

A La Carte

Jerusalem artichoke, bagna cauda, leek

Charred mackerel & tartare, avocado, cucumber, oscietra caviar

Vitello tonnato, pickled fennel, capers

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Artichoke fagottini, pecorino fondue, perigord truffle

Hand rolled pappardelle, wild boar

Tortellini in brodo

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Roasted celeriac, celery, black truffle

Beetroot tartare, horseradish cream, tapioca crisp

Carnaroli risotto, saffron, parmesan

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Halibut, carrot, buttermilk, fennel & Pernod velouté

Cod, octopus, lentils, morteau sausage, herb crust

Roasted brill, confit potato, leek, black garlic & truffle

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Jacobs ladder, smoked bone marrow, pomme purée, onion

Rare breed pork, fermented cabbage, quince, mustard

Lamb, cavolo nero, swede purée, pomme Anna

3 courses £70

4 courses £85

5 courses £95

6 courses £105

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