

A La Carte

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

Crispy sweetbread, crushed peas, pickled mustard gravy (£10 supp)

Burrata, citrus salad, pistachio

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Potato agnolotti, pecorino, guanciale, mint

Carnaroli risotto, saffron, parmesan

Herb tortellini, Swiss chard, goats curd

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Sea bass, ajo blanco, Jersey Royals, cucumber

Cornish cod, heritage carrot, Sauternes, hazelnut

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

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Herwick lamb loin, romesco, olive, piquillo pepper (£10 supp)

Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

Sladesdown Farm duck, rhubarb ketchup, brioche

3 courses £85, 4 courses £100, 5 courses £120, 6 courses £130

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