CHAMPAGNE

NV LAURENT-PERRIER
« La Cuvée » Brut - 17.5 / 92

NV LAURENT-PERRIER
Blanc de Blancs Brut Nature - 29.5 / 177

NV LAURENT-PERRIER
Cuvée Rosé - 25.5 / 127.5

MV LAURENT-PERRIER
Grand Siècle N° 25 - 54 / 312

AMUSEMENT MILE

NITRO POPCORN - 7.5

NITRO MINCE PIE ICE-CREAM CONE - 10

EDIBLE BALLOON - 5.5
(subject to availability)

LINDISFARE OYSTERS

Six - 30 / Dozen - 60

Straight up
with shallot vinegar

Crispy fried
& truffle celeriac

Apple jelly
& yoghurt snow

HOUSE COCKTAILS

THE BLUE BOY - 18
Patron Reposado tequila, St Germain Elderflower liqueur, Galiano L'Autentico liqueur, RinQuinQuin a la Peche liqueur, lime

EARLY HOURS FOR MADEMOISELLE MARIE - 17
Lemon verbena-infused Bombay Sapphire gin, Italicus Rosolio di Bergamotto liqueur, La Okinawa liqueur, cherry cordial, lime, soda

FESTIVE COCKTAILS
(served hot or cold)

LOVE FOR LANA - 16
Rum infused with gingerbread, tea blend cordial, fresh apple juice

A BETTER TOMORROW - 16
Bombay Sapphire, Pedro Ximenez, homemade mulled wine, clementine juice

STARTERS

SOFT POACHED HENS' EGG - 16
Iberico ham, black garlic mayo, grilled pumpkin, ginger & kombu broth

CELERIAC & TRUFFLE SOUP - 12
Toasted hazelnut dressing (VG)

BURRATA DI BUFALA - 15
Piquillo peppers, black olive relish, charcoal pane carasau (V)

SMOKIN' BROTHERS WHISKY & SOY SALMON - 21
Clementine, golden beets, crème fraîche

SOUTHERN FRIED SOFT-SHELL CRAB - 18
Thousand island dressing

MAKI ROLL - 14
Miso aubergine, avocado, cucumber, crispy shallot, wasabi mayo, ponzu (VG)

RABBIT FROM A HAT - 21
Rabbit & smoked chicken terrine, pickled black walnut dressing, sourdough croutons

SCALES OF JUSTICE - 32
Seared Scottish scallops with sriracha butter & puffed rice | Tiger's milk ceviche & caviar

MAINS

ATLANTIC COD - 34
Vadouvan, sweetcorn ribs, katsu curry oil

WHOLE GRILLED SCOTTISH LOBSTER - 85
Slow roasted tomato, bisque á l'Américaine

LOIN OF VENISON - 42
Red cabbage, chocolate sauce, venison sausage roll

POACHED & ROASTED CHICKEN - 25
Stuffed leg, roast chicken sauce

GNOCCHI - 18
Truffle & pecorino velouté (V)

GREEK SALAD - 22
Herb falafel, vegan feta, mint & cucumber yoghurt, za'atar (VG)

PUMPKIN & SAGE TORTELLINI - 23
Wild mushrooms, pumpkin foam (VG)

GOTHAM CITY'S SAVIOUR - 38
Grilled ribeye steak, braised shallot, béarnaise

In aid of grief encounter
supporting bereaved children & young people

THE TRENCH - 36
Roasted halibut, chervil, Champagne & caviar velouté

TO SHARE

1KG CÔTE DE BOEUF - 140
Baby salad, ranch, onion rings, béarnaise sauce

RACK OF CUMBRIAN LAMB - 85
Baked winter squash, niçoise croutons, rosemary jus

SIDES

All - 7

French fries

Tater tots, salt & vinegar

Creamy mash

Roasted carrots, smoked almonds, crème fraîche

Buttered broccoli, smoked salt

Sautéed chestnut mushrooms, roast garlic & parsley butter

Romaine lettuce salad
(sriracha mayo or French dressing)

Selection of white & brown sourdough, cultured butter

(V) Vegetarian (VG) Vegan

Discretionary £1 donation to charity, Grief Encounter, supporting bereaved children and young people in the UK.

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PLEASE ASK TO SEE OUR DESSERT MENU

The majority of our dishes can be made gluten free and dairy free upon request. Please always inform your server of any allergies or special dietary needs before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen information is available upon request. A discretionary 15% service charge will be added to your bill. All gratuities managed independently. Vaping is not permitted. Please note last orders on a Tuesday – Thursday are 10.45pm, Friday – Saturday 11.15pm and Sunday 9.15pm.