

£65

FIRST

COD'S ROE

crudités

SECOND

TROUT RILLETES

melba toast

**SMOKED BRISKET
CROQUETTES**

chilli mayo, sauerkraut

**COAL ROASTED
BEETROOT CARPACCIO**

whipped feta, aged balsamic

THIRD

**SLOW ROAST
WEST COUNTRY BEEF**

fresh horseradish, bone marrow gravy

WHOLE TIGER PRAWNS

lemon, garlic butter

SERVED WITH

a jacket potato and a mixed leaf salad

FOURTH

CHEESECAKE

flavour of the day

WINE RECOMMENDATIONS

RED

CHÂTEAU MALEDAN

£48 btl

Bordeaux, France, 2023

earthy, with ripe black fruits.

Perfect with roast beef and vegetables.

CÔTES DU RHÔNE VILLAGES

£55 btl

Rhône, France, 2022

juicy and floral, medium-bodied.

Pairs well with slow-roasted meats.

WHITE

GAVI DI GAVI CÀ DA BOSIO

£56 btl

Piedmont, Italy, 2025

crisp and mineral, with bright fruit notes.

Great with river fish and vegetables.

RIESLING RUPPERTSBERGER

£44 btl

Pfalz, Germany, 2024

fresh and aromatic, with peach and lime.

Ideal for grilled white fish.

£95

FIRST

COD'S ROE

radishes

SECOND

GRILLED SCALLOPS

beurre blanc, bacon lardons

SMOKED BRISKET

CROQUETTES

chilli mayo, sauerkraut

THIRD

SLOW ROAST

PRIME RIB OF BEEF

fresh horseradish, bone marrow gravy

WHOLE TIGER PRAWNS

lemon, garlic butter

SERVED WITH

confit potatoes, dressed boston lettuce

FOURTH

CHEESECAKE

flavour of the day

WINE RECOMMENDATIONS

RED

MALBEC SAURUS

£73 btl

Patagonia, Argentina, 2023

barrel-aged with plum, cassis,
vanilla and chocolate.

Excellent with smoky, rich meats.

VALPOLCELLA RIPASSO CLASSICO SUPERIORE CANTINA GORGO

£66 btl

Veneto, Italy 2023

Well- structured with velvety texture and intense
fruity aromas.

Excellent with grilled and roasted meats.

WHITE

CHABLIS DOMAINE DES HÂTES

£65 btl

Burgundy, France, 2023

wine captures beautiful acidity
and brightness of fruit.

Pairs beautifully with shellfish and grilled fish.

SANCERRE CLOS DU ROY DOMAINE ROGER CHAMPAULT

£61 btl

Loire Valley, France, 2023

pronounced citrus aromas with
a fresh, aromatic finish.

Perfect for white fish and shellfish.

£120

FIRST

COD'S ROE

radishes

SECOND

GRILLED SCALLOPS

beurre blanc, bacon lardons

SMOKED BRISKET

CROQUETTES

chilli mayo, sauerkraut

THIRD

CEDAR PLANK TROUT

beurre blanc, baby gem

FOURTH

AXEHANDLE RIBEYE

PORTERHOUSE

SAUCES: béarnaise, fresh horseradish,
peppercorn, salsa verde

SERVED WITH

confit potatoes, dressed boston lettuce

FIFTH

CHEESECAKE

flavour of the day

WINE RECOMMENDATIONS

RED

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