



(v) suitable for vegetarians
(ve) suitable for vegans

STARTERS

TOFU AND PEAS PANNACOTTA (ve)

broad beans, celery,
pickled courgette, cress, peas

£12

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

£12

BEEF TARTARE

capers, shallots, parsley, egg yolk,
croutons, vegetable purée

£17

MACERATED HEIRLOOM TOMATO SALAD (ve)

watermelon, elderflower and thyme dressing, herb oil, croutons

£12

POTTED SHRIMPS

lemon, butter, grilled sourdough

£13

FISH CAKE

mushroom and capers sauce, gherkins,
tarragon

£14

CRAB RISOTTO

mascarpone, Parmesan, parsley,
masago fish eggs

£18

TRADITIONALLY SMOKED SCOTTISH SALMON

capers, shallots, lemon, brown bread and butter

£15

MAINS

DUCK BREAST

fondant potato, heritage beetroot, lavender,
fennel, plum jus

£34

SCOTTISH BEEF SIRLOIN STEAK

grilled tomato, portobello mushroom, watercress,
peppercorn jus or béarnaise sauce

£35

TURNEDOS ROSSINI

rösti, cep mushroom, black truffle,
crispy chicken liver, Madeira jus

£40

ROASTED RUMP OF ENGLISH LAMB

tenderstem broccoli, confit aubergine, rosemary jus

£35

DOVER SOLE

SERVED ON THE BONE

new potatoes, spinach, girolle mushroom, parsley and capers beurre noisette

£47

CHILEAN SEABASS

citrus mash, heritage carrot,
brown shrimps and capers beurre noisette

£32

SOFT-SHELL CRAB TEMPURA

chips, saffron aioli, wasabi mushy peas, Chinese cabbage,
yuzu dressing

£22

SEAFOOD PASTA

calamari, prawns, mussels, cherry tomato, chilli

£28

RAINBOW GNOCCHI

beetroot, mozzarella, 'nduja, chorizo tomato sauce

£28

SAFFRON RISOTTO (ve)

sweetcorn, grilled corn, basil cress, vegan cheese, crispy sage

£18

SIDE DISHES

TRIPLE COOKED CHIPS

£4.50

JERSEY ROYAL POTATOES

£4.50

SEASONAL GARDEN VEGETABLES

£4.50

MIXED LEAF SALAD

£4.50

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the team.

We carefully prepare all orders, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens.
If you have an allergy, please inform a member of our team.



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DESSERTS

PEAR TART

frangipane, toffee ice cream

£12

CHOCOLATE FONDANT

vanilla ice cream

£12

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

£12

APPLE AND GINGER SOUFFLÈ

red berries sorbet

£15

SELECTION OF ICE CREAM AND SORBET

£9

BRITISH CHEESES

a selection of four cheeses served with celery, apricot butter, pear and apple chutney

£15

TEA AND COFFEE

COFFEE

Americano, cappuccino, latte, espresso

£4.50

SPECIALITY TEA

Ceylon, earl grey, peppermint, chamomile

£4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac

£10.50

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