

APPETIZERS

DUCK & PISTACHIO TERRINE, Apricot & Brie	12
WILD MUSHROOM SOUP, Chestnut & Onion	12
TEMPURA PRAWNS, Wakame Seaweed & Dashi	12
CHICKEN RAVIOLI, Chorizo & Parmesan	13
KING SCALLOP, Oriental Pork & Carrot	18
PIGEON, Lentils, Celeriac & Foie Gras Butter	16

CAVIAR

EXMOOR BELUGA (30g)	200
EXMOOR CORNISH SALTED (30g)	100
EXMOOR OSCIETRA (30g)	100

ENTRÉES

OX CHEEK, Carrot, Parsley & Bacon	28
VENISON, Blackberries, Hazelnuts & Cocoa Nibs	30
KING PRAWN & COCONUT CURRY, Fragrant Rice, Onion Bhaji & Raita	26
BOUILLABAISSSE, Stonebass, Monkfish, Pancetta, Salmon & Bisque	28
HALIBUT, Salsify, Seaweed & Almond.....	30
PORK BELLY, Spelt & Caramelised Onion.....	27

FROM THE GRILL

RIB-EYE (340g)	38
FILLET (225g)	40
CHATEAUBRIAND (500g)	75

A5 WAGYU RIB-EYE (280g)	150
USDA BLACK ANGUS SIRLOIN (340g)	65
USDA BLACK ANGUS RIB-EYE (300g)	75
USDA BLACK ANGUS FILLET (225g)	85

ADD TO THE CUTS

SAUCES, Béarnaise / Peppercorn / Chimichurri / Blue Cheese / Garlic Butter.....	3.5
PEARL ONIONS, PANCETTA & MUSHROOM	7
BONE MARROW	7
WILD MUSHROOMS	6.5
TEMPURA SOFT SHELL CRAB	8
FOIE GRAS	12

SIDES & SALADS

Creamed Potato

6

Tenderstem Broccoli, Chilli & Garlic

7

Truffle & Parmesan Fries

7.5

Truffle Creamed Potato

8

Shortrib Mac & Cheese

14

Glazed Cauliflower, Soy, Ginger & Garlic

8.5

Garlic Creamed Kale, Chestnuts &
Pancetta

7

Cheddar & Thyme Dauphinoise

12

Salt & Pepper Squid

12

Peas, Shallots & 'Nduja

7

French Fries

House Salad

Caesar Salad

Greek Salad

Rocket & Parmesan Salad

5