

A La Carte Menu

Seared mackerel, smoked beetroot, tarragon, walnut, goats curd

Veal crudo, aged parmesan, almond cream, dill

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

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Halibut, cucumber, yoghurt, pink fir potatoes, Jus Gras

Cornish pollack, potato & garlic crumb, artichoke, Noilly Prat velouté

Charred octopus, seafood broth, winter vegetables

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Saddleback pork, rhubarb, crackling & chou farci

Dexter Beef sirloin, coffee, smoked garlic pomme purée & sorrel

White asparagus, Jerusalem artichoke, Sherry, black truffle (supp £20)

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