



*Artisanal Rye Sourdough, cultured butter, Muhammara dip (serves two) 5.9 pp*

## STARTERS

Isle of Orkney hand dived scallop, fricassée of early spring peas, toasted hazelnuts, XO sauce	27
Ricotta and lemon tortellini, grilled artichoke, puffed rice, Parmesan	19
Steak tartare, pickled onion, shimeji mushroom, smoked dressing	22
Tart of Dorset crab, salad of monks beard, soft green herbs, wild garlic emulsion	25
Classic terrine of duck, pork & guinea fowl 'en croûte', house relish	22
English asparagus, soft poached crisp hens egg, asparagus and tapioca	19

*Available Monday to Sunday*

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



## M A I N C O U R S E S

Grilled grass-fed Angus beef chop 'côte de boeuf', gratin dauphinois, red wine and bayleaf sauce ( <i>serves two</i> )	49pp
Roast Sutton Hoo chicken, young leeks, new season morel 'à la crème, tarragon	39
Sladesdown duck, fondant of celeriac, smoked heritage beetroot, preserved crab apple, pine cone	42
Grilled Cornish monkfish, Scottish razor clams, white asparagus, early spring peas	42
Roast line caught halibut, brown shrimps, grezzina courgette, cedro lemon	46
Pecorino gnudi, Roman courgette trifolati, parsley and mint	33

## S I D E S

Truffle mash potato	9
Salad of young Italian leaves, citrus & spices	8
Market spring greens	8
Carrots, honey & mustard	8

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