

Kitchen W8

Blackberry Fizz £12.00

Pedroni £10.50

Apple and Elderflower Lemonade £6.00

The Magnum Series: Fine Wine by the Glass – Please Ask for More Details

Cured Orkney Scallop, Porthilly Oyster, Fennel, Apple, Horseradish and Dill	24.75
Puglia Burrata, Baked Beetroots, Black Mission Figs, Pickled Walnut and Red Onion	15.25
Hand Rolled Linguine, Périgord Truffle and 36 Month Aged Parmesan	23.00
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	15.75
Roast Breast of Partridge, New Season's Cepes, Celeriac, Hazelnuts and Bacon	16.95
Fillet of John Dory, New Season's Cepes, Young Garlic, Glazed Chicken Wing and Thyme	34.50
Roast Iberico Pork Chop, Cracked Wheat, Scorched Fennel, Greengage and Stem Ginger	30.50
Fricassée of New Season's Cepes, Parmesan Gnocchi, Salsify, Leek and Périgord Truffle	29.00
Fillet of Cornish Cod, Shetland Mussels, Caramelised Cauliflower, Salsify and Scraps	32.50
Roast Yorkshire Grouse, Crisp Leg, Charred Beetroot, Figs, Liver and Smoked Bacon	45.00
Périgord Truffle Mash (for the table)	8.50
Late Summer Blackcurrant and Lemon Eton Mess, White Chocolate and Vanilla Beignets	9.75
Marcona Almond Financiers, Thyme Roasted Plums, Stem Ginger and Vanilla Ice Cream	10.50
Valrhona Chocolate Crèmeux, Salted Caramel, Peanut Praline and Lime	10.25
Discovery Apple Sorbet, Compote of Blackberries	7.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	11.50
Selection of 5 Cheeses	17.50

If you have allergies/intolerances please speak to a team member before ordering. Our kitchen is not allergen free.

Vegan options available on request, please mention when booking.

All wild game may contain shot.

A discretionary gratuity of 15% will be added to the total bill.

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Desserts

Late Summer Blackcurrant and Lemon Eton Mess, White Chocolate and Vanilla Beignets <i>2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy</i>	9.75 (125ml) 8.00
Valrhona Chocolate Crèmeux, Salted Caramel, Peanut Praline and Lime <i>NV Madeira, Boal, Justino's 10-Year-Old, Portugal</i>	10.50 9.50
Marcona Almond Financiers, Thyme Roasted Plums, Stem Ginger and Vanilla Ice Cream <i>2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy</i>	10.25 11.50
Discovery Apple Sorbet, Compote of Blackberries <i>2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria</i>	7.50 6.00
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.50
Selection of 5 Cheeses	17.50
<i>Sandeman 20yr Tawny Port</i>	13.50

Sweet Wine and Port

	75ml Glass	Bottle
2021 Moscato d'Asti, G.D. Vajra, Piedmont, Italy	8.00 (125ml)	42.00 (75cl)
2016 Sandeman Unfiltered LBV, Port	7.00 (100ml)	46.00
2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00	46.00 (75cl)
2017 Jurançon Moelleux, Domaine Cauhapé, Jurançon, France		48.00 (37.5cl)
NV Pedro Ximénez, 'El Candado' Valdespino, Lustau, Spain	11.50	62.00 (75cl)
2011 Barsac, Château Coutet 1er Cru, Bordeaux, France		66.00 (37.5cl)
2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy	11.50	70.00 (50cl)
2019 Maury Rouge, Mas Amiel, Roussillon, France		72.00 (75cl)
Sandeman 20yr Tawny, Port	13.50 (100ml)	85.00
2016 Sauternes, Château Laille, Bordeaux, France	9.50	89.00 (75cl)
NV Madeira, Boal, Justino's 10-Year-Old, Portugal	9.50	90.00 (75cl)
2017 Icewine Vidal, Peller, Niagara Peninsula, Canada		98.00 (37.5cl)
2009 Vin Santo, Rocca di Montegrossi, Tuscany, Italy		120.00 (37.5cl)
2010 Sauternes, Château Guiraud 1er Grand Cru Classé, Bordeaux, France		145.00 (75cl)
1997 Fonseca, Port		175.00
1985 Warre's, Port		225.00
1980 Graham's, Port		240.00
2010 Sauternes, Chateau Rieussec 1er Grand Cru Classé, Bordeaux, France		295.00 (75cl)

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