

### Snacks

Regal oyster, guanciale, finger lime 9.5

Maritozzo, truffled ricotta, smoked honey 9

Colonnata lard on toast, caramelized walnut 9

Selection of Artisanal bread, Senia olive oil 6.5

### To start

Wild mushroom fricassee, Marteau sausage, shaved pecorino

Cured Scottish salmon belly, hazelnut, black garlic

Yellow tail crudo, bergamot, pickled chantarelle (£10 supplement)

### Mains

24 months aged parmesan risotto, preserved lemon, autumn truffle

Cornish grey mullet, BBQ cauliflower, sauce meuniere

Roasted Free range Basseri chicken, foie gras sauce

### Or

Grass fed Hereford beef sirloin roast, Hermitage jus, smoked bone marrow (£15 supplement)

Both roasts served with Duck fat roasted potato, Espelette pepper canelé, Braised Roscoff onion

### Puddings

Apple tart tatin, calvados caramel, Normandie creme fraiche

Brie de Meaux, quince chutney, black truffle

Baba au tiramisu - ideal to share between two (£12 supplement)

**2 courses for 49pp**

**3 courses for 55pp**