

TB

DINNER MENU

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FOR THE TABLE

Charcuterie Board (For 2)

Prosciutto, Coppa, Salami, Mixed Olives, Toasted Focaccia,
Whipped Butter, Taramasalata, House Pickles,
Ashcombe Cheddar, Colston Bassett Stilton 18.00

Mignonette Oysters

Shallot Vinaigrette, Lemon, Tabasco
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(DF)

Colchester Oysters

Pickled Jalapeno, Charred Lime
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(DF)



APPETIZERS

Pan Con Tomate

(Spanish Tomato Bread)
Beef Tomatoes, Herb Emulsion, Confit Garlic Puree, Smoked Salt
8.00 (V)(GF)

Gochujang Beef Tartare

Crispy Rice Cake, Pickled Nashi Pear, Leek Hay,
Soy Cured Egg Yolk
14.00 (N)(GF)(DF)

Devonshire Hand Dived Scallops

Samphire, XO
16.00

Roasted Heritage Beetroot

Smoked Yoghurt, Hazelnut Granola, Gorgonzola,
Raspberry Balsamic Glaze
12.00 (V)(GF)

MAIN DISHES

Crab Tagliolini

Devonshire White Crab, Chilli & Brown Crab Butter
Sauce, Poached Mussels, Charred Corn, Crispy Nori
24.00 (DFA)

Miso Black Cod

Pea & Dashi Puree, Mange Tout & Pea
Fricassee, Preserved Lemon, Sticky Rice,
Tempura Broccoli 35.00 (GFA)(DFA)

Honey & Pecorino Tortelloni

Petit Pois, Courgette, Mint,
Asparagus, Wild Garlic Butter 19.00 (V)

Dry Aged Fillet of Beef

Pea Purée, Charred Gem Lettuce, Blue Cheese &
Braised Beef Croquette, Yeast Crumb, Pickled Red
Onion Gel, Bordelaise Sauce
40.00 (DFA)(GFA)

12oz Cote De Porc

Turnip Fondant, Caramelised Turnip Purée,
Grelot Onions, Gooseberry Ketchup, Bacon &
Fennel Jam, Peppercorn Sauce
24.00 (GF)(DFA)

SHARING DISHES (FOR TWO)

16oz Chateaubriand

The Rolls Royce of Cuts, Prized Cut of the Beef Fillet
80.00 (GF)(DFA)

30oz Sirloin on the Bone

Known for its Flavour & Leanness
(GF)(DFA) 110.00

Steak Sauces

Peppercorn | Stilton | Red Wine Jus
4.00 (GF)

CHOOSE YOUR SIDES

Triple Cooked Koffman Chips 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Whipped Mash Potato 5.00 (GF)

Braised Beef & Blue Cheese Croquettes | Horseradish Crema 7.00

Crushed Jersey Royals | Romesco Sauce, Aioli 7.00 (N)(GF)

Chargrilled Hispi Cabbage | Nduja Butter Sauce, Sour Cream, Confit Garlic 7.00 (GF)

Boulangere Potato | Sour Cream & Chive 6.00

Please make a member of staff aware of any allergies or intolerances when ordering.
A £5pp Entertainment fee and a discretionary 10% service charge will be added to your bill.



..... DESSERT MENU



Dark Chocolate Dome

Hazelnut Praline Feuilltine, Chocolate Cremeux, Pistachio crumb,
Hot Chocolate Sauce, Popcorn Ice Cream

12.00 (V)(N)



Selection of 4 British Cheese

Grapes, Quince Gel, Tomato & Chilli Jam, Sourdough Crackers

14.00 (V)(GFA)

Lemon Meringue Tart | Flambéed at Table Side

Italian Meringue, Caramelised White Chocolate Crumb, Roasted
Banana Ice Cream, Lime Crisp

10.00

Strawberries & Cream

Madagascan Vanilla Panna Cotta, Strawberry & Basil Soup,
Strawberry Sorbet, Lime Crisp

12.00



Sticky Toffee Pudding

Miso Toffee Sauce, Salted Caramel Fudge, Clotted Cream Ice Cream

12.00 (V)

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