



Chef's Set Menu

Snacks

Regal Oyster, guanciale, finger lime £10

Maritozzo, truffled ricotta Chantilly, honey £10

Landes foie gras on toast, Moroccan spices, pear chutney £12

Selection of Artisanal bread, Senia olive oil £6.5

To Start

Heritage carrot salad, pink grapefruit, organic quinoa

Cured sea bream, tomato ponzu, hazelnut, pickled ginger

Cured yellow tail, bergamot, pickled chanterelles (£10 Supplement)

Mains

Risotto Carnaroli, smoked bone marrow, Hermitage jus

Loch Duart salmon, hispi cabbage, beurre blanc

Slow cooked ox cheek, bagna càuda, radicchio leaves

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

Sides

Smoked Charlotte potato, autumn truffle £12

Caramelised Roscoff onion, seaweed tartare £11

Desserts

Caramelised Delica pumpkin & clementine tart, chocolate gelato

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.