



## STARTERS

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|--|-------|
| Golden Beetroot / burrata, pickled walnuts, herb salad                             | 10    |
| King Oyster Mushroom / puffed rice, truffle oil, parmesan (v/gf)                   | 9.50  |
| Poached Scallops / seaweed, pancetta, chicken butter sauce, chive oil              | 16.50 |
| Omelette Arnold Bennett/ Dorset crab, gruyere, hollandaise (gf)                    | 12.75 |
| Open Lasagne of Braised Rabbit / tarragon, mustard velouté                         | 12.25 |
| Roasted Veal Sweetbread / cauliflower texture, hazelnut, veal jus                  | 15.00 |
| Classic Beef Tartare / confit egg yolk, pickled radish, Jalapeno Croutons          | 12.50 |
| Warm Roasted Violet Artichoke / pine nuts, mint, fresh black truffle (vg/gf)       | 10.50 |
| Ceviche of Sea Bream / avocado purée, shallot, crème fraiche, Oscietra caviar (gf) | 14.50 |
| Roasted Ironbark Pumpkin Soup / confit ceps, braised chestnuts, sage (v/gf)        | 7.50  |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.  
Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

## MAINS

|   |       |
|---|-------|
| Dry-Aged Fillet of Beef / black garlic, parsnips, bone marrow                   | 34.00 |
| Black Leg Chicken Kiev / sweetcorn, girolles, smoked bacon                      | 23.50 |
| Poached Fillet of Wild Cornish Turbot / carrot, wild mushroom, poultry jus      | 32.00 |
| Grilled half Native Lobster / textures of cauliflower, caviar butter sauce (gf) | 28.00 |
| Parmesan Gnocchi / wild mushrooms, toasted hazelnuts, truffle emulsion (gf/v)   | 21.00 |
| Autumn Vegetable Curry / steamed rice, papadums, toasted almonds (vg)           | 21.00 |
| Skylon Beef Burger / mature cheddar, triple cooked chips, charred onion         | 16.50 |
| Classic Fish and Chips / Cornish plaice, homemade tartar sauce, peas            | 21.50 |
| Scottish Salmon Scotch Egg / leek fondue, crab, shellfish bisque                | 23.50 |

## DAILY SPECIAL

|   |       |
|---|-------|
| Yorkshire Partridge / celeriac, blackberries, juniper jus | 30.00 |
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## TO SHARE

|  |          |
|--|----------|
| Highland Loin of Venison Wellington                              | PP 35.00 |
| Red cabbage, turnips, red wine jus                               |          |
| Grilled Whole Sea Bass (gf)                                      | PP 24.00 |
| Seaweed buttered potatoes, fennel salad, coriander dressing      |          |
| 30 Day Dry Aged Rib of Beef (1kg)                                | PP 38.00 |
| Seasonal leaves, triple cooked chips, Béarnaise & red wine sauce |          |

## SIDES

|   |          |
|---|----------|
| Chips, rosemary salt (v/gf)                               | 4.50     |
| Butterhead salad, soft herbs, mustard vinaigrette (vg/gf) | 4.50     |
| Cauliflower cheese (v)                                    | 4.50     |
| Buttered new potatoes (v/gf)                              | 4.50     |
| Braised red cabbage (v)                                   | 4.50     |
| Seasonal Sprouts / bacon, chestnuts (gf)                  | 6.00     |
| Roasted Jerusalem artichokes / truffle mayonnaise (v)     | 6.00     |
| Classic Wine Pairing with 3 Courses                       | PP 29.00 |
| Premium Wine Pairing with 3 Courses                       | PP 42.00 |

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