

GF

While You Browse £3.20

Deville Whitebait & Tartare  
Marinated Olives  
Boquerones & Chimichurri  
Halloumi Pakora



Aperitif

Prosecco  
Seasonal Bellini  
Aperol Spritzer  
Sherry  
White Port

From the Larder

Soft Shell Crab with a Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad £8.90  
Barbados Edamame Bean Fritter with Coconut, Pineapple & Chilli Sunrise, Lime Pak Choy & Cilantro Salsa £8.60  
Smoked Cured Duck, Herb Salad, Braised Fig, Wigmore Cheese Snow, Balsamic Discs & Frozen Walnut £8.90  
Hamachi Kingfish & Salmon Sashimi, Marinated Keta, Octopus, Wasabi Crème Fraiche & Jinzu Gin Sorbet £10.90

From Sauce

Truffle Duxelle, Crisp Cauliflower, Portobello, Shallot Puree, Wild Garlic, Mushroom Herb & Cepe Cream £20.50  
Pork Tenderloin, Dressed Jersey Royals, VIP Asparagus, Broccoli Puree, Lavender Cream & Fennel Pollen £21.00  
Lamb Rack, Green Herb Buckwheat Risotto, Peppered Sweetbreads, Confit Garlic, Baby Leeks & Mint Jus £22.00  
Flamed Sea Trout, Chargrilled Ratte Potatoes, Radish, Yuzu Puree, Heritage Carrots, Pea Shoots & Clams £21.70  
We also have Pan Fried Hake as an available alternative £19.50

Chateaubriand 18 oz. for Two to Share (Limited Availability, Minimum Waiting Time 25m) £64.00

A Thick Cut Tenderloin Fillet Served with Ratte Potatoes, Seasonal Vegetables, Germinated Rapeseed Salad & Truffle  
We Recommend the Perfect Marriage with Steak; Corbieres, Chateau Haut Gluon, a 2009 Red Wine in a Vintage Port Bottle

Dry Aged Marinated Steak

Sirloin 10 oz. £22  
Ribeye 10 oz. £24  
Fillet 8 oz. £28

Side Condiment £1.50

Port & Peppercorn  
Sun Dried Tomato & Pine Nut Pesto  
Smoked Garlic & Shallot Butter

Accompanied by Lemon Thyme Ratte Potatoes, Winter Coleslaw, Germinated Rapeseed Salad, Tobacco Onions, Garlic Portobello Mushroom & Cherry Tomatoes

Sides £4.50

Buttered Green Vegetables	Sweet Pepper Drop Micro Salad	Caramelised Nuts
Deville Whitebait & Tartare	Chips	Tobacco Onions
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Boquerones with Chimichurri		

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times

Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List

GF



### Transition

Orange & Rhubarb Sphere with Mint Crumb, Spiced Ginger Gel & Red Vein Sorrel  
A Dish Designed to Allow Your Taste Buds to Flow from Savoury to Sweet

£3.95

### From Pastry

#### Chocolate, Cherry & Chilli

Dark Chocolate Nemesis, Cherry Brandy Gel, Beetroot Cloud, Green Chilli Sugar Glass, Cherry & Black Pepper Sorbet  
Excellent with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

£9.60

#### Soufflé of Chervil, Dill & Burnt White Chocolate

Sweet Chervil Soufflé with a Bitter Sweet Burnt White Chocolate Crumb, Lime Sherbet & Dill Ice Cream  
Perfect with a Glass of Late Harvest Sauvignon Blanc 2001

£9.10

#### Lychee, Raspberry & Passionfruit

Passionfruit & Champagne Granite with Burnt White Chocolate Sherbet, Lemongrass & Carrot Gel, Fresh Filled Lychees  
Pair's Beautifully with a Glass of Quady Muscat "Elysium" 2015 (California) ABV 15%

£7.50

#### Forest Truffles & Apricot

Iced Black Truffle Parfait with Honeycomb Nougat, Frosted Macadamia Nuts, Apricot Puree & Lemon Sorrel  
Marries Well with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

£9.80

**Homemade Ice Cream:** Vanilla Tonka Bean, Mint & Cardamom, Chocolate & Orange, Walnut & Goats Milk

**Homemade Sorbet:** Lemon & Sage or Pomegranate & Ginger £1.80 per scoop

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**We Also Have a Carefully Selected List of 7 Artisan Cheeses, from Premier Cheese, and Notable Ports to Finish Your Evening. Please Ask a Member of Staff for the Menu**

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### Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the Far East for balance  
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Regular Coffee / Decaf Regular	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£1.50
Double Espresso	£3.00
Macchiato	£3.00
Liquor Coffee	£6.50
Chilled Baileys Mochaccino	£6.50
Cadburys Hot Chocolate, Cream & Dustings of Cocoa	£3.00
Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa	£6.50
Baileys Flat White Martini	£7.50

### Buddha Tea Selection

**100% Natural Herbal Supplement in an Unbleached Tea Bag** £2.90

Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender, Rooibos,  
English Breakfast Tea, Earl Grey, Sencha Green Tea

**or**

A Pot of Fresh Mint Tea

£2.60