



DINNER MENU

Starter

Fresh Soup of the Day (G) (daily allergens) with freshly baked bread	£8.50
Rosary Goats Cheese Tart (M,E,So,Su) smoked bacon jam, herb oil, cep puree	£14.50
Tea Smoked Duck (M,Ce,Mu) cherry, celeriac & blue cheese, pumpkin seed caramel	£15.50
John Ross Smoked Salmon "Tartar" (F,M,Su,Mu) pickles, crème fraiche, caviar, baby radish	£16.00
Crayfish "Cocktail" (Sh,E,M,G) ranch cocktail sauce, romaine lettuce, parmesan, crispy onion	£16.00
Beef Shin & Venison Pressing (E,G,Su,Mu) gherkin, fig, pickled cauliflower, rye crunch	£14.00
Roasted Butternut Squash (PB) pomegranate, coconut yoghurt, chimichurri, chicory	£13.50
Compressed Watermelon (PB) burnt avocado, beetroot, vegan feta	£13.50



For the respect of other guests, we request that mobile telephone calls are not taken whilst in the Restaurant.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites PB – plant based V – vegetarian/*V dish adapted *can be adapted to gluten free



Main Course

Roasted Rump Of Lamb (M,Su) spiced cauliflower, fennel seed, prune & fig jam	£34.00
Pepper Crusted Venison Saddle (M,Ce,E,Su,G,Mu) asparagus, celeriac puree, black pudding, smoky glaze, red wine jus	£38.00
Truffle Honey Corn Fed Chicken (G,M,E,Su) 'nduja chorizo, baby spinach, burrata & black truffle tortelloni	£32.00
Chateaubriand for Two (recommended medium rare) (M,E) Pont Neuf chips, sauce béarnaise, portobello mushroom, roasted cherry vine tomatoes (£24.00pp supplement if on inclusive terms)	per person £45.00
10oz Sirloin Steak for One served with the Above Garnish	£34.00
Roasted Seabass (F,M,E,G) provençal vierge, sweet potato, aioli, roasted panko, basil	£32.00
Baked Halibut (Sh,M,F,Mu) lobster bisque, herb oil, fennel confit, chive crust	£38.00
Baked Celeriac (V,G,M,Ce) may contain nuts roasted gnocchi, pesto, sundried tomatoes, vegan feta, kale crisp	£24.00
Wild Mushroom Linguini (PB) (G) spinach, truffle cream, artichokes & parsley	£22.00
Side Orders	
ratte potatoes with pesto & aioli (V,M,E) May contain nuts	£7.00
long stem broccoli, truffle & parmesan (V,M,E)	£7.00
roasted cauliflower, smoky mayonnaise & chives (V,M,E)	£7.00
Pont Neuf chips	£7.00



Dessert

All Desserts £13.00 (Excluding Cheese)

Rhubarb and Custard (V,M,E)

honey meringue, rhubarb, yoghurt sorbet, orange blossom Custard

Baked Yuzu Cheesecake (V,M,E,G)

passion fruit, ginger & coconut tuile

Chocolate Malted Dome (V,G,M,E,N)

hazelnut sponge, malted milk mousse, salted caramel, toasted marshmallow

Raspberry and Chocolate Verrine (PB, So)

brownie, cocoa nib tuile, chocolate & raspberry cream

Selection of British Cheeses (M,G,Su)

apple & date chutney, wafers, quince, grapes

£16.50

Plant Base Cheeses Plate (PB)

apple & date chutney, wafers, quince, grapes

£16.50

Coffee and Artisan Petit Fours

£6.25



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