

Snacks

Landes foie gras on toast, Moroccan spices, pear chutney	11
Regal Oyster, guanciale, finger lime	9.5
Steamed brioche bun, veal ossobuco, bottarga	11
Maritozzo, truffled ricotta Chantilly, honey	9
Selection of artisanal bread, Senia olive oil	6.5
Bluefin tuna Otoro ham, capers powder	10

To Start

Heritage carrot salad, pink grapefruit, organic quinoa	15
Scottish scallop crudo, cobnut, buddha's hand	24
Cured yellow tail, bergamot, pickled chanterelles	22
Dorset crab raviolo, charred fennel, dashi beurre blanc	23
Limousin ris de veau, miso, Port, 24th month parmesan	25
Wood fired Anjou pigeon, fermented mirabelle plum, dark chocolate	22

Mains

Risotto carnaroli, smoked bone marrow, Hermitage jus	29
Barbecued Cornish monkfish, trompettes, Vin Jaune	42
Lake District fallow deer, Baeeri caviar, bagna cauda	44
Free range English Pekin duck à l'orange, black garlic	42
BBQ cauliflower steak, plankton, yuzu ponzu, piquillo pepper	26

To Share

Mediterranean roasted brill on the bone, chestnut, dark beer	80
Grass fed Côte de boeuf, sauce Bordelaise	110

Sides

Smoked Charlotte potato, autumn truffle	11
Roasted cep, hazelnut, beurre noisette	14
Charred hispi cabbage, walnut, Taleggio	9
Caramelised Roscoff onion, seaweed tartare	10