

LIVE MUSIC

Wednesday & Friday: 7pm to 9pm
Saturday: 8pm to 10pm
No cover charge.

GALLERY

MAISON & STAGE

MENU PRICING

Prices are listed with the members' rate first, followed by the guest rate.

Please inform your server of any allergies or dietary requirements before ordering.

SUNDAY SERVICE

STARTERS

Yorkshire Beef Tartare 19 / 22.80
Hand-cut Yorkshire beef fillet, quail egg yolk, capers, shallots and deep-fried brioche
SOY, GLUTEN, EGGS, DAIRY, SESAME, SULPHITES

Tuna Niçoise Tataki 15 / 18
Sesame-seared tuna with soy mustard dressing
FISH, SOY, MUSTARD

Winter Burrata 14 / 16.80
Roasted beetroot, shiso pesto, aged balsamic.
DAIRY, NUTS, SULPHITES

Seared Orkney Scallops 20 / 24
Pea and mint purée, crisp chorizo.
MOLLUSCS, DAIRY, SULPHITES

French Onion Soup 11 / 13.20
Traditional French onion soup with Gruyère sourdough toast.
DAIRY, GLUTEN, SULPHITES, CELERY

Celeriac & Truffle 15 / 18
Slow-roasted celeriac glazed with white miso and amazake rice, silky smoked celeriac purée, black truffle shaving, hazelnut and pickled pear
NUTS, SULPHITES

EXTRAS

Yorkshire Pudding
4 / 4.80
DAIRY, GLUTEN

Truffle Cauliflower Cheese
7 / 8.40
DAIRY, GLUTEN

Bone Marrow Gravy
4 / 4.80
SULPHITES

Pork Stuffing
6 / 7.20
GLUTEN

Duck Fat Roast Potatoes
5 / 6

THE ROAST

All roasts are served with duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, honey-glazed carrots, buttered greens, cauliflower cheese and red wine gravy.

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Beef Wellington 35 / 42
Dry-aged beef fillet wrapped in mushroom duxelles and buttery puff pastry
DAIRY, GLUTEN, EGGS, SULPHITES, CELERY

35-Day Dry-Aged Sirloin Of Beef 20 / 24
DAIRY, SULPHITES, CELERY

Lamb Shank 23 / 27.60
Finished with rosemary, garlic and mint sauce
DAIRY, GLUTEN, SULPHITES, CELERY

Corn-Fed Chicken 18 / 21.60
Served with truffle stuffing and roasting jus
DAIRY, GLUTEN, EGGS, SULPHITES, CELERY

Pork 18 / 21.60
Slow-roasted pork belly with crispy crackling and apple sauce
DAIRY, SULPHITES, CELERY

Truffle & Wild Mushroom Wellington 17 / 20.40
Wild mushroom duxelles, spinach and truffle cream wrapped in golden puff pastry
GLUTEN, DAIRY, EGGS, CELERY

★ *Signature dish*



Continue your afternoon at Peacock's Bar.

We kindly ask that all guests refrain from photography and videography throughout the House.

Enjoy the moment, the surroundings and, most importantly, the company you're keeping.
Guests found disregarding this policy will be asked to leave and may be refused future reservations.

Thank you for respecting the privacy and enjoyment of others.



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