



Artisanal sourdough, cultured butter, wood-grilled sweet pepper and chickpea (serves 2) 5.9pp

S T A R T E R S

Isle of Orkney hand dived scallop 'tartare' cucumber & elderflower	27
Ricotta and lemon tortellini, grilled artichoke, puffed rice, Parmesan	19
Steak tartare, pickled onion, shimeji mushroom, smoked dressing	23
Dorset crab, Vesuvio tomato confit, sea herbs, pangrattato	25
Classic terrine of duck, pork & guinea fowl 'en croûte', house relish	23
Gazpacho of fresh almonds, French green beans, black cherries, tarragon	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



MAIN COURSES

Fillet of Wagyu beef (Grade9), fricassée of broad beans, pearl white onions & chestnut mushrooms	49
Grilled Sutton Hoo chicken, filled morel mushrooms, mushroom sabayon, madeira sauce	39
Cumbrian Herdwick lamb, roast rack & slow cooked shoulder 'Moussaka'	43
Scottish native lobster, lightly poached in salted butter, Jersey Royals, peas & broad beans	55
Line caught halibut, brown shrimps, grezzina courgettes, sea herb velouté	46
Pecorino gnudi, Roman courgette trifolati, parsley and mint	33

SIDES

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

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