

Summer Menu

Beef crudo, Parmigiano Reggiano, Burford Brown yolk
Mozzarella di Bufala & peach salad, fine beans, pumpkin seeds
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, peas & broad beans ragú, Cornish mids, Moscato
Roasted monkfish, sea herbs, prawn & pink peppercorn bisque
Sea bass, courgette terrine, smoked aubergine & basil

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Blue-grey sirloin, Datterini tomatoes, globe artichokes & rocket pesto
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