Starters

Coronation crab	27
Yellow fin tuna, cucumber, lime and sesame dressing	26
Beetroot and goat's curd tartlet, pine nut, bergamot and fennel (v)	23
Roast Orkney scallop, black trompettes, delica pumpkin, hazelnut	26
Native red mullet, sea buckthorn curry	25
Veal tartare, globe artichoke, herbs, roast garlic aioli	25

From the Grill

Grilled wild turbot, Scottish girolles	54
Dover sole cooked on the bone, grilled or in brown butter	62
Grilled English sirloin, bone marrow and oxtail	52

Mains

Salt Marsh lamb, red cabbage, root vegetables, Shepherd's pie	45
Hereford Beef Wellington, truffle, pale ale and honey (to share)	for two 98
Cep risotto, cauliflower mushroom, white lake pecorino (v)	38
Line-caught seabass, Champagne, caviar, lime	48
Roast Sutton Hoo chicken, truffled potato salad, bread sauce	42

Sides

Tomato salad, Champagne and basil vinaigrette	9
Cornish mid potatoes, mint and sunflower seed pesto	9
Butterhead lettuce, honey, mustard, buckwheat	9
Hash brown potatoes, Rachel cheese	9

Wine pairing	£60 per person
Fine wine pairing	£120 per person
Non-alcoholic pairing	£45 per person

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus.

Desserts

Malted shortbread, whiskey ice cream, caramel cream	18
Gooseberry and almond tart, sorrel, toasted almond ice cream	17
Lemon posset, pistachio ice cream, all butter shortbread	17
Apple & blackberry crumble soufflé, green apple sorbet	18
Salted caramel and chocolate peanut brownie, milk sorbet	17
Selection of British cheeses from the trolley	27
A selection of coffee and tea	9

We are proud to offer B Corp certified illy coffee and all our tea blends are ethically sourced and fairly traded.

As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian
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Please note some of the cheeses served are unpasteurised.

OETKER HOTELS
Masterpiece Collection