

Winter Menu

Cornish mackerel tartare, bergamot dressing, kohlrabi

Warm smoked eel, beetroot, pickled blackberries & horseradish

Vitello tonnato, pickled fennel, caperberries

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Carnaroli risotto, chestnuts, lardo

Tortellini alla crema, parmesan, nutmeg

Swiss chard malfatti, chicken broth

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Pumpkin tortelli, sage butter, amaretti

Pecorino fondue, hasselback potatoes, balsamic onions

Baby artichoke, ricotta, gremolata

Winter Menu

Braised halibut, artichokes, clams, beurre blanc

Cornish plaice on the bone, Jerusalem artichokes,
braising juices, sunflower seeds

Monkfish, braised fennel, mussel raviolo, saffron velouté

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Rack of lamb, black truffle, polenta, celery

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