

Lindisfarne Oysters

<i>Natural</i>	<i>Sashimi</i>	<i>Deep Fried</i>	<i>Steak & Oyster Crudo</i>	<i>Selection</i>
Shallot Vinegar and Lemon	Citrus, Ginger and Chilli	Fennel, Aioli and Lemon Confit	Tomato Ponzu and Grated Truffle	of Dressed Oysters
4.95 <i>(each)</i> 3/6 - 14.20 / 27.50	5.20 <i>(each)</i> 3/6 - 15.25 / 29.50	5.75 <i>(each)</i> 3/6 - 16.25 / 31.50	7.25 <i>(each)</i> 3/6 - 21.00 / 39.90	3/6 - 18.90 / 36.80

Snacks

Gordal Olives	5.50
Crispy Sushi with Spicy Tuna and Ginger <i>(each)</i>	4.50
Crispy Sushi, Steak Tartare and Black Truffle <i>(each)</i>	4.50
Potato Pancakes, House Smoked Salmon and Horseradish Cream <i>(x2)</i>	8.50

Starters

Lobster Bisque with Tarragon and Pernod Cream	13.00
Whipped Broad Beans, Broad Bean Relish and Barrel-aged Feta 🔥	14.00
Cheddar Cheese and Spinach Soufflé 🔥	15.50
Salad of Isle of Wight Tomatoes, Buffalo Mozzarella, Nectarines and Marcona Almonds 🔥	15.00
Seafood Cocktail <i>Portland Crab, Morecambe Bay Shrimps, Atlantic Prawns and Amble Lobster</i>	28.50
Seared Duck Liver with Balsamic Cherries	27.50
House Smoked Salmon – Corbridge Cure <i>– Horseradish Cream, Pickled Cucumber and Warm Potato Pancakes</i>	21.50
Steak Tartare <i>– add 6g Petrossian Tsar Imperial Collection Ossetra Caviar</i>	19.00 16.00
Shetland Sea Scallops, Peas, Chicken Wing Confit, Buttered Peas and Duck Liver	26.50
Petrossian Tsar Imperial Collection Ossetra Caviar – 30g <i>Sour Cream, Chopped Free Range Egg, Red Onion and Warm Potato Pancakes</i>	80.00

Main Courses

Grilled Fillet of Sea Bass, Ratatouille Niçoise, Provençal Herbs	43.00
Seared Rare Tuna Steak ‘au Poivre’	36.50
Fishcakes, Parsley Cream, Buttered Spinach and Chips	27.50
Taglierini with Lobster and San Marzano Tomatoes	39.00
Grilled Lion’s Mane Mushroom ‘Steak’, Watercress, Hand-cut Chips and Peppercorn Sauce 🌿	28.00
Tagliatelle with Girolles, Peas and Summer Truffle 🔥	26.00
Calves Liver with Crispy Bacon, Crispy Onions and Creamed Potatoes	34.50
Fillet of Beef Wellington with Truffle Sauce - <i>to share</i>	90.00
Herb-roasted Loin of Veal, Creamed Girolles and Garden Peas	42.00
Breast of Duck with Roasted Peaches and Turnips	39.50
The Classic Tournedos Rossini <i>Filet Mignon, Duck Liver, Madeira Sauce and Black Truffle</i>	49.50
Steak Tartare, Chips, Green Salad and Hot Toast	28.00

Simply Grilled

Fillet of Atlantic Halibut – 200g	43.00
Whole Dover Sole – 500g	60.00
Filet Mignon – 140g	37.00
Centre Cut Beef Fillet – 220g	48.50
Beer-fed Dexter Rib Eye – 300g	48.50
To Share	
Chateaubriand – 600g	105.00
Himalayan Salt-aged Côte de Bœuf – 950g	115.00
Sauces	
Béarnaise / Peppercorn / Red Wine	5.00

Side Dishes

Thin-cut Chips	6.50
Hand-cut Chips	6.50
Buttered New Potatoes	6.50
Fricassée of Girolles and Peas	6.50
Creamed Spinach	6.50
Onion Rings	6.50
Breton Tomato and Basil Salad	6.50
Bitter Leaf Salad and Parmigiano Reggiano	6.50