

Happy New Year 2022

WINTER TRUFFLE RISOTTO 42
Champagne

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v) 28
shaved winter truffle

ULTIMATE BEEF WELLINGTON 45
foie gras, black truffle, mushroom,
whisky sauce

10G EXMOOR CAVIAR 24

BAKED OYSTERS ROCKEFELLER 5 / each
creamed spinach, garlic breadcrumbs, parsley

HOG WASHED JERSEY ROCK OYSTERS 5
coriander, jalapeño

LOBSTER THERMODOR 44
tarragon, cognac, chervil



SNACKS & BREADS

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard

BBQ-SPICED CRISPY PIG EARS 7

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

CORN RIBS (vg) 7
spicy sticky sauce

HOUSE BREAD (v) 8
spiced butter & sea salt

'NDUJA & GRUYÈRE BREAD 8

ROSEMARY & GARLIC BREAD (v) 8

SMALL PLATES

ROASTED ISLE OF MULL SCALLOPS 26
creamed cauliflower, guanciale

CORNISH CRAB 18
brown crab mayonnaise, farmhouse soldiers

SPICY OX CHEEK DOUGHNUT 13
apricot jam, smoked paprika sugar

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade, brioche

PUY LENTILS (v) 10
spinach, sweet onion, organic yoghurt,
miso, nasturtiums

GRILLED OCTOPUS 14
potatoes, chorizo, capers, lemon

GEM HEART SALAD (vg) 12
tomato, avocado, white balsamic

MINI LOBSTER ROLL 15
spicy Marie Rose sauce, brioche, Exmoor caviar

SWEET AND SOUR ROASTED AUBERGINES (v) 12
burrata, rocket

GOAT KOFTE 13
cumin yoghurt, pomegranate molasses,
spiced crisp bread

LARGE PLATES

DUCK & WAFFLE 22
crispy leg confit, fried duck egg, mustard maple syrup

WHOLE ROASTED CORN FED CHICKEN 48
wild mushrooms, ratte potatoes, truffles and herbs

NATIVE BREED 40 DAY AGED RIB OF BEEF 500g 44
béarnaise sauce

ROASTED RACK OF SALT MARSH LAMB 32
baba ghanoush, fondant potato

SIDES

ROASTED HERITAGE SQUASH (v) 7
salsa verde, Greek yoghurt

SLOW ROASTED PEPPERS (vg) 7
courgette, basil, capers

FOIE GRAS 9

ISLE OF WIGHT TOMATO SALAD (vg) 7
Sarson's vinegar, lovage

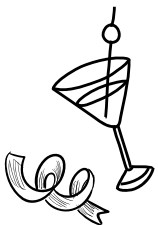
STEAMED TENDERSTEM BROCCOLI (vg) 7

FRENCH FRIES 7
rosemary salt

TRUFFLE FRIES 10
parmesan

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.



Where our food comes from is as important to us as how we cook it, so we make sure to take as much pride in sourcing it as we do preparing it.

OUR FARMS & PRODUCERS

FRUITS & VEGETABLES

harvested from the following:

Morghew, Kent	Tip Tree, Essex
Ringden, East Surrey	Wye Valley, Herefordshire
Westland, Eversham	Nutbourne, Sussex
Remfresh, Suffolk	Gees, Cambridgeshire
Tythe Barn, Eversham	True Baby, Scotland

FREE RANGE DUCK AND CHICKEN EGGS St Ewe Free Range Eggs, Cornwall England

FISH sustainably sourced from British & European waters

DUCK a crossbreed of Mallard and Pekin, from Creedy Carver in Devon

GOAT Cabrito Goat Meat in the Peak District & the Blackdown Hills

LAMB Hannan Meats, Northern Ireland county Antrim costal lamb

BEEF Hannan Meats, Northern Ireland

BLACK PUDDING The Fruit Pig Company in Wisbech

HONEY Bermondsey Street Bees in London

SMOKED SALMON Severn and Wye Smokery, Scotland

CHEESE Paxton and Whitfield

SPICES & BLENDS sourced from India & Sri Lanka by Ren's Pantry of London

COTSWOLD RAPESEED OIL from East Lodge Farm in Stanton, Worcestershire

PULSES & GRAINS British grown from Hodmedod's, Suffolk

MALDON SEA SALT Maldon, Essex

MEMBRILLO Somerset Membrillo

