

*First
course*

Smoked tomato consommé	£6
Octopus burnt citrus pepper mint	£10
Scallop crudo avocado jalapeño coriander	£15
Crab fennel dill sumac	£12
Tuna crudo ponzu furikake fish caramel	£12
Smoked oysters beurre noisette mussel dill	£15
Lamb tartare allium cucumber baby gem	£12
Venison bresaola black garlic cocoa blackberry	£10
Smoked chicken wings maple oak wood	£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 celeriac jus gras	£30
Lamb rump aubergine mint chicory	£20
Chicken breast asparagus aubergine chicken jus	£20
Duck breast beetroot plum dukkah	£25
Monkfish oyster beurre blanc	£25
Celeriac pithivier mushroom spinach (v)	£20

*For
sharing*

Whole sea bass tomato lemon	£54
Sirloin on the bone onion peppercorn jus	£MP
Rib on the bone onion peppercorn jus	£MP

Please ask your server for the available beef weights.

Side dishes

Fries	£6
Ember roasted Ratte potato	£6
Grilled Sark asparagus	£10
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.