

Spring Menu

Beef crudo, Parmigiano Reggiano, caviar, Burford Brown yolk
Green asparagus, pine nut pesto, wild garlic & butterbeans
Orkney Scallops, brown shrimp, agretti, blood orange

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Sicilian spiky artichoke tagliatelle alla chitarra, pine nuts, ricotta salata
Wild garlic & capocollo risotto, morels, pecorino stagionato
Garganelli primavera, pea pesto & Datterini tomatoes

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Cornish cod, salsify, tarragon & lobster bisque
Roasted monkfish, butterbean & mussels ragù, Taggiasca olives
Halibut, clams, Amalfi lemon, crushed potatoes, parsley velouté

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Ox cheek tortellone, Hereford beef fillet, cime di rapa
Sladesdown Farm duck, Kalamata olives, duck parfait bruschetta
Iberico 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