

Autumn Menu

Globe artichoke, artichoke fritti, anchovies, chicory
Beef crudo, Cornish salad leaves, black truffle dressing
Scottish scallops, pumpkin, hazelnuts & ricotta salata

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Tagliatelle, roasted ceps, 24-month Parmigiano Reggiano
Sicilian red prawn risotto, tarragon, Amalfi lemon, BBQ prawn
Tortellini, Zivieri mortadella & Prosciutto di Parma, sage cream

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Halibut, brown butter, confit carrots, Sauternes & saffron velouté
Cornish cod, pink firs, radicchio & taramasalata
Roasted monkfish, cauliflower, chicory & agrodolce raisins

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Cumbrian Rose veal, coco bean ragù, chanterelles & gremolata
Aynhoe venison, celeriac, cavolo nero, black truffle
Iberico pork, pommes Anna, rainbow chard, lardo

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