

Starters

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| TERRINE OF YORKSHIRE HAM HOCK | £21 |
| Pommery mustard, potato salad, pickled shimeji, puffed pork rind (GF) | |
| FILLET OF NORTH COAST HAKE | £22 |
| Red lentil dahl, puffed wild rice, coriander cress, ras el hanout (DF*, GF) | |
| YORKSHIRE FILLET STEAK TARTARE | £26 |
| Bois boudrin dressing, confit egg yolk, chives, crispy potato noodles (DF, GF) | |
| TWICE BAKED CLASSIC CHEESE SOUFFLÉ | £20 |
| Glazed with Quicke's cheddar Mornay sauce Add freshly grated truffle £6 | |
| SCALLOPS AU GRATIN | £27 |
| Shallot & white wine cream, Gruyère cheese, spring onions (GF) | |
| SMOKED SALMON & WHITBY CRAB | £23 |
| Oak smoked salmon, fennel & dressed crab, dill lemon cream (GF) | |

CORNISH SALTED EXMOOR CAVIAR £110
A 20g serve over ice, fresh blinis & crème fraîche

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| BEETROOT & VEGAN FETA TARTLET | £18 |
| Purple beetroot, vegan feta, winter vegetable crisps, hazelnuts, moscatel dressing (DF, VE) | |
| ROASTED KING SCALLOPS | £28 |
| Cauliflower, crispy bacon, curry infused oil (GF) | |
| BUTTERNUT SQUASH & THYME VELOUTÉ | £18 |
| Diced squash, fig leaf oil, toasted pine nuts, sourdough (GF*, VE) | |
| DUCK LIVER & PORT PÂTÉ | £21 |
| Madeira jelly, truffle, chutney, toasted brioche (GF*) | |
| PRAWN & LANGOUSTINE RAVIOLO | £29 |
| Cherry tomatoes, bouillabaisse sauce, saffron rouille emulsion, olive oil | |
| SLOW COOKED YORKSHIRE PORK BELLY | £21 |
| Baked apple purée, violet mustard, Granny Smith apple, crackling (DF*, GF) | |

Main Courses

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| CAULIFLOWER & TRUFFLE RISOTTO | £31 |
| Roasted florets, crispy hens egg, parmesan, Wiltshire truffle (GF*, V) | |
| ROAST RACK OF NIDDERDALE LAMB | £42 |
| Haricot blanc purée, slow cooked belly, lamb fat potato, cavolo nero, lamb jus (DF*, GF) | |
| TANDOORI JOSPER ROASTED MONKFISH | £40 |
| Bombay potatoes, spinach, curry sauce, coriander (GF) | |
| NORTH COAST HALIBUT | £43 |
| Broccoli purée, crab cake, coastal herbs, smoked garlic & almond velouté (GF*) | |
| NATIVE LOBSTER LINGUINE | £39 / £72 |
| Half or whole grilled lobster, linguine, cherry tomatoes, basil, San Marzano sauce | |

FILLET OF BEEF WELLINGTON (FOR TWO)
Wrapped in mushroom duxelles & puff pastry, roasted roots, sautéed potatoes with shallots, red wine jus
£60 per person
(please allow 30 minutes)

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| GRANTLEY 'FISH & CHIPS' | £31 |
| Black Sheep beer batter, caramelised lemon, pommes pont neuf, crushed peas | |
| YORKSHIRE DUCK BREAST | £38 |
| Pommes anna, spiced red cabbage puree, winter kale, blackberries, duck jus (DF*, GF) | |

From the Josper Grill

The Josper oven is an enclosed barbecue, using top quality single species charcoal and working at temperatures of up to 350°C to leave the food moist and full of chargrilled flavour.

All served with your choice of potatoes (fries, mashed potato, heritage potatoes or sautéed potatoes with shallots) (excluding Lobster). Add red wine jus, béarnaise sauce or peppercorn sauce £6

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| HIMALAYAN SALT AGED BEEF FILLET (8oz) | £54 | WARRENDALE WAGYU DENVER STEAK (8oz) | £54 |
| HIMALAYAN SALT AGED SIRLOIN STEAK (8oz) | £47 | HIMALAYAN SALT AGED RIBEYE STEAK (8oz) | £49 |
| T-BONE STEAK (35oz FOR TWO TO SHARE) | £100 | A5 KAGOSHIMA WAGYU FILLET (6oz) | £105 |
| WILKINSON'S HERB FED CHICKEN BREAST | £38 | WHOLE GRILLED NATIVE LOBSTER | £72 |
| Served with red wine jus | | Served with garlic butter, green salad, fries Glazed with thermidor sauce | |
| | | £6 | |

Add half a grilled native lobster to any main course £34

Sides

Fries | Mashed potato | House salad | Heritage potatoes | Tenderstem broccoli with toasted almonds
Sautéed potatoes with shallots | Sourdough with butter £9

Truffled mash | Truffle & parmesan fries | Buttered peas with chilli & mint £12 Dauphinoise potatoes (FOR TWO) £17

Desserts

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| FESTIVE SPICED CRÈME BRÛLÉE | £19 |
| Citrus-spiced custard with brandy-infused pudding (V) | |
| CARAMELISED BANANA & RUM CAKE | £21 |
| Mascarpone ice cream, Planteray XO spiced rum foam, lime confit | |
| GRAND CRU CHOCOLATE & PISTACHIO CYLINDER | £20 |
| 70% chocolate ganache, whipped pistachio mousse, nibbed pistachios, pistachio ice cream, warm chocolate sauce | |
| "SUNFLOWERS" | £20 |
| Apricot & passionfruit confit, sunflower seed sponge & praline, apricot mousse (GF, VE) | |
| SELECTION OF BRITISH ARTISAN CHEESES | £25 |
| Served with seasonal fruit chutney, grapes, quince, orange blossom & vanilla macerated apricots, selection of biscuits | |

Seasonal Classics

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| GLAZED CITRUS 'BAUBLE' | £21 |
| Lemon crèmeux, sablé breton, clementine mousse (GF*) | |
| APPLE CRUMBLE | £21 |
| Served with vanilla ice cream & Calvados custard (V) | |
| STICKY TOFFEE & DATE PUDDING | £20 |
| Butterscotch sauce, vanilla ice cream (V) | |

Homemade Ice Cream

3 scoops for £16 (GF*, V)

Madagascan vanilla | Chocolate brownie
Cookies & cream | Violette
Dulce de leche | Mascarpone

Homemade Sorbet

3 scoops for £16 (GF*, VE*)

Strawberry & rose | Peach & passionfruit
Piña colada | Lime & basil | Raspberry

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 12.5% service charge will be added to your bill.

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Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Ruinart is the world's first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

| | 125ml | Bottle |
|-----------------------------|-------|--------|
| R de Ruinart | £32 | £192 |
| Ruinart Rosé | £36 | £216 |
| Ruinart Blanc de Blancs | -- | £220 |
| Dom Ruinart Blanc de Blancs | -- | £600 |

Wines

White

| | 125ml | Bottle |
|---|-------|--------|
| Grüner Veltliner, Talisman, Hungary | £10 | £60 |
| Pinot Grigio, Ca' Tesore, Friuli, Italy | £10 | £60 |
| Riesling, Dopff & Irion, Alsace, France | £12 | £72 |
| Chenin Blanc Blend, Jonty's Ducks, Avondale Estate, Paarl, South Africa | £13 | £78 |
| Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand | £16 | £96 |
| Chablis, Domaine Testut, Burgundy, France | £16 | £96 |

Rosé

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| Rioja Rosé, Bodegas Bagordi, Rioja, Spain | £10 | £60 |
| Rosé, Bolney Estate, Sussex, England | £13 | £78 |
| Whispering Angel, Provence, France | £15 | £90 |

Red

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| Nero d'Avola, Rupe Secca, Sicily, Italy | £10 | £60 |
| Bordeaux Supérieur, Château Moulin de Mallet, France | £11 | £66 |
| Rioja Crianza, Vega, Rioja, Spain | £12 | £72 |
| Malbec, "Terrazas de Los Andes", Mendoza, Argentina | £13 | £78 |
| Syrah / Cabernet Sauvignon, Jonty's Ducks, South Africa | £14 | £84 |
| Pinot Noir, Olivier Merlin, Burgundy, France | £17 | £102 |

Please ask to see the Estate Wine List for our full selection

Sparkling

| | 125ml | Bottle |
|--|-------|--------|
| Moët & Chandon Impérial | £23 | £138 |
| Moët & Chandon Rosé Impérial | £26 | £156 |
| Veuve Clicquot Yellow Label | -- | £150 |
| Dom Pérignon Vintage 2015 | £75 | £450 |
| Classic Cuvée, Nyetimber, Sussex, N.V. | -- | £100 |
| Rosé, Nyetimber, Sussex, N.V. | -- | £120 |

Compliment your Champagne with the finest British caviar

CORNISH SALTED EXMOOR CAVIAR £110
A 20g serve over ice, fresh blinis and crème fraîche

Seasonal Cocktails

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|--|-----|---|-----|
| Charles Dickens Hennessy, Dark Chocolate, Baileys, Cream | £22 | Romeo Montague Amaro Montenegro, Basil, Orange, Prosecco | £22 |
| Juliet Capulet Italicus, Rhubarb, Hibiscus & Rosemary Liqueur, Prosecco | £24 | Frankenstein's Monster Plantation Pineapple, Pomegranate, Champagne | £25 |
| Gatsby Brockmans Gin, Blackberry, Campari, Rhubarb, Raspberry, Champagne | £24 | Jane Austen Tequila, Cointreau, Grapefruit, Hibiscus, Soda | £23 |

Beer & Cyder

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|---------------------------------------|-------|----|---------------------|-------|-----|
| Peroni Red | 330ml | £9 | Peroni Gran Reserva | 330ml | £10 |
| Black Sheep Amber Ale | 500ml | £9 | Cold Bath Pale | 330ml | £9 |
| Cold Bath Lager | 330ml | £9 | Aspall Cyder | 500ml | £10 |
| Cold Bath 1571 Pale Ale 0.5% 330ml £7 | | | | | |

Alcohol Free

| | 125ml | Bottle |
|--|-------|--------|
| Eins Zwei Zero Riesling, JJ Leitz, Rudesheim, Germany (0%) | £12 | £72 |
| Merlot (0% Alcohol), Bruno Andreu, Languedoc, France | £10 | £60 |

BAX BOTANICS

Alcohol-Free spirits, designed by nature
£12 each

BAX BOTANICS LEMON VERBENA
BAX BOTANICS SEA BUCKTHORN

Hot Drinks

SELECTION OF TEAS £7 each

English Breakfast

A single garden Assam tea with a deep, malty flavour and a rich, honeyed aroma. Full-bodied and smooth, with subtle notes of raisin and a lingering sweetness.

Earl Grey

A bold Assam tea infused with bright, natural bergamot. Smooth and aromatic, with a malty base.

Jade Sword

A fresh green Jade Sword tea with a crisp, clean character and delicate floral aroma.

Peppermint

A vibrant, whole-leaf peppermint infusion with an intensely refreshing menthol aroma. Light-bodied, crisp and cleansing.

Rooibos

A smooth, caffeine-free Rooibos infusion with a warm, rich character and reddish clarity.

Chamomile

A calming, herbal infusion of whole late-summer chamomile flowers with a mellow, straw-like aroma.

Lemongrass & Ginger

A bright, zesty infusion with refreshing citrusy lemongrass and a warming, spicy ginger kick. Light-bodied and clean, it offers a crisp lemon aroma.

Blackcurrant & Hibiscus

A lively, caffeine-free herbal infusion blending whole dried blackcurrants, berries and roselle hibiscus, with a bold sweetness.

COFFEES £7 each

All coffees are available as decaffeinated

Double Espresso

Latte | Cappuccino

Flat White | Americano

Freshly Ground Cafetière
for Two | £14