

A LA CARTE

COLD, WARM, MAIN, DESSERT — 110

COLD STARTERS

CAVIAR

Imperial Osietra Caviar with Squash, Bonito and English Muffin + £35

CORNISH CRAB

with Enoki Mushroom, Grapefruit and Apple

SUNCHOKE

Salad with Pear, Red Endive and Lemon

FOIE GRAS

Brûlée with Gooseberries and White Currants + £15

TURNIP

Variations with Black Radish and Apple

WARM STARTERS

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

BUTTER-POACHED NATIVE LOBSTER

with Cauliflower Mushroom and Razor Clam +£15

CELERIAC

with Broken Rice Porridge and Black Truffle

GNUDI

with Black Truffle and Parmesan +£10

AUBERGINE

Variations with Coriander and Roasted Garlic

Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.

A discretionary service charge of 12.5% will be added to the final bill.

MAINS

WILD TURBOT

Roasted with Shiitake, Charred Tardivo and Bonito

OYSTER MUSHROOM

with Quinoa, Black Garlic Ragout and Horseradish

ROASTED VENISON

with Yellow Beetroot, Juniper and Onion Relish

DRY-AGED DUCK

Honey and Lavender Glazed with Smoked and Pickled Plum

ROASTED CHICKEN (For Two)

Stuffed with Black Truffle, Foie Gras and Brioche

Braised Leg Meat with Potato Purée and Summer Beans +£15 pp

TASTING MENU

FOR THE TABLE — 145 per person

WINE PAIRING — 105 per person

CAVIAR

Imperial Osietra Caviar with Squash, Bonito and English Muffin

TURNIP

Variations with Black Radish and Apple

CELERIAC

with Broken Rice Porridge and Black Truffle

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

DRY-AGED DUCK

Honey and Lavender Glazed with Smoked and Pickled Plum

FRESH CHEESE

with Sorrel, Cherry and Rye Crackers +£15 pp

DESSERT