

A La Carte Menu

Cured salmon, pear, radish, hazelnut

Beef carpaccio, cipollini onions, truffle dressing

Burrata, citrus salad, roasted pistachio

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Wild mushroom fagottini, parmesan sauce

Carnaroli risotto, saffron, bone marrow

Pumpkin agnolotti, goats curd, sage, amaretti

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Roasted monkfish, vadouvan, pumpkin, cavolo nero

Cornish cod, artichoke, smoked bacon velouté

Halibut, hispi cabbage, smoked eel, seaweed beurre blanc

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Guinea fowl, trompettes, caramelised turnip, jus gras

Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

Aynhoe Park venison, pickled red cabbage, beetroot, blackberries

3 courses £80, 4 courses £95, 5 courses £110, 6 courses £120

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