

A la carte

Scallop tartare, buttermilk, radish, bergamot

Beef carpaccio, blackcurrant, smoked onion

Burrata, fig, fresh walnuts

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Oxtail tortellini, cavolo nero, celeriac

Carnaroli risotto, squash, sage, prosciutto

Gnocchi, parmesan, autumn truffle

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Cod, mussel tempura, curried saffron velouté

Brill, roasted chervil root, wild mushrooms

Halibut, brown butter, taramasalata, cucumber

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Jacobs ladder, watercress salsa verde, pomme anna

Saddleback pork, mostarda, seasonal brassicas

Loin of venison, smoked beetroot, swiss chard

3 courses £70, 4 courses £85, 5 courses £95

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