

## **Autumn Menu**

Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

Hispi cabbage, pickled peach, hazelnut & pistachio romesco

Smoked ricotta tartlet, pickled walnut, bresaola

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Provolone & smoked potato agnolotti, lardo

Risotto porro e patate

Chicken tortellini in brodo, pickled turnip

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

## **Autumn Menu**

John dory, coco beans, clams, langoustine bisque

Cornish cod, Mora farm carrots, hazelnut, basil

Monkfish tonnato, fennel, veal sauce

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Jacobs ladder, pommes Anna, baby gem, anchovy

Aynhoe Park venison, polenta, celeriac, black truffle

Saddleback pork, pickled plum, Roscoff onion

*3 courses £95*

*4 courses £110*

*5 courses £130*

*6 courses £145*