



NIBBLES

Bread basket 5.5

French baguette, sourdough,
Isigny Sainte-Mère AOP butter

Marinated mixed olives (ve) 6

STARTERS

Burrata 16

Cherry tomatoes, orange and soy gel, basil, grissini

Iberico croquettes 8.5

Hazelnut romesco sauce

Brie de Meaux bruschetta 9.5

Egg yolk caramel, candied walnuts,
granny smith apple

Prawns 16

Bulger wheat and cauliflower risotto, white chocolate
velouté, samphire

Calamars frits 13.5

Paprika, chilli, spring onion, lime aioli

Beef carpaccio 15.5

Bearnaise mayonnaise, puffed wild rice, tarragon crisp

Serrano ham and melon 11.5

Marinated cantaloupe melon, Serrano ham, mint

SALADS

Superfood salad (ve) 13.5

Bulgur wheat, kale, tomato, cucumber, spring onion,
cured lemon, mint, Ezme paste

+ grilled Kupros Dairy halloumi 6.5

+ chicken breast 10.5

+ Severn & Wye smoked salmon 9

Chicken Caesar salad 22

Chicken breast, baby gem lettuce, chicken croquette,
Parmesan, anchovy fillets, Caesar dressing

+ grilled Kupros Dairy halloumi 6.5

Tuna Niçoise 22

Ortiz white tuna, orzo pasta, cherry tomato, soft boiled
hen's egg, fine French beans, tonnato sauce

Warm goats cheese salad 18

Mixed leaves, apple caviar, candied walnuts, brioche
croutons

Lobster Caesar salad 32

Poached lobster, baby gem lettuce, brioche croutons,
Japanese dressing, Avruga caviar, lobster oil

MAINS

Stone bass 29

Asparagus, petit pois, warm tartare sauce, tarragon

Swordfish 26

Artichoke pesto, sundried tomato, lemon oil, crispy
capers, basil

Lobster spaghetti 38

Slow roasted cherry tomatoes, lobster bisque, basil
cress, lobster oil

Truffle pappardelle 22

Truffle butter, summer truffle, aged Parmesan

Confit cabbage (ve) 16.5

Dukkah, puffed wild rice, coconut sauce

Chicken Supreme 24

Tender stem broccoli, red chilli, sesame seeds, tahini
dressing

Wagyu burger 23

Mustard mayonnaise, sliced Emmental, shredded
iceberg lettuce, beef tomato, brioche bun, celeriac
remoulade, French fries,

Wagyu sando 26.5

Olive fed wagyu, toasted brioche, Japanese seasoned
mayonnaise, summer truffle, French fries

STEAKS

Grass fed 28 day aged British beef, served with French
fries, peppercorn sauce, watercress

Fillet 200g 39

Sirloin 200g 29

SIDES

Fries 5.5

Truffle and parmesan fries 7

Sweet potato fries 7

Feta & pomegranate

Avocado (ve) 6.5

Grapefruit, pomegranate, basil, lemon oil

Tender stem broccoli 6.5

Red chilli, tahini, sesame seeds

Aubergine (ve) 6.5

Cherry tomato, garlic, basil

Buttered green beans 6.5

Shallots, toasted hazelnuts

Wilted spinach 6

Pomme puree 6

Attilus Oscietra caviar (10g) 22.5

Add to any dish

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS INCLUDED IN YOUR BILL.