

## NIBBLES

### Bread basket

French baguette, sourdough,  
Isigny Sainte-Mère AOP butter (kcal 522)

### Marinated mixed olives (ve) (kcal 88)

### Sri Lankan style cashew nuts (kcal 437)

### Iberico croquettes

Hazelnut romesco sauce (kcal 332)

### Brie de Meaux

Almond & quince tart, celery, apple, candied  
walnuts (kcal 318)

## STARTERS

### Burrata

Butternut squash purée, truffle honey, red chicory,  
pumpkin seeds (kcal 399)

### Octopus

Taramasalata, pickled red onions, sourdough, bottarga,  
coriander (kcal 332)

### Calamars frits

Paprika, chilli, spring onion, lime aioli (kcal 605)

### Beef carpaccio

Dukkah, pomegranate, walnut ketchup, radicchio  
(kcal 232)

### Scrambled egg

10g Oscietra caviar, vodka cream, puffed  
potato (kcal 410)

## SALADS

### Superfood salad (ve)

Bulgur wheat, kale, tomato, cucumber, spring onion,  
cured lemon, mint Ezme paste (kcal 486)

+ **grilled Kupros Dairy halloumi** (kcal 346)

+ **chicken breast** (kcal 259)

+ **Severn & Wye smoked salmon** (kcal 57)

### Chicken Caesar salad

Chicken breast, baby gem lettuce, chicken croquette,  
Parmesan, anchovy fillets, Caesar dressing (kcal 621)

### Lobster Caesar salad

Poached lobster, baby gem lettuce, rosemary  
croutons, Japanese dressing, lobster oil (kcal 554)

### Tuna Niçoise

Ortiz white tuna, orzo, cherry tomatoes, soft boiled  
hen's egg, fine French beans, anchovy fillets, Kalamata  
olives, tonnato sauce (kcal 660)

### Warm goat's cheese salad

Mixed leaves, apple caviar, candied walnuts,  
crouton (kcal 714)

## MAINS

### Salmon

Cauliflower, wild mushroom, red currant vinaigrette,  
sage (kcal 593)

### Cod

Jerusalem artichoke, globe artichoke, taramasalata,  
pickles hazelnuts, lovage oil (kcal 576)

### Lobster spaghetti

Slow roasted cherry tomatoes, lobster bisque, basil  
cress, lobster oil (kcal 842)

### Lobster & prawn roll

Poached lobster, prawns, Japanese mayonnaise,  
brioche roll, French fries (kcal 479)

### Wagyu burger

Mustard mayonnaise, sliced Emmental, shredded  
iceberg lettuce, beef tomato, brioche bun, celeriac  
remoulade, French fries (kcal 1297)

### Wild Mushroom and truffle rigatoni

Porcini and truffle cream (kcal 476)

### Chicken Supreme

Orange braised chicory, chicory cream, veal jus, crispy  
ham (kcal 556)

### Beef fillet

Grass-fed Scottish beef, pommes pailles, watercress  
purée, red wine jus (kcal 476)

### Veal osso Bucco

Saffron risotto (kcal 466)

### Cauliflower and portobello mushroom curry (ve)

Kale, acini di pepe, cashew nuts (kcal 382)

### Wagyu sando

Olive-fed wagyu, toasted brioche, Japanese seasoned  
mayonnaise, black truffle, French fries (kcal 1180)

## SIDES

### Fries (kcal 450)

### Truffle and Parmesan fries (kcal 588)

### Sweet potato fries

Feta & pomegranate (kcal 600)

### Crushed avocado (ve)

Grapefruit, pomegranate, basil, lemon oil (kcal 213)

### Tender stem broccoli

Garlic, red chilli, almonds (kcal 246)

### Buttered green beans

Shallot, toasted hazelnuts (kcal 138)

### Wilted spinach (kcal 155)

### Pomme purée (kcal 2392)

### Roasted cauliflower cheese (kcal 432)

### Attilus Oscietra caviar (10g)

Add to any dish (kcal 9)

THE DAILY RECOMMENDED CALORIE INTAKE PER ADULT IS 2,000 KCAL.

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.