

À la Carte

Pre-Starters

Selection of Bread 3.95

Served with Herb butter and olive emulsion (D, E, S, G)

Starters

Cream of Roasted Parsnip and Hazelnut Soup 6.95

Dark Truffle oil (N, D)

Hand dived Loch Fyne Scallop 14.95

Pan fried scallops, coconut broth, charred pickled cauliflower (SF, D)

Severn and Wye Smoked Salmon 13.95

Crème fraiche and dill emulsion, caviar (F, D, E)

Beetroot and Goats Cheese Salad 9.95

Cornish goats milk cheese, sesame houmous, Persian walnuts (D, N, SE)

Ham Hock Terrine 12.95

British apple, grain mustard and celeriac roulade (M, D, E)

Burrata 11.50

Confit cherry tomato, baby basil, fine rocket (D)

Sorbet

Champagne Sorbet 6.95 (D)

Main Course

Pan-fried Fillet of Gigha Halibut 31.95

Saffron mash, seasonal vegetables, sun blush tomato hollandaise, crispy capers (F, D, E)

Surrey Farm Fillet of Beef 37.95

Dauphinoise potato, Herb crusted bone marrow, forest mushroom, claret jus (D, E, G)

Slow Roast Rump of Lamb 32.50

Fondant potato, aubergine puree, roasted winter vegetables, jus (D)

Wild Mushroom and Truffle Risotto 19.75

Shaved parmesan, rocket, pickled green papaya (D)

Cornfed Chicken Tikka Masala 21.50

Masala sauce, saffron rice (D, S, N)

Lobster Linguini 29.95

Blistered tomato, chilli, garlic (SF, E, G, D)

Vegan Thai Grilled Avocado Curry 19.50

Tender stem broccoli, peas, steamed rice (S, N)

Sides

Green Salad 4.50

Served with avocado

Wild Rocket 4.95

Parmesan, aged balsamic (D)

Sweet Potato Fries 6.50

Cajun seasoning (G)

Thick Cut Chips 3.75 (G)

Truffle and Parmesan Chips 6.50 (D, G)

Tomato and Basil Salad 3.95 (VG)

Truffled Mash 6.50 (D)

Desserts

Pecan Pie 9.75

Served with whiskey ice cream (D, G, E, N)

Vegan & Gluten Free Chocolate Coconut Tart 8.75 (N)

Warm Sticky Toffee Pudding and Vanilla Ice Cream 9.95

Moist sponge with freshly chopped dates and toffee sauce (N, D, G, E)

Rhubarb and Custard Cannelloni 14.50

Vanilla custard on crisp feuilletine base topped with bulbs of rhubarb mousse and rhubarb cream cannelloni (N, D, G, E)

Dark Chocolate and Hazelnut Sphere 12.60

Hazelnut mousse with caramel praline, soft centre with dark chocolate coating, dusted with edible gold dust (N, D, G, E)

Rose Sundae Cocktail 7.95

Coconut or hazelnut, served with vanilla ice-cream and berries (N, D, S, E)

Rustic Cheeseboard 10.95

Biscuits, fruits, chutney, St. Peters Yard sourdough biscuits (D, G, N, S)

D - Dairy E - Eggs G - Gluten F - Fish S - Soya N - Nuts SF - Shell Fish SE - Sesame

Dishes may contain allergens. If you have any dietary requirements please let your server know.

All Prices are Inclusive of VAT.

A discretionary 12.5% Service charge will be added to your final bill.