

STARTERS

Chicken liver terrine with pickled cranberries and quince purée £9.50

Green bean and artichoke salad with truffle vinaigrette,
popped quinoa, almonds and caramelised clémentine £10.50

Scottish salmon tartare with avocado, grapefruit,
fennel and red apple salad £12.50

Beef carpaccio with herb pesto, sugar snaps,
pickled hazelnuts and Berkswell cheese £15.00

Roasted scallop with butternut squash,
cèpe ragoût, parmesan and sage £17.50

MAINS

Roasted aubergine with piperade quinoa, honey and soy dressing £18.00

Confit globe artichoke, aubergine caviar,
wild mushrooms and crispy shallots £21.50

Fillet of hake, butternut squash and chestnuts
with a pink peppercorn and white wine sauce £25.50

Roast chicken breast with puy lentils, pumpkin
and a foie gras sauce £26.50

Braised ox cheek with truffled creamed potato,
blackcurrant Roscoff onion and smoked bone marrow sauce £29.50

Supplement: Foie gras 50g £12.00

Shellfish and saffron risotto with red prawns,
Morecambe bay shrimp and mussel dressing £34.00

FROM THE GRILL

All our steaks are served with Marmite&Guinness and roasted garlic-butter, plus Padrón peppers

Sauces, please choose from: Béarnaise, peppercorn or smoked bone marrow

Supplement: Foie gras 50g £12.00

INDIVIDUAL DISHES

Sirloin 250g £29.50

Rib-eye 250g £35.50

Fillet 225g £42.50

Grilled fish of the day 200g £32.00

Dover sole 350g £40.00

Argentinian red prawns £16.50/£33.00

SHARING DISHES

Wild halibut with shellfish and saffron risotto
pickled celery and grapefruit £35.00 pp

Lamb rack 500g £37.50 pp

Chateaubriand 400g £42.50 pp

Côte de Boeuf 800g £45.00 pp

Tomahawk 1600g for 4 £40.00 pp

SIDE DISHES

French fries £5.00

Extra chunky beef fat potato chips £6.00

Heritage tomato and baby leaf spinach salad, lemon vinaigrette £6.00

Grilled broccolini with garlic dressing £6.50

Wild mushrooms with cured egg yolk £8.00

Truffle creamed potato £9.50

A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter if you have any allergies.

DESSERTS

- Crème Brûlée with Russet apple compote and lemon sorbet £9.50
Mulled wine pear Eton mess with gingerbread ice cream £10.00
Hot rice pudding with caramelised puff pastry and milk ice cream £10.50
Raspberry soufflé with milk ice cream £11.00
Hazelnut chocolate fondant with praline and crème fraîche sorbet £11.00
Selection of fine cheeses with homemade chutney and crackers £14.00

A few of our favourite

AFTER-DINNER TIPPLES

STICKIES 100ml

- 2014, Château Simon, Sauternes, Bordeaux, France £10.00
2013, Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal £11.00
NV, Qt Pacheca Tawny, Douro, Portugal £12.00
NV, HM Borges Boal, Medium Sweet, Madeira, Portugal £13.00
2018, 'Cordon Cut' Clare Valley Riesling, Mount Horrocks, Australia £14.00
2015, Le Colombare, Recioto di Soave, Pieropan £16.00
2015, Qt Gaviola Vintage Port, Douro, Portugal £16.00
2013, Tokaji Aszú 6 Puttonyos, Tokaji, Hungary £24.00

BRANDY

- Berneroy VSOP 40% £12.00
Chateau de Laubade Armagnac XO, France, 40% £19.00
Baron de Sigognac 25yrs 40% £28.00
Dupont Plus de 17yrs 42%. £37.00
Maxime Trijol XO Grand Champagne 40% £43.00
Ragnaud Sabouring Florilège 46% £60.00

COCKTAILS

- Hot Toddy £10.00
Black Bottle, honey, lemon, spices
Brandy Alexander £13.00
Martel VSOP, Briottet Crème de Cacao brown, cream
Grasshopper £13.00
Briottet Crème de Menthe Verte, Briottet Crème de Cacao Blanc, cream
The Scottish Connection £15.00
Black Bottle Whisky, Cross Brew Coffee Liqueur, vanilla, mint and espresso