

## DESSERTS

### Madagascan Vanilla Crème Brulée - £16.50

2019 Riesling Spätlese 'Juffer Sonnenuhr | Schloss Lieser | Mosel | Germany - £12.00 (100 ml)

### Baked Chocolate and Brown Butter Torte with Puffed Rice, Caramelised Milk and Roasted Jerusalem Artichoke Ice Cream - £17.50

2013 Tokaji '5 Puttonyos' | Disznókő | Tokaj-Hegyalja | Hungary - £22.00 (100ml)

### Banana Soufflé with Coconut Sorbet and Rum Chocolate Sauce - £15.50

2009 Sauternes | Château Monteils | Bordeaux | France - £15.00 (100ml)

### Mille-Feuille of Pear, Hazelnut and Milk Chocolate with Salted Milk Ice Cream - £17.50

2018 Vin De Constance | Klein Constantia | Constantia | South Africa - £29.00 (100ml)

### Tonka Bean Panna Cotta with Alphonso Mango, Honeycomb, Ginger Meringues and Mango Sorbet - £12.50

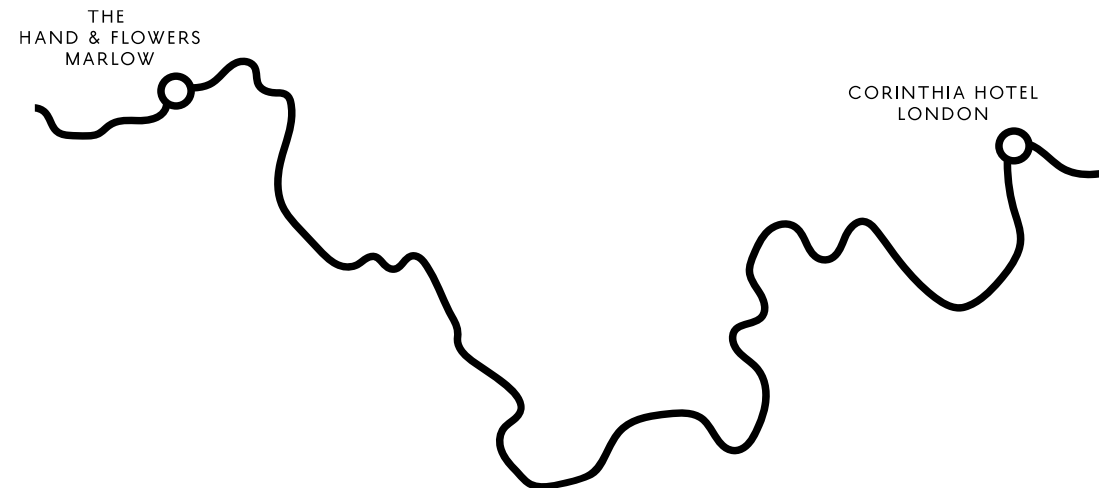
2018 Vidal Icewine 'Gold' | Inniskillin | Niagara Peninsula | Canada - £22.00 (100ml)

### Selection of Cheeses with Fig and Cherry Chutney - £19.50

2015 Late Bottle Vintage Port | Barros | Douro | Portugal - £13.00 (100ml)

Coffee - £6.00 / Tea - £5.50

## WELCOME



Please advise your server if you have any allergies or require information on ingredients used in our dishes. All prices are inclusive of VAT. A 15% discretionary service charge will be added to your bill

## STARTERS

Mushroom Parfait with Hazelnut Dukkah, Pickled Onions  
and Toasted Brioche - £13.50

Crown Prince Pumpkin Baked Egg  
with Brie, Cranberries and Spiced Black Bread - £14.50

Crispy Pigs Head with Spiced Roasted Pineapple,  
Smoked Roe, Salted Onions, Pickled Chillies and Pork Puff - £17.50

Cornish Crab Tart with Pickled Cucumber,  
Cheddar Pastry and Apple Jelly - £21.50

Fillet Steak Tartare with Deep Fried Hen's Egg,  
Gherkin Ketchup, Grilled Bread, and Truffle Butter - £21.50

Red Prawn Scotch Egg with Pickled Mooli  
and Roasted Shell Satay - £22.50

Glazed Lobster 'Thermidor' Omelette  
(for 3 to 4 people to share) - £120.00



Please scan for calorie information.

Please advise your server if you have any allergies or require information on ingredients used in our dishes.  
All prices are inclusive of VAT. A 15% discretionary service charge will be added to your bill

## MAINS

Blythburgh Pork Belly 'Choucroute Garnie' with Pommery Mustard Mayo,  
Turmeric Pickled Cucumber and Parsley Sauce - £36.50

Gigha Halibut with Seaweed Butter, Slow Cooked Leek,  
Parsnip Puree and Crispy Mussels - £44.00

Kerridge's Fish and Chips with Pease Pudding,  
Tartare and Matson Spiced Sauce

South Coast Line Caught Whiting - £26.50

or

Half Lobster - £56.00 / Whole Lobster - £85.00

Barnsley Chop with Mint Dressing, Gentleman's Relish,  
Sweetbread Popcorn and Lamb Cassoulet - £39.50

Rotisserie Cotswold White Chicken with Chanterelles, Sweetcorn,  
Polenta, Celeriac Remoulade and Honey Glazed Thigh Nugget - £46.00

Aged Beef Fillet Wellington with Clotted Cream Mash  
and Red Wine Sauce - £56.00 (truffle mash + £15.00)

## SIDES

Add to any dish - Black Perigord Truffle £15.00 per 5g,

Triple Cooked Chips - £9.00

Rotisserie Vegetable Skewer - £8.00

Mixed Leaf Salad - £7.00

Mashed Potato - £8.00

Invisible Chips (0% Fat, 100% Charity) - £9.00