

Starters

ROASTED YORKSHIRE PIGEON BREAST

Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)

£19

CORNISH SALTED EXMOOR CAVIAR £106
A 20g serve over ice, fresh blinis & crème fraîche

REFINED WHITBY CRAB

Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)

£21

JERUSALEM ARTICHOKE VELOUTÉ

Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE)

£17

CLASSIC STEAK TARTARE

Chopped beef fillet, egg yolk, sourdough croutes (GF*)

£21

ROASTED KING SCALLOPS

Celeriac cream, crispy potato, apple marigold (GF)

£25

TWICE BAKED CLASSIC CHEESE SOUFFLÉ

Glazed with Quicke's cheddar Mornay sauce
Add freshly grated truffle £5

£19

BEETROOT & WINTER SQUASH SALAD

Vegan feta, walnuts, fig leaf dressing (GF, VE)

£17

SCALLOPS AU GRATIN

Shallot & white wine cream, Gruyère cheese, spring onions (GF)

£25

DUCK LIVER & PORT PÂTÉ

Madeira jelly, truffle, chutney, toasted brioche (GF*)

£19

SMOKED SALMON & WHITBY CRAB

Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)

£21

NATIVE LOBSTER RAVIOLO

Slow cooked fennel, saffron, bouillabaisse sauce

£30

Main Courses

CELERIAC RISOTTO

Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami dressing (V*)

£29

FILLET OF BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, roasted roots, Lyonnaise potatoes, red wine jus

£56 per person
(please allow 30 minutes)

WATERFORD FARM PORK

Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)

£34

BEETROOT WELLINGTON

Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)

£30

TANDOORI JOSPER ROASTED MONKFISH

Bombay potatoes, spinach, curry sauce, coriander (GF)

£38

GRANTLEY 'FISH & CHIPS'

Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas

£30

NORTH COAST HALIBUT

Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)

£40

CREAMY POLENTA

Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)

£27

From the Josper Grill

The Josper oven is an enclosed BBQ using top quality single species charcoal and working at temperatures of up to 350C it leaves the food moist and full of chargrilled flavour.

All served with roasted roots, dressed leaves and a choice of either fries, heritage potatoes or Lyonnaise potatoes (excluding Lobster) (GF) Add red wine jus, béarnaise sauce or peppercorn sauce £6

HIMALAYAN SALT AGED BEEF FILLET (8oz)

£52

WARRENDALE WAGYU DENVER STEAK (8oz)

£52

HIMALAYAN SALT AGED SIRLOIN STEAK (8oz)

£45

HIMALAYAN SALT AGED RIBEYE STEAK (8oz)

£47

T-BONE STEAK (35oz FOR TWO TO SHARE)

£98

A5 KAGOSHIMA WAGYU FILLET (6oz)

£102

WILKINSON'S HERB FED CHICKEN BREAST

£36

WHOLE GRILLED NATIVE LOBSTER

Served with garlic butter, green salad, fries
Glazed with thermidor sauce

£70

£7

Add half a grilled native lobster to any main course

£32

Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds | Lyonnaise potatoes | Sourdough with butter | Grilled vegetables £8

Truffled mash | Truffle & parmesan fries | Ratatouille niçoise £10 | Dauphinoise potatoes (FOR TWO) £16

Desserts

YORKSHIRE FORCED RHUBARB BAKED ALASKA

Rhubarb compote, light honey sponge, vanilla ice cream, Italian meringue

£18

EXOTIC FRUIT DÉLICE

Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF, VE)

£19

70% CHOCOLATE & SALTED CARAMEL TART

Chocolate crèmeux, vanilla ganache

£18

MADAGASCAN VANILLA CRÈME BRÛLÉE

Raspberry jam 'dodger' (V)

£17

SELECTION OF BRITISH ARTISAN CHEESES

Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers
Please ask for today's cheese offering

£24

Seasonal Classics

APPLE CRUMBLE

Served with a choice of vanilla ice cream or Calvados custard (V)

£18

STICKY TOFFEE & DATE PUDDING

Butterscotch sauce, vanilla ice cream (V)

£18

GLAZED & LAYERED 'TIRAMISU' CAKE

Coffee soaked sponge, mascarpone & vanilla mousse, caramelised white chocolate

£19

Homemade Ice Cream

3 scoops for £15 (GF*, V)

Madagascan vanilla, Blueberry & clotted cream,
Birthday cake, Chocolate fudge brownie,
Amarena cherry

Homemade Sorbet

3 scoops for £15 (GF*, VE*)

Strawberry & hibiscus, Double cherry, Lemongrass,
Elderflower & ginger beer

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

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





Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Ruinart is the world's first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

	125ml	Bottle
R de Ruinart	£32	£192
Ruinart Rosé	£36	£216
Ruinart Blanc de Blancs	--	£220
Dom Ruinart Blanc de Blancs	--	£600

Wines

White

	125ml	Bottle
Grüner Veltliner, Talisman, Hungary	£10	£60
Pinot Grigio, Ca' Tesore, Friuli, Italy	£10	£60
Riesling, Dopff & Irion, Alsace, France	£12	£72
Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, South Africa	£13	£78
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£16	£96
Chablis, Domaine Testut, Burgundy, France	£16	£96

Rosé

Rioja Rosé, Bodegas Bagordi, Rioja, Spain	£10	£60
Rosé, Bolney Estate, Sussex, England	£13	£78
Whispering Angel, Provence, France	£15	£90

Red

Nero d'Avola, Rupe Secca, Sicily, Italy	£10	£60
Bordeaux Supérieur, Château Moulin de Mallet, France	£11	£66
Rioja Crianza, Vega, Rioja, Spain	£12	£72
Malbec, "Terrazas de Los Andes", Mendoza, Argentina	£13	£78
Syrah / Cabernet Sauvignon, Jonty's Ducks, South Africa	£14	£84
Pinot Noir, Olivier Merlin, Burgundy, France	£17	£102

Please ask to see the Estate Wine List for our full selection

Sparkling

	125ml	Bottle
Moët & Chandon Impérial	£23	£138
Moët & Chandon Rosé Impérial	£26	£156
Veuve Clicquot Yellow Label	--	£150
Moët & Chandon Grand Vintage 2015	£38	£228
Dom Pérignon Vintage 2013	£75	£450
Classic Cuvée, Nyetimber, Sussex, N.V.	--	£100
Rosé, Nyetimber, Sussex, N.V.	--	£120

Compliment your Champagne with the finest British Caviar

CORNISH SALTED EXMOOR CAVIAR £106
A 20g serve over ice, fresh blinis and crème fraiche

Seasonal Cocktails

Charles Dickens Hennessy, Dark Chocolate, Baileys, Cream	£20	Romeo Montague Amaro Montenegro, Basil, Orange, Prosecco	£20
Juliet Capulet Italicus, Rhubarb, Hibiscus & Rosemary Liqueur, Prosecco	£24	Frankenstein's Monster Plantation Pineapple, Pomegranate, Champagne	£25
Gatsby Brockmans Gin, Blackberry, Campari, Rhubarb, Raspberry, Champagne	£24	Jane Austen Tequila, Cointreau, Grapefruit, Hibiscus, Soda	£23

Beer & Cyder

Peroni Red	330ml	£9	Peroni Gran Reserva	500ml	£12
Black Sheep Amber Ale	500ml	£9	Cold Bath Pale	330ml	£8
Cold Bath Lager	330ml	£8	Aspall Cyder	500ml	£9
Cold Bath 1571 Pale Ale 0.5% 330ml £7					

Alcohol Free

	125ml	Bottle
Eins Zwei Zero Riesling, JJ Leitz, Rüdesheim, Germany (0%)	£12	£72
Kolonne Null - Cuvée Rouge Grand Verdus, Freiherr von Gleichenstein, Germany (0.5%)	£12	£72



BAX BOTANICS

Alcohol-Free spirits, designed by nature
£11 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

Hot Drinks

SELECTION OF TEAS £7 each

Kenilworth Ceylon

A high-grade Orange Pekoe tea with a rich, fragrant & floral aroma. It has a malty flavour with subtle hints of spice & eucalyptus.

Earl Grey

A classic blend of Earl Grey using a base of Chinese black tea & it's floral flavour is derived from Bergamot oil.

Orange Blossom Oolong

A flavoured Taiwanese oolong tea, blended with orange peel & natural orange oil. The toasted oolong gives a bold brewing cup, with delicate citrus notes.

Cloud Catcher

A blend of cherry, sour cherry, kiwi, coconut & apple pieces. This infusion produces an exceptionally fruity flavoured brew, with sweet notes throughout.

Peppermint

A Serbian whole leaf peppermint which provides a fuller & more minty cup. The shredded leaf allows for a faster infusion- 100% caffeine free.

English Breakfast

A unique blend of 17 Assam teas. It has a full, malty flavour & a rich, dark colour. Can be served with or without milk.

COFFEES £7 each

All coffees are available
as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière
for Two | £14

