

A La Carte

Cornish mackerel tartare, bergamot dressing, kohlrabi

Warm smoked eel, beetroot, pickled blackberries & horseradish

Vitello tonnato, pickled fennel, caperberries

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Carnaroli risotto, parmesan, girolles, veal jus

Pheasant agnolotti, shallot purée, rosemary jus

Swiss chard malfatti, chicken broth

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Pumpkin tortelli, sage butter, amaretti

Pecorino fondue, hasselback potatoes, balsamic onions

Baby artichoke, ricotta, gremolata

Braised halibut, artichokes, clams, beurre blanc

Lemon sole on the bone, Jerusalem artichokes, braising juices, sunflower seeds

Monkfish, ox tail tortellini, confit leeks

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Lamb loin & sweetbreads, coco beans, trompettes, tarragon

Rare breed pork, quince, ratte potatoes, roscoff onions, vanilla

Venison loin & ragu, gnocchi, crushed celeriac, red cabbage

2 courses £55

3 courses £70

4 courses £85

5 courses £95

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