	5
<i>Add parmesan +2</i>	
<i>Add winter truffle +8</i>	
HERITAGE CARROTS COOKED IN WHEY (V)	5
BUTTERED BBQ HISPI CABBAGE (V)	5
DRESSED SIDE SALAD (V)	5
POMMES PURÉE	5
ROAST BEETROOT	5

## DESSERTS

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GRANDPA'S COFFEE ICE CREAM	10
<i>Luxurious Kahlua coffee ice cream, chocolate coffee crumb &amp; pecan tuille</i>	
CHOCOLATE DELICE	16
<i>Jerusalem artichoke, caramel</i>	
PISTACHIO SOUFFLÉ	18
<i>Dark chocolate ice cream</i>	
ENGLISH APPLES	15
<i>Tarte fine, Madagascan vanilla &amp; Bramley apple pie</i>	
SELECTION OF 4 BRITISH CHEESES	20
<i>Quince, walnut bread &amp; crackers</i>	