

GLUTEN FREE MENU

OYSTERS & CAVIAR

IRISH CARLINGFORD LOUGH OYSTERS [Mo,SD] - (6 / 9 / 12) 15 / 22 / 28

CAVIAR BAERI, BLINIS & CRÈME FRAÎCHE [D,E,F,SD] - (30g / 50g) 90 / 140

RECOMMENDED WITH BELVEDERE UNFILTERED VODKA 14

STARTERS

[V] SOUP OF THE DAY [Ce,D,SD] 9

POT ROAST QUAIL, SWEDE, RED CABBAGE [Ce,D,E,Mu,N,SD] 18

PRESSING OF DUCK LIVER, CASHEW, SMOKED RAISINS, SAUTERNES [D,E,N,SD] 23

HAND-DIVED SCALLOPS, PICKLED DULSE, SEAWEED, ASIAN DRESSING, COASTAL HERBS [D,N,Mo,SD] 21 / 34

DRESSED DEVONSHIRE CRAB, APPLE, PICKLED DAIKON, CELERIAC RÈMOULADE [C,Ce,E,Mu,SD] 18

[V] RISOTTO OF FOREST MUSHROOMS, PICKLED WALNUT, TRUFFLED PECORINO [Ce,D,N,SD] 16

CHESIL SMOKERY OAK-SMOKED SALMON, CRÈME FRAÎCHE & CHIVES [D,F,SD] 18

MAIN COURSES

THAI LOBSTER CURRY, COCONUT RICE [C, Mu] 45

SOUTH COAST COD, CAULIFLOWER, ALMOND, TRUFFLE, BELUGA LENTILS [Ce,D,F,N,SD] 30

ISLE OF GIGHA HALIBUT, STICKY CHICKEN WINGS, AUBERGINE, MISO, LOTUS ROOT [D,F,S,SD,Se] 34

[V] BARBECUED CAULIFLOWER HEART, SMOKED ROSARY GOAT'S CHEESE, ALMOND, WINCHESTER WATERCRESS [D,E,N,SD] 22

LOIN OF WILTSHIRE VENISON, WINTER SQUASH, HAZELNUT, CHOUCROUTE [Ce,D,E,N,Mu,S,SD] 32

QUANTOCK DUCK BREAST, SOUR PLUM, SWEET POTATO, PAK CHOI [Ce,D,S,Se,SD] 32

YORKSHIRE PARTRIDGE, QUINCE, HISPI [Ce,D,S,SD] 32

FROM THE GRILL

DOVER SOLE, GRILLED [F,D] 44

SPATCHCOCK POUSSIN [D] 27 CALVES LIVER & VENTRÈCHE BACON [D] 27 LAMB CUTLETS [D] 30

SIRLOIN 10OZ [D] 34 RIB EYE ON THE BONE 14OZ [D] 36 FILLET ON THE BONE 8OZ [D] 39

CHATEAUBRIAND FOR TWO [D] 74

all of our beef is sourced from Donald Russell and is dry aged for a minimum of 28 days

SAUCES 3

BÉARNAISE [D,E,SD] GREEN PEPPERCORN [Ce,D,E,SD] BLUE CHEESE [Ce,D,E,SD] RED WINE, SHALLOT [Ce,D,E,SD]

SALADS & SIDE ORDERS 4

CHOPPED SALAD [Ce,Mu,N,SD]

BRAISED RED CABBAGE, ANISE, BLACKCURRANT [D,SD]

SPROUTING BROCCOLI, CAPERS, ALMOND, LEMON [D,N,SD]

MANGE TOUT, SUGAR SNAPS, ROSE HARISSA [S,SD]

MASHED BINTJE POTATOES [D]

TRIPLE COOKED CHIPS

DESSERTS 12

ICED CHEWTON GLEN HONEYCOMB PARFAIT [D,E,S]

BURNT CAMBRIDGE CREAM, BANANA, PECAN, AMARETTO ICE CREAM [D,E,N,S,SD]

VALRHONA CHOCOLATE & ORANGE MOUSSE [D,E,N,S,SD]

SPICED ROAST PEAR, VANILLA ICE CREAM [D,E,SD]

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [D] DAIRY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS,

[Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL, WHICH GOES DIRECTLY TO THE WHOLE TEAM.

IF WE HAVE FAILED TO 'WOW' YOU, PLEASE TELL US IMMEDIATELY. SERVICE CHARGE WILL BE REMOVED AND EVERY EFFORT MADE TO REDEEM OURSELVES.