

Snacks

Regal Oyster, guanciale, finger lime £10

Maritozzo, truffled ricotta, smoked honey £10

Colonnata lard on toast, caramelised walnut £9

Selection of Artisanal bread, Senia olive oil £6.5

To start

Wild mushroom fricasee, Marteau sausage, shaved pecorino

Cured seabream, bergamot, pickled chantarelles

Scottish scallop crudo, cobnut, buddha's hand (£15 Supplement)

Mains

24 months aged parmesan risotto, preserved lemon, Autumn truffle (Add white truffle £10 per gram)

Scottish salmon, BBQ cauliflower, sauce Vin Jaune

Roasted Free range Basseri chicken, foie gras sauce

Or

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

Served with Duck fat roasted potato, Espelette pepper canelé, Braised Roscoff onion

Puddings

Apple tart tatin, Calvados caramel, Normandie Crème fraîche

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