

Summer Menu

Beef crudo, Parmigiano Reggiano, caviar, Burford Brown yolk
Bean salad, pickled plums, hazelnut pesto & grape mostarda
Orkney Scallops, cashew ajo blanco, elderflower & white grapes

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Dorset crab cacio e pepe gnocchi, pickled celery
Carnaroli risotto, Romano courgette, peperoncino & Amalfi lemon
Pappa al pomodoro agnolotti, stracciatella & basil

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Cornish cod, Jersey Royals, peas & broad beans, Moscato
Roasted monkfish, sea herbs, prawn & pink peppercorn bisque
Seabass, pesto alla Trapanese, crispy courgette flower

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Hereford beef, panzanella salad & Ortiz anchovy
Herdwick lamb, aubergine caponata, sheep's milk labneh
Saddleback pork, salsa tonnata, fennel & caperberries

3 courses £95 4 courses £115

5 courses £135 6 courses £155

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