

Starters

Rose veal tartare, crispy herbs, smoked tuna	23
Isle of Wight tomatoes, black olive, chilled yellow tomato soup (v)	21
Mussels escabeche, grilled onion bread, roast garlic aioli	22
Dorset 'crab macaroni', chicken broth, lovage	26
Shellfish cocktail, parsley, cucumber, kombu jelly, smoked eel cream	24
Crispy oxtail pancake, native lobster, tartare sauce	25
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, hen-of-the-woods mushroom, pale ale and honey	for two 98
Roast Sutton Hoo chicken, potato, watercress, truffle, bread sauce	41
Grilled aged English sirloin, bone marrow and oxtail	52
Watercress risotto, Scottish girolles, peas, broad beans, White Lake Pecorino (v)	37
Dover sole cooked on the bone, grilled or in brown butter	62
Scottish halibut, charred squid, fennel, Cornish seafood broth	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

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus.

Desserts

Warm chocolate tartlet, coffee ice cream	18
White peach Eton mess, lemon verbena ice cream	17
English strawberry trifle, rosé Champagne, caramelised pastry, strawberry finger	17
White chocolate mousse, lemon, fig and walnut, mascarpone ice cream	17
Baked Alaska, vanilla ice cream and kirsh cherry jubilee	17
Selection of British cheeses from the trolley	27
A selection of coffee and tea	8

We are proud to offer B Corp certified illy coffee and all our tea blends 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.