



STARTERS

Isle of Orkney scallop, duxelles of wild mushrooms, Jerusalem artichoke, vanilla	26
Tart of Dorset crab, fondant of English apple, 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	22
Steak tartare, pickled onion, shimeji mushroom, chive crumb, smoked dressing	21
Autumn squash, trompette mushrooms, late harvest grapes, Parmesan	19

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 Angus beef chop 'côte de boeuf', gratin dauphinois, red wine and bayleaf sauce (<i>serves two</i>)	48pp
Roast Sutton Hoo chicken, Scottish porcini, grilled salsify, mushroom sauce	38
Saddle of Denbighshire venison simply roasted, Roscoff onion, creamed spinach, morello cherry	43
Cornish fillet of cod, casserole of mussels, coco beans and sea vegetables	42
Grilled monkfish, brown shrimps, parsley, capers & lemon 'Dieppoise'	45
Pecorino gnudi, Roman courgette trifolati, parsley and mint	32

SIDES

Truffle mash potato	9
Salad of Winter young leaves, classic french dressing	8
Tender stem Broccoli, fennel and garlic	8
Carrots, honey & mustard	8

Available Monday to Sunday

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