

APPETISERS

Mixed Olives (VE) Marinated with orange, garlic & herbs	3.50	Half Dozen Seasonal British Oysters (GF) Mignonette vinaigrette, fresh lemon	17.50
Home-made Bread Board (V) (VE available) French butter, olive oil & balsamic vinegar	5.95	Imperial Oscietra Caviar (10g/30g) Served with Crème Fraiche, fresh blinis, onion, fresh lemon	38/75
Home-made Hummus, Paprika & Olive Oil (VE) Pitta bread	5.50	Royal Beluga Caviar, 000 Grade, Huso Huso (10g/30g) Served with Crème Fraiche, fresh blinis, onion, fresh lemon	75/155
Mini Mushroom Arancini Black garlic mayonnaise, Parmesan, truffled duxelle, fresh rocket	7.95		

PERFECT TO SHARE

Fish Platter 37.95

Hand-dived scallops, crispy calamari, tiger prawns, whitebait, anchovies, smoked salmon, chef's choice of fish, prawn cocktail, tartare sauce, home-made bread

Antipasto Platter (GF available) 22.95

Prosciutto, Mortadella with pistachio, beef bresaola, Italian cheese selection, cornichons, capers, sun-dried tomatoes, marinated artichokes, home-made bread

Fish Platter Deluxe (served chilled) (GF available) 89.95

Oysters with Mignonette vinaigrette, half lobster, trio of marinated salmon, tiger prawns, scallops with caviar, king prawn & avocado cocktail salad, octopus carpaccio

STARTERS

Soup of the Day (VE) (GF available) Home-made bread	6.95	Moules Marinière (GF available) Mussels, white wine, shallots, cream, saffron, parsley, homemade bread	10.50/18.50
Classic Bruschetta (VE) (GF available) Home-made bread, fresh tomatoes, basil & olive oil	6.95	Burrata with Fresh Black Truffle (GF available) Truffle paste, fresh black truffle shavings, truffle oil, home-made bread	12.00
Chicken, Avocado & Blue Cheese Salad (GF available) Grilled chicken strips, mixed leaves, orange, avocado, pomegranate, blue cheese dressing (served in a tortilla basket)	9.95	Grilled Octopus (GF) Home-made Hummus, pickled shallots	11.50
Crispy Calamari Tartare sauce	9.95	Hand-dived Scallops (GF) Cauliflower & pea purée, charred asparagus, marinated shallots, caviar & salmon roe	13.95
Honey-drizzled Goats Cheese Stacks (V, GF available) Beetroot purée, home-made heritage beetroot crisps, honey	9.50	Pan-fried Tiger Prawns (GF available) White wine, garlic, chilli, home-made bread	13.95
Parmesan Fondant Balsamic glaze	10.50	Spicy Tempura Prawns Fresh mango & chilli salad, sweet chilli sauce	12.00
		Bresaola (GF) Air-dried salted beef, rocket, Parmesan shavings, shallots, capers, truffle oil	12.00

All dishes are cooked fresh to order. Please pre-order in advance to avoid disappointment. Our food is prepared in an environment where nuts and shellfish are present. There is a risk associated with consuming raw oysters. It may increase a risk of food born illnesses. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

MAIN COURSES

Honey Roasted Butternut Squash Risotto (V, GF & VE available) Baby spinach, crispy thyme, white wine, toasted almonds	17.95	Linguine alla Marinara (GF available) Mussels, king prawns, octopus, squid, tiger prawn, cherry tomatoes, chilli, lobster & brandy bisque	23.50
Tagliatelle Fiorentina (GF & V available) Chicken fillet strips, mushrooms, mixed peppers, fresh spinach, Mascarpone sauce	19.50	Linguine with Fresh Lobster (GF available) Lobster & brandy bisque, king prawns, cherry tomatoes	34.95
Porcini Mushroom Risotto with Fresh Black Truffle (GF, V or VE available) Fresh black truffle, garlic, white wine, Parmesan	23.50	Pan-fried Fillet of Halibut (GF) Vin blanc sauce with saffron, seasonal vegetables, home-made heritage beetroot crisps	25.95
Grilled Fillet of Salmon (GF) Creamed spinach, king prawns, Dijon sabayon sauce	22.50	Oven Baked Fillets of Sea Bass (GF) Creamy saffron sauce, capers, green beans	24.50
Home-made Ravioli with Gorgonzola and Fresh Black Truffle Mushroom sauce	23.50	Slow Braised Shoulder Lamb Roulade (GF available) Mashed potatoes, baby carrots, red wine jus	29.00

GF pasta available - please check with your server.
Vegan and Vegetarian cheese is available upon request.

CHARGRILLED MEAT

All of our meat is sourced from Royal Warrant Holders - Aubrey Allen Butchers

28 Days Aged Aberdeen Angus Rib-eye Steak (10oz) Chipped potatoes, grilled tomato	31.00	28 Days Aged Aberdeen Angus Chateaubriand Steak (8oz) (GF) Grilled asparagus, truffled duxelle, black truffle mushroom sauce	43.00
28 Days Aged Aberdeen Angus Fillet Steak (10oz) Chipped potatoes, grilled tomato	37.50	Crispy Belly of Pork (GF) Crispy pancetta, parsnip purée, baked apple sauce, red wine jus	21.95
28 Days Aged Aberdeen Angus T-bone Steak (16oz) Chipped potatoes, grilled tomato	39.50	Charcoal-grilled Chicken Souvlaki (GF available) Two skewers of marinated chicken fillet, mixed salad, pitta bread, tzatziki	25.50
		Slow Cooked Shank of Lamb (GF) Mashed potatoes, rosemary, red wine jus	27.50

SIDES

Chipped Potatoes	3.95
Mashed Potatoes (GF) (V)	3.95
Oven Baked Rosemary & Garlic Baby Potatoes (GF) (VE)	3.95
Garlic, Chilli & Toasted Almond Tenderstem Broccoli (GF) (VE)	4.95
Truffle and Parmesan Cheese Chips	4.95
Mixed Seasonal Vegetables (GF) (VE)	4.95
Greek Salad (GF) (V or VE available)	4.95
Sautéed Creamed Spinach (GF) (V) (VE available)	4.95

SAUCES

Peppercorn (V)	3.50
Blue Cheese (GF)	3.50
Garlic Butter (GF) (V)	3.50
Red Wine Jus (GF)	3.50
Mushroom and Truffle Sauce (GF) (V)	4.95