Artisanal Sourdough, Estate Dairy Cultured Butter, wood grilled sweet pepper and chickpea
(serves two) £5.9pp

STARTERS

Isle of Orkney hand dived scallop, XO, smoked potato & tapioca 27

Montgomery cheddar cheese soufflé, seasonal squash, candied & pickled walnuts 19
(can be served with fresh winter black truffles)

Steak tartare, pickled onion, Shimeji mushroom, smoked dressing 23

Tart of Dorset crab, apple, watermelon radish & tarragon 24

Classic terrine of duck, pork & guinea fowl 'en croûte', house relish 22

Warm Loire Valley salsify simmered in salted butter, pear & endive, Parmesan fondue 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

Fillet of Wagyu beef, crisp fondant potato, wild mushroom Bordelaise sauce	49
Grilled Church Hill farm Yorkshire chicken, autumn cèpes, walnut, scorched onion cream	39
Aynhoe Park venison dusted with pink pepper, caramelised celeriac, liquorice, crab apple & young pine cone	44
Lobster, gently poached in salted butter, carrot, endive & lemon verbena	55
Grilled Cornish monkfish, mussels, white beans, bouillabaisse sauce	44
Pecorino gnudi, Roman courgette trifolati, parsley and mint	32

SIDES

Truffle mash potato	9.9
Salad of young Italian leaves, French dressing	8.9
Cavolo nero, fennel & garlic	8.9
Carrots, honey & mustard	8.9

Available Monday to Sunday

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