

Snacks

Regal Oyster, guanciale, finger lime	10
Steamed brioche bun, veal ossobuco, bottarga	12
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
Bluefin tuna Otoro ham, capers powder	11

To Start

Heritage carrot salad, pink grapefruit, organic quinoa	15
Scottish scallop crudo, cobnut, buddha's hand	25
Cured yellow tail, bergamot, pickled chanterelles	23
Dorset crab raviolo, charred fennel, dashi beurre blanc	25
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, Italian white truffle	40
Barbecued Cornish monkfish, trompettes, Vin Jaune	43
Lake District fallow deer, Baeri caviar, bagna cauda	45
Free range English Pekin duck à l'orange, black garlic	43
BBQ cauliflower steak, plankton, yuzu ponzu, piquillo pepper	27

To Share

Cornish Dover sole, shellfish velouté, razor clams	110
Grass fed Côte de boeuf, sauce Bordelaise	120

Sides

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