



À LA CARTE MENU

2 COURSES £48.5 | 3 COURSES £57

STARTERS

White Asparagus Mimosa (DF, GF, V)

Hard Boiled Egg, Tomato, Shallots, Chive Vinaigrette, Summer Leaves

Scottish Lobster (GF)

Tomato & Basil Tartare, Broad Beans, Tomato Water, Tapioca Crisp, Hamachi Tartare

Langoustines À La Nage

Julienne of Vegetables, Beurre Blanc, Caviar and Prawn Shortbread

Jersey Spider Crab

Brown Butter Crumpet, Peas, Pickled Apple, Lovage Emulsion, Crab Bisque

Mushroom Tart

Feuilles de Brick, Maple & Bacon Jam, Hen of The Woods, Pickled Shimeji, Slow Cooked Burford Brown Egg, Nasturtium

Superfood Salad (DF, GF, VG)

Quinoa, Lettuce, Tomato, Asparagus, Pickled Cucumber, Avocado, Edamame Beans, Pomegranate, Lime Vinaigrette

Foie Gras, Chicken Oyster & Ham Hock Terrine (GF)

Wild Mushrooms, Mustard Mayonnaise, Mash Salad

Soup of the Day (GF, V)

Please ask your server for today's special

MAINS

Grilled Norfolk Black Leg Chicken (GF)

Sautéed Spinach, BBQ Sweetcorn, Oyster Mushrooms, Tarragon Cream Sauce

Dry Aged Duck Breast

Duck Offal Pithivier, Blood Orange, Roasted Fennel, Fennel Purée, Duck & Orange Jus

Tian of Romney Lamb (GF)

Goose Fat Potatoes with Bacon, Shallots, Garlic, Medley of Summer Vegetables, Crispy Confit of Lamb Shoulder, Wild Mushrooms, Basil & Tomato Jus

Scottish Lobster Linguine

Cherry Tomatoes, Spring Onions, Chilli & Lobster Bisque

Roasted Sea Bass (GF)

Peperonata, Asparagus Purée, Grilled Vegetables, Taggiasca Black Olive Tapenade Jus

Wild Sea Trout from The River Tweed (DF, GF)

Poached in Olive Oil at 45°C, Smoked Aubergine Purée, Pimento, Tomato & Caper Salsa, Balsamic Glaze

Aubergine Parmigiana (DF, GF, VG)

Asparagus, Broad Beans, Peas, Gremolata

SIDES

£6.50 EACH

Minted Peas (GF, VG)

Runner Beans (GF, V)

Summer Melange (GF, V)

Asparagus, Broad Beans, Grelot Onions

Broccoli Rapini (DF, GF, VG)

Sundried Tomatoes, Garlic, Chilli Flakes

Creamed Spinach & Fried Egg (GF)

Jersey Royals (GF, V)

Mint and Melted Butter

(GF) GLUTEN-FREE | (DF) DAIRY-FREE | (V) VEGETARIAN | (VG) VEGAN | (N) CONTAINS NUTS

If you have any allergies or dietary requirements, please inform a member of our team.

For Non-Members a discretionary 12% service charge will be added to the bill.



FROM THE GRILL

Cornish Dover Sole (GF)

Parsley New Potatoes, Meunière Sauce

Supplement £22

Herefordshire 32 Days Aged Rib Eye 280gr (GF)

Grilled Tomato, Field Mushrooms, Watercress Salad, Béarnaise Sauce

Supplement £12

Yorkshire Olive Fed Wagyu Fillet 200gr (GF)

Grilled Tomato, Field Mushrooms, Watercress Salad, Béarnaise Sauce

Supplement £22

Berkshire Korobuta Rack of Pork - Serves 2 People (GF)

Grilled Tomato, Field Mushrooms, Watercress Salad, Apple Sauce, Sauce Robert

Yorkshire Olive Fed Wagyu Chateaubriand - Serves 2 People

Olive Fed - 14 Months Grass - 7 Months Grain - 4 Months Olive

Grilled Tomato, Field Mushrooms, Watercress Salad, Béarnaise Sauce

Supplement £30

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DESSERT WINES

GLASS 125ML || BOTTLE 375ML

2015 Late Harvest Sauvignon Blanc, Viña Echeverria, Chile

GLASS £10 || BOTTLE £28

2019 Orange Muscat ‘Essensia’, Quady Winery, Central Coast, USA

GLASS £12 || BOTTLE £35

2014 Castelnau de Suduiraut , Sauternes, France

GLASS £14 || BOTTLE £42

2018 Saint Clair Noble Riesling, Marlborough, New Zealand

GLASS £14 || BOTTLE £42

2017 Tokaji Aszú, 6 Puttonyos, Hungary

BOTTLE (500ML) £130

PORT

GLASS 100ML || BOTTLE 750ML

2016 Taylor’s LBV Port, Douro Valley

GLASS £8 || BOTTLE £48

1996 Colheita Barros Port, Douro Valley

GLASS £17 || BOTTLE £110

1978 Colheita Barros Port, Douro Valley

GLASS £33 || BOTTLE £200



DESSERT

Rhubarb Fool (v)

Compositions of Rhubarb, Vanilla & Yoghurt Cream, Meringue and Crumble

Strawberry & Elderflower

Mascarpone, Strawberry Consommé, Strawberry & Mint Salsa

Apricot & Brown Butter Cake

Honey Brulé, Apricot Compote, Caramelised Whisky Apricots,
Honey Ice Cream

Roasted Peach (N, v)

Peach Granite, Toasted Frangipan, Almond Nibs, Raspberry Glass Tuille

Lime Mousse (N, VG)

Strawberry Compote, Almond Crumble, Strawberry Cream,
Caipirinha Sorbet

Spiced Chocolate Mousse (GF, v)

Cherries, Cherry & Port Sorbet, Cherry Tuille

Selection of British Cheeses

Home-Made Chutney, Biscuits, Grapes, Celery, Quince Jelly
Supplement £10

TEA & COFFEE

Espresso	£2.50	Caffè Latte	£3.20
Americano	£2.50	Flat White	£3.20
Macchiato	£3.20	Teas & Infusions	£2.50
Cappuccino	£3.20		

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