

A La Carte

Braised octopus ragù, lentils, chilli, red onion, focaccia

Cured sea bream, kohlrabi, capers, pear & rosemary purée

Rabbit, sprout purée, baby carrots, clementine

Quail, foie gras, Jerusalem artichoke, red cabbage, almonds

Carnaroli risotto, Norcia sausage, radicchio, hazelnuts

Black pepper gnocchi, smoked haddock, quail egg, beurre noisette

Chestnut anolini, mushroom consommé, sprout tops

Linguine, sardines, grapes, fennel, taggiasca olives

Beetroot & goats cheese tart, shallots, crystalised pistachios

Potato & taleggio croquette, mustard crème fraîche, onion chutney, hazelnuts

Braised endive, cabrales, roast pear, breadcrumbs

Artichokes a la grecque, balsamic, pomme dauphine, apple, lardo

Hake, crab & ginger raviolo, savoy cabbage, baby leek, ginger velouté

Halibut, baked celeriac, dates, squid, lemon (for 2)

Seabass, oyster, confit potatoes, celery

Monkfish, roasted squash, tempura broccoli, pancetta crumb, beurre blanc

Lamb pie, vegetables à la Grecque, spinach, cherry tomatoes (for 2)

Barbary duck breast, crispy leg, endive, fruit & nut ragù

Beef fillet, charred wet garlic, potato rosti, rainbow chard

Crispy pork belly, heritage carrots, roast onion, pickled turnip

2 courses £55

3 courses £70

4 courses £80

5 courses £90

Please ask our sommeliers about wine pairings

A 12.5% discretionary service charge shall be added to your bill

If you require any details on allergens within our dishes, please ask one of the team