

STARTERS

Crudités & Rose Harissa Hummus (vg) 25

Classic Smoked Salmon 19

Shellfish Cocktail, Native Lobster, Crab & King Prawn 33

Classic Beef Tartare 22

Burrata, Black Fig, San Marzano Tomatoes, Cobb Nuts 22

Chicken Caesar Salad (vg option available) 19

Lentil Soup (vg) 19

CAVIAR & OYSTERS

Carlingford Oysters No.3 6/pce

Served with Blinis & Classic Condiments

Oscietra	Kristal	Beluga
30g 84	30g 110	30g 231
50g 143	50g 179	50g 378
125g 410	125g 441	125g 924

MAIN COURSES

Delicia Pumpkin, Goats Cheese & Kale Pithivier, Watercress Sauce (v) 28

Rigatoni all'Arrabbiata 22

Beef Wellington, Caramelised Shallot, Smoked Bone Marrow Jus 68

Roast Rib of Native Dry Aged Beef, Yorkshire Pudding, Horseradish Cream 50

Braised Shoulder of Herdwick Lamb, Mint Sauce 48

Dover Sole Meuniere or Grilled 55

Sea Bass a La Plancha 30

Truffle Macaroni Cheese *as a side* 30 *as a main* 48

All served with roast potatoes, mixed seasonal vegetables & cauliflower cheese.

DESSERT

Apple Tart Tatin, Vanilla Ice Cream (to share) 26

Annabel's Chocolate Cake 15

Coconut Cheesecake, Caramelised Pineapple & Exotic Fruit (to share) 26

Exotic Eton Mess 15

Sticky Toffee Pudding, Caramelised Pecan & Vanilla Ice Cream 26

Ice Cream & Sorbet Selection 6 per scoop

(Bitter Chocolate, Madagascan Vanilla, Italian Pistachio, Salted Caramel)

(Lemon, Basil, Apricot, Mixed Berries, Coconut & Exotic Fruit)