



Artisanal White Sourdough, Ampersand Cultured butter, Muhammara (serves two) 4.5pp

STARTERS

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| 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 |
| Winter 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 14.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSES

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| 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

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| Truffle mash potato | 9 |
| Salad of young Italian leaves, clementine & spices | 8 |
| Cavolo nero, 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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