

ON ARRIVAL

Canapés

House-made focaccia and salted butter

STARTERS

Tartlet of venison tartare, roasted garlic, charcoal oil, Jerusalem artichoke purée, egg yolk confit, crispy leeks | 17

Mushroom parfait, homemade crumpet, yeast extract butter, bitter leaves | 15

Smoked St Andrews Bay lobster and sweetcorn fritter, lime and coriander emulsion, spiced lobster bisque | 19

Riesling, Berry & Sons, Clare Valley, Australia, 2021 | 125ml 10 | 175ml 14 | 250ml 18

Slow-braised pork cheek, salted onions, guanciale, ham stock | 16

Squid stuffed with ratatouille, heritage tomatoes, basil oil, tomato cloud | 17

MAINS

Red-legged partridge crown stuffed with mousseline of smoked bacon and autumn truffle, barbajuan of confit leg and mushroom duxelles, Savoy cabbage, cauliflower purée, ratte potato fondant, cognac sauce | 36

BBQ-seared rump and tartare of Herefordshire beef, roasted aubergine, spring onions, buttermilk dressing, gremolata and red wine sauce | 38

Château Caronne Ste. Gemme, Haut-Médoc, Bordeaux, France, 2019 | 125ml 13 | 175ml 17 | 250ml 22.50

Roasted cod, baked Jerusalem artichokes, cod brandade, spinach, celeriac velouté | 32

Rude Wines Chardonnay, Ledbury, Herefordshire | 125ml 10 | 175ml 13 | 250ml 17.50

Tempura courgette flower, baba ganoush, roasted onions, red peppers, fresh peas, broad beans, buttermilk dressing | 25

Seared loin of red deer, fig and port compote, celeriac purée, braised butternut squash, white kale, Madeira jus | 36

SPECIAL: Roasted crown of Scottish red grouse, haggis and braised leg bonbon, creamed girolle mushrooms, variegated kale, game chips, liver crouton, beetroot purée, whisky sauce | 40

DESSERTS

Chestnut mousse, salted caramel, dark chocolate, pear sorbet | 14

Blackberry soufflé, chocolate sorbet, blackberry financier | 14

Toffee apple mousse, green apple sorbet, sesame tuile, meringue | 14

1276 Apple Ice Wine 50ml | 10

Selection of British cheese with chilli jam, honeycomb and artisan crackers | 16

Sandeman 20 year old Tawny Port NV | 15

Please inform your server of any allergies or intolerances

A discretionary 12.5% service charge will be added to your bill; just let your server know if you'd prefer it removed.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

À LA CARTE