

Spring Menu

Sea trout mi-cuit, watercress, pickled onion, oyster leaf

Carne cruda, Italian bitter leaves (add caviar for £10)

Burrata, citrus salad, pistachio

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Potato agnolotti, pecorino, guanciale, mint

Carnaroli risotto, crab, confit lemon

Filled pappardelle, Jerusalem artichoke, black truffle (£10 supp)

A 15% 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

Spring Menu

Sea bass, ajo blanco, new potatoes, grapes

Cornish cod, heritage carrot, Sauternes, hazelnut

Halibut, Tahitian vanilla, white asparagus, pork crumb (£10 supp)

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Guinea fowl, trompettes, caramelised cauliflower, jus gras

Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

Venison, chestnut, pear, pickled celery, bone marrow

3 courses £85

4 courses £100

5 courses £120

6 courses £130