



Dinner

Seasonal Starters

Beer Bun (Serves Two)^V	9
Mustard butter	
Burrata^V	19
Roasted pear, marcona almond, endive, white balsamic reduction	
Smoked Sturgeon "Pastrami"	18
Horseradish, beet, apple, dill, rye	
Parsnip Soup^V	14
Crispy root vegetables, charred apple	

Club Classics

Tomato Soup^V	10
Chives	
Beef Tartare	20
Smoked oyster aioli, truffle potato chips, quail egg	

Honey Mussels	21
Garlic, melted leek, white wine, grilled bianca	
Cavolo Nero^{vg}	16
Acorn squash, pumpkin seeds, sultanas, apple, maple vinaigrette	
Grilled Humboldt Squid	14
Garlic, cilantro, scallion, lime, pickled chilli, crispy shallot	

Caviar Service

Caviar Service (30g)	
Blini, egg yolk, shallots, crème fraîche	

Oscietra Italy	155
Nutty, creamy, slight salinity	

Enhancements

Poached Prawns	14
Seared Chicken Breast	9
Sockeye Salmon	13
Bavette Steak	22

Baby Gem Caesar	15
Pecorino, capers, chilli breadcrumbs	
Liver & Onions	27
Lardon, mushroom, pearl onion, pommes purée	

Prawn Cocktail	19
Iceberg lettuce, brandied cocktail sauce	

Seasonal Mains

Roast Monkfish	39
Chorizo, braised black beans, calamari, panissa, red pepper velouté	
'Nduja & Clam Tagliatelle	25
Soffritto, white wine, fresh herbs	

Chicken Breast	29
Brioche & foie gras stuffing, carrot ginger purée, black garlic jus	
Pork Chop	32
Burnt apple sauce, brussel sprouts, purple potato, squash puree, sage	

Grilled Lion's Mane Mushroom^{vg}	21
Purple barley, brassica, leek fondue	
Beef Tenderloin	45
Garlic purée, charred shallot petals, gratin dauphinois, bordelaise sauce	
Bone-In Ribeye (50oz)	225
Marrow butter, red wine jus	

Accompaniments

Crispy Brussel Sprouts^{vg}	12
Apple cider glaze, pickled mustard seed	
Chickpea Panisse^{vg}	12
Tajín, smoked tomato jam	

Duck Fat Pemberton Potatoes	12
Rosemary salt, smoked onion cream	

Roast Delicata Squash^{vg}	12
Smoked oil, pumpkin seed	