

Starters

Hereford beef tartare, green beans, cured egg yolk, sherry dressing	25
Roast quail and caramelised onion broth, quail parcels, root vegetables	24
English asparagus, preserved orange, caramelised butter and citrus hollandaise (v)	24
Coronation crab salad, curry leaf sabayon	26
Shellfish cocktail, parsley, cucumber, kombu jelly, smoked eel cream	24
Glazed native lobster, spring vegetables, potato pillow, green pea and ginger broth	28
Roast Orkney scallop, cordyceps, girolles, quince vinegar, Champagne sauce	26

Mains

Salt marsh lamb, Tokyo turnip, glazed lamb breast, black garlic, cabbage roll, green sauce	42
Hereford beef Wellington, glazed radish, truffled potatoes, pale ale and honey (to share)	105
Saddle of Hampshire venison, delicata pumpkin, grilled kalibos cabbage, salsify and bergamot	44
Grilled aged English sirloin, bone marrow and oxtail	52
Wild garlic risotto, new season morels, peas, broad beans, White Lake Pecorino (v)	37
Dover sole cooked on the bone, cauliflower, capers, lobster butter (to share)	95
Poached Scottish halibut, courgette and basil, violet artichoke, cuttlefish, romesco sauce	46

Sides

Hash brown potatoes, Rachel cheese (v)	8.50
Kale caesar salad	8.50
Tenderstem broccoli, toasted seeds and grains, cider and mustard dressing	8.50
Buttered spinach, garlic, chilli (v)	8.50

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

Desserts

Warm chocolate tartlet, coffee ice cream	18
Lemon cream tart, chamomile, lime and vanilla	17
Carrot and walnut cake, whipped cream cheese, black pepper ice cream	17
White chocolate mousse, lemon, fig and walnut, mascarpone ice cream	17
Millionaire shortbread, pecan nut, crème fraîche ice cream	17
Selection of British cheeses from the trolley	27
A selection of coffee and tea	8

We are proud to work with a B Corp certified coffee supplier and our teas are ethically sourced and fairly traded.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

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Please note some of the cheeses served are unpasteurised.

OETKER COLLECTION

Masterpiece Hotels