

*First  
course*

<b>Smoked tomato</b> consommé	£6
<b>Octopus</b> burnt citrus   pepper   mint	£10
<b>Scallop crudo</b> avocado   jalapeño   coriander	£15
<b>Crab</b> fennel   dill   sumac	£12
<b>Tuna crudo</b> ponzu   furikake   fish caramel	£12
<b>Smoked oysters</b> beurre noisette   mussel   dill	£15
<b>Lamb tartare</b> allium   cucumber   baby gem	£12
<b>Venison bresaola</b> black garlic   cocoa   blackberry	£10
<b>Smoked chicken wings</b> maple   oak wood	£8
<b>Mushroom parfait</b> shallot marmalade   root crisp (v)	£10
<b>Chicory salad</b> pear   capers   Rocquette cider (v)	£8

*Main  
course*

<b>Beef Wellington</b> celeriac   red wine jus	£34
<b>Ribeye</b> celeriac   jus gras	£30
<b>Lamb rump</b> aubergine   mint   chicory	£20
<b>Chicken breast</b> mushroom parfait   aubergine   chicken jus	£20
<b>Duck breast</b> beetroot   plum   dukkah	£25
<b>Monkfish</b> oyster beurre blanc	£25
<b>Celeriac pithivier</b> mushroom   spinach (v)	£20

*For  
sharing*

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

*Please ask your server for the available beef weights.*

*Side dishes*

<b>Fries</b>	£6
<b>Ember roasted Ratte potato</b>	£6
<b>Charcoal roasted carrots</b>	£7
<b>Grilled tenderstem</b>	£7
<b>Green salad</b>	£5

*Desserts*

<b>Choux</b> pecan praline   miso   pecan mousseline	£9
<b>Dark chocolate crèmeux</b> pear   hazelnut   seed crunch	£9
<b>Rhubarb</b> cardamom   cheesecake   meringue	£9
<b>Burnt butter parfait</b> burnt lemon   almond	£9
<b>Grapefruit granita</b> 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.