



STARTERS

Wild sea bream crudo, salad of radishes, summer tomato gazpacho	17.5
Grilled Isle of Orkney scallop, lettuce, peas and smoked bacon 'À la Francaise'	26.5
Steak tartare, pickled onion, shimeji mushroom, chive crumb, smoked dressing	19.5
Tart of Dorset crab, salad of Provençal peach, samphire and lemon verbena	23
Ricotta and lemon tortellini, grilled artichoke, toasted hazelnuts, grilled black lime	19
Classic terrine of duck, pork & guinea fowl 'en croûte', house relish	21.5

Available Monday to Sunday

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSES

Grilled grass-fed Herefordshire beef fillet, Swiss chard, warm mushroom ragout, onion relish, peppercorn sauce	48
Sutton Hoo chicken, roast leeks, caramelised cauliflower purée, lemon & honey	37
Denbighshire lamb, grilled rack & shoulder 'hot pot', courgettes & basil	38
Butter poached Icelandic cod, lobster & summer vegetable casserole & marjoram	46
Line caught seabass, salt cod croquette, slow baked fennel, citrus relish	44
Italian grezzina courgette gently cooked in olive oil and rosemary, barrel aged feta, puffed rice	29

SIDES

Truffle mash potato	8.9
Salad of Summer young leaves, classic french dressing	7.5
Tender stem Broccoli, fennel and garlic	8.4
Carrots, honey & mustard	7.9

Available Monday to Sunday

*We respectfully require a minimum of one main course per person when dining with us.
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