



STARTERS

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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