

## Winter Menu

Dulse cured salmon, fennel, elderflower, sea herbs

Crispy sweetbread, carrot and hazelnut (£10 supp)

Roasted cauliflower, chicory & golden raisin agrodolce

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Duck fagottini, Moscato velouté, radicchio

Carnaroli risotto, parmesan, pied de mouton

Pumpkin & goats curd tortellini, trompettes, sage

Monkfish, BBQ prawn, prawn bisque, fennel

Cornish cod, white onion purée, chanterelle, smoked beurre blanc

Charred octopus, seafood broth, autumn vegetables

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Scottish venison, beetroot, pickled walnut, green peppercorn

Jacobs Ladder, hen of the woods, black garlic

Roast pheasant, confit leg, cauliflower & pickled blackberries

*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