

First course

Octopus burnt citrus pepper mint	£10
Scallop crudo avocado jalapeño coriander	£15
Crab fennel dill	£12
Tuna crudo ponzu sesame furikake	£12
Smoked oysters beurre noisette mussel dill	£15
Venison bresaola black garlic cocoa blackberry	£10
Pigeon breast chicken parfait coffee game jus	£10
Smoked chicken wing consommé maple	£8
Mushroom parfait shallot marmalade root crisp (v)	£10
Treviso salad pear capers Rocquette cider (v)	£8

Main course

Beef Wellington celeriac red wine jus	£34
Ribeye bone marrow salsify jus gras	£30
Lamb rump aubergine mint lamb jus	£20
Chicken breast chicken parfait aubergine chicken jus	£18
Duck breast beetroot plum duck jus	£25
Monkfish samphire cockles tarragon broth	£25
Celeriac mushroom miso kale (v)	£15
Sirloin bone marrow salsify jus gras <i>(subject to availability)</i>	£25
<i>Cooked on the bone for two hours above white embers, sliced to serve</i>	

For sharing

Whole sea bass tomato lemon	£54
Sirloin on the bone onion peppercorn jus	£70
Côte de boeuf onion peppercorn jus	£80

Side dishes

Fries	£6
Ember roasted Ratte potato	£6
Charcoal roasted carrots	£7
Grilled tenderstem	£7
Green salad	£5

Desserts

Choux pecan praline miso pecan mousseline	£9
Dark chocolate crèmeux pear hazelnut seed crunch	£9
Rhubarb cardamom cheesecake meringue	£9
Burnt butter parfait burnt lemon almond	£9
Grapefruit granita Campari olive oil	£5

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.