

## A La Carte

Pea & wild garlic soup, smoked trout crostini

Seared scallops, parsnip, celery, walnuts

Beef carpaccio, pecan, caviar & truffle

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Carnaroli risotto, cauliflower, smoked almonds

Tortellini alla crema, parmesan, nutmeg

Gnocchi, cime di rapa, pecorino, tomato oil

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Linguine, poached egg, hazelnut, black truffle

Pecorino fondue, hasselback potatoes, balsamic onions

Burrata, blood orange, mint, olive oil

Halibut, herb farfalle, chicken broth, spring vegetables

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, vanilla

Rib of beef, sunchoke, porcini, smoked bone marrow

*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