

— OYSTERS —

Truffle Oyster Gratin *½ doz* 39.00

Cooley Irish Rock
½ doz 36.00 / *doz* 72.00

Loch Ryan Native
½ doz 39.00 / *doz* 78.00

Cumbræ Scottish Rock
½ doz 36.00 / *doz* 72.00

Selection of Oysters
½ doz 37.00 / *doz* 74.00

— CAVIAR —

Oscietra *30g* 110.00 / *50g* 182.00

Beluga *30g* 250.00 / *50g* 420.00

With Buckwheat Blinis and Crème Fraîche

— CRUSTACEA & MOLLUSCS —

Devonshire Crab and Avocado 34.00 Potted Shrimps *warm or cold* 21.00

Lobster Cocktail 42.00 Prawn Cocktail 26.00

Dressed Crab 36.00

— SMOKED FISH —

Maldon Salt Cured Smoked Scottish Salmon 23.00 / 34.50

Devon Smoked Eel and Horseradish 35.00

The Wimbledon Smokehouse Smoked Scottish Salmon 26.00 / 39.00

— FIRST COURSE —

Twice Baked Stilton Soufflé 20.00

Endive, Walnuts, Pear and Stilton Salad 18.00

Seabass Ceviche 24.00

Marinated Salmon with Dill and Mustard Sauce 22.00

Foie Gras Terrine with Sauternes Jelly 28.00

Beef Tartare 21.00 / 35.00

— SOUPS —

Jerusalem Artichoke Soup 14.00
Truffle oil and artichoke crisps

Beef Consommé 16.00

Lobster Bisque 16.00

— FISH & SHELLFISH —

Dover Sole *grilled, goujons or meunière* 69.00

Cornish Plaice *grilled, fried or meunière* 38.00

Turbot on the Bone *poached or grilled* 70.00

Wiltons Fish Pie 38.00

Halibut *grilled or poached* 48.00

Native Lobster *grilled, Thermidor or Newburg* 75.00

— GRILLS & GAME —

Lamb Cutlets 48.00 Lamb Kidneys and Bacon 28.00

Beef Rib Eye 48.00 Beef Fillet 58.00

Mixed Grill 48.00

Beef fillet, lamb kidney, lamb cutlet, black pudding, bacon and sausage

Roast Yorkshire Grouse à l'Anglaise 55.00

Please be aware game may contain shot

— VEGETARIAN —

Risotto of Wild Mushrooms 38.00

— VEGETABLES —

Pea Purée 8.50 Celeriac Purée 8.50

Carrots, Rosemary and Orange 8.50

Green Beans 6.50 Leaf Spinach 7.00

Cauliflower Cheese 10.00

Mash Potato 6.50

Black Truffle Mash Potato 12.00

Gratin Dauphinois 12.00 Chips 6.50

— SALADS —

Samphire and Lemon Olive Oil 6.50

Green Leaf Salad 6.50

Pickled Cucumber 6.50

Datterini Tomato Salad 8.00

— CHEESE & SAVOURIES —

Selection of British Farmhouse Cheese 20.00

Welsh Rarebit 14.00

Anchovies on Toast 14.00

— ICE CREAMS & SORBETS —

Ice Creams *3 scoops* 12.00

Raspberry and Clotted Cream Salted Caramel Vanilla Blueberry

Sorbets *3 scoops* 12.00

Lime Apricot Peach

— DESSERTS —

Raspberry Souffle 18.00

Raspberry and clotted cream ice cream

Chocolate, Peanut and Caramel 18.00

Salted caramel ice cream

Strawberry and Cherry Trifle 18.00

Chocolate Fondant 18.00

Wild blueberry ice cream

Bread and Butter Pudding 18.00

White and milk chocolate

— TEA & COFFEE —

Filter Coffee 4.50

Espresso 4.00 Double Espresso 5.50

Cappuccino 5.50

Postcard Teas 5.75

*English Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Garam Assam Chai
Green Tea, Camomille, Peppermint, Lemon Verbena, Jasmine*

Fresh Mint 5.50