

Chef's Set Menu

Snacks

Regal Oyster, guanciale, finger lime 9.5

Maritozzo, truffled ricotta Chantilly, honey 9

Landes foie gras on toast, Moroccan spices, pear chutney 11

Selection of Artisanal bread, Senia olive oil 6.5

To Start

Heritage carrot salad, pink grapefruit, organic quinoa

Smoked and cured Scottish salmon, bergamot, pickled chantarelles

Dorset crab raviolo, charred fennel, dashi beurre blanc (£10 Supplement)

Mains

Risotto Carnaroli, smoked bone marrow, Hermitage jus

Cornish grey mullet, trompette, Vin Jaune

Corn fed Basseri Chicken, black garlic, hazelnut

Grass fed Côte de boeuf, sauce Bordelaise to share (£35 supplement per person)

Sides

Smoked charlotte potato, autumn truffle 11

Charred hispi cabbage, walnut, Taleggio 9

Desserts

Fermented fig sorbet, apple balsamic reduction, macadamia praline

Brie de Meaux, quince chutney, black truffle

Baba au Tiramisu – ideal to share between two (£14 supplement)

2 courses £49 - 3 courses £55

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements.