

Snacks

Regal Oyster, guanciale, finger lime	10
Steamed brioche bun, veal ossobuco, bottarga	12
Maritozzo, truffled ricotta Chantilly, honey	10
Selection of artisanal bread, Senia olive oil	6.5
Bluefin Tuna Otoro Ham, capers powder	11

To Start

Heritage carrot salad, pink grapefruit, organic quinoa	
Scottish scallop crudo, cobnut, buddha's hand	£15 supplement
Cured yellow tail, bergamot, pickled chanterelles	
Dorset crab raviolo, charred fennel, dashi beurre blanc	
Wood fired Anjou pigeon, fermented mirabelle plum, dark chocolate	

Mains

Risotto carnaroli, smoked bone marrow, Hermitage jus	
Barbecued Cornish monkfish, trompettes, Vin Jaune	
Lake District fallow deer, Baeri caviar, bagna cauda	£15 supplement
Free range English Pekin duck à l'orange, black garlic	
BBQ cauliflower steak, plankton, yuzu ponzu, piquillo pepper	

Sides

Smoked Charlotte potato, autumn truffle	12
Charred hispi cabbage, walnut, Taleggio	10
Caramelised Roscoff onion, seaweed tartare	11
Cauliflower mushroom, hazelnut praline	13

Desserts

Fermented fig sorbet, apple balsamic reduction, macadamia praline	
Caramelised Delica pumpkin & clementine tart, chocolate gelato	
Baba au tiramisu – ideal to share between two	£14 supplement
Brie de Meaux, quince chutney, black truffle	
Araguani chocolate, pistachio cremeux, tonka, salted caramel	