

## Spring Menu

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

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Sicilian spiky artichoke tagliatelle alla chitarra, pine nuts, ricotta salata  
Barolo & salumi Carnaroli risotto, Parmigiano Reggiano, roasted walnuts  
Tortellini, Zivieri mortadella & Prosciutto di Parma, sage cream

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Halibut, mussels & clams, Amalfi lemon, crushed potatoes  
Cornish cod, salsify, tarragon & lobster bisque  
Roasted monkfish, cauliflower, chicory & agrodolce raisins

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Iberico pork, salsa tonnata, fennel & capers  
Sladesdown Farm duck, Kalamata olives, duck parfait bruschetta  
Ox cheek tortellone, Hereford beef sirloin, cime di rapa

*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