

Starters

ROASTED YORKSHIRE PIGEON BREAST	£19
Creamed corn, charred sweetcorn, pancetta crisp, pigeon jus (GF)	
REFINED WHITBY CRAB	£21
Cashew nuts, watermelon, cucumber, saffron aioli, squid ink cracker (GF*)	
CLASSIC STEAK TARTARE	£21
Chopped beef fillet, egg yolk, sourdough croutes (GF*)	
TWICE BAKED CLASSIC CHEESE SOUFFLÉ	£19
Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £5	
SCALLOPS AU GRATIN	£25
Shallot & white wine cream, Gruyère cheese, spring onions (GF)	
SMOKED SALMON & WHITBY CRAB	£21
Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF)	

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

JERUSALEM ARTICHOKE VELOUTÉ	£17
Artichoke crisps, Wiltshire truffle, white truffle oil (GF*, VE)	
ROASTED KING SCALLOPS	£25
Celeriac cream, crispy potato, apple marigold (GF)	
BEETROOT & WINTER SQUASH SALAD	£17
Vegan feta, walnuts, fig leaf dressing (GF, VE)	
DUCK LIVER & PORT PÂTÉ	£19
Madeira jelly, truffle, chutney, toasted brioche (GF*)	
NATIVE LOBSTER RAVIOLO	£30
Slow cooked fennel, saffron, bouillabaisse sauce	

Main Courses

CELERIAC RISOTTO	£29
Celeriac purée, Parmesan, roasted Hen of the Woods, crispy kale, umami dressing (V*)	
WATERFORD FARM PORK	£34
Slow cooked belly, fillet, crackling, carrot purée, variegated kale, violet potatoes, pork jus (GF)	
TANDOORI JOSPER ROASTED MONKFISH	£38
Bombay potatoes, spinach, curry sauce, coriander (GF)	
NORTH COAST HALIBUT	£40
Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*)	

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)

BEETROOT WELLINGTON	£30
Wrapped in mushrooms & puff pastry, celeriac purée, shimeji mushrooms, tofu (VE)	
GRANTLEY 'FISH & CHIPS'	£30
Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas	
CREAMY POLENTA	£27
Chargrilled king oyster mushroom & vegetables, cashew crumb, parsley, garlic & lemon dressing (GF, VE)	

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	£70
		Served with garlic butter, green salad, fries Glazed with thermidor sauce	£6

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	£18
Rhubarb compote, light honey sponge, vanilla ice cream, Italian meringue	
EXOTIC FRUIT DÉLICE	£19
Passionfruit whipped mousse, puffed rice, mango, exotic sauce (GF, VE)	
70% CHOCOLATE & SALTED CARAMEL TART	£18
Chocolate crèmeux, vanilla ganache	
MADAGASCAN VANILLA CRÈME BRÛLÉE	£17
Raspberry jam 'dodger' (V)	
SELECTION OF BRITISH ARTISAN CHEESES	£24
Served with chutney, grapes, quince, pickled walnuts, truffle acacia honey & crackers Please ask for today's cheese offering	

Seasonal Classics

APPLE CRUMBLE	£18
Served with a choice of vanilla ice cream or Calvados custard (V)	
STICKY TOFFEE & DATE PUDDING	£18
Butterscotch sauce, vanilla ice cream (V)	
GLAZED & LAYERED 'TIRAMISU' CAKE	£19
Coffee soaked sponge, mascarpone & vanilla mousse, caramelised white chocolate	

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



Sunday Menu

Salads

GREEN SALAD	£20
Avocado, olives, artichokes, spring onions, edamame beans, lettuce leaves, extra virgin olive oil (VE, GF)	
HERB FED CHICKEN BOWL	£25
Avocado, gem lettuce, chickpea gremolata (GF)	
OAK SMOKED SALMON	£25
Spinach, cucumber, radish, dill vinaigrette (GF)	

Sunday Lunch

Served 12:00 - 15:45

SUNDAY BEEF WELLINGTON (FOR TWO)

Wrapped in mushroom duxelles & puff pastry, Yorkshire puddings, roasted potatoes, root vegetables, gravy

£56 per person
(please allow 30 minutes)

ROASTED YORKSHIRE BEEF STRIPLOIN £37
Yorkshire pudding, roasted potatoes, root vegetables, beef gravy (GF*)

ROASTED LOIN OF YORKSHIRE PORK £35
Crackling, Yorkshire pudding, roasted potatoes, root vegetables, pork jus, apple sauce (GF*)

SUNDAY BEETROOT WELLINGTON £30
Wrapped in mushrooms & puff pastry, root vegetables, roasted potatoes, gravy (VE)

SIDES | Dauphinoise potatoes (FOR TWO) £16
Cauliflower cheese | Buttered mash £8

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

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

