
CUT ROAST

STARTERS

Cream of Potato & Leek Soup, Confit Leek, Kristal Caviar	£24
Burrata, Roasted Swiss Chard, Pickled Rhubarb, Candied Walnut, Blood Orange	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£32
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34
Achill Rock Oysters, Shallot Mignonette, Fermented Pineapple Hot Sauce	£22
USDA Prime Beef Steak Tartare, Wagyu Beef Dripping, Sourdough Toast	£28

MAIN COURSE (choice of)

Roasted Grass-Fed English Beef Sirloin	£65
22 Day Aged Grass-Fed, Beef Wellington	£65
Vegetarian Wellington, Mushrooms, Spinach, Carrots	£65

All Served With Roast Potatoes, Tenderstem Broccoli, Roasted Carrots and Parsnips, Cauliflower Cheese, Confit Shallot, Wagyu Dripping Yorkshire Pudding and Gravy.

Executive Chef, Elliott Grover | Head Chef, Ibrahim Arif

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.