

Snacks

Jérôme Miet oyster, guanciale, finger lime	10
Steamed brioche bun, veal ossobuco, bottarga	12
Brick pastry sandwich, truffled ricotta, honey	10
Landes duck liver parfait, 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
Orkney scallop crudo, green apple, horseradish, hazelnut oil	26
Cured yellow tail, bergamot, pickled chanterelles	24
Dorset crab raviolo, charred fennel, dashi beurre blanc	25
Vacherin Mont d'Or crème brûlée, chestnut, miso	20
Wood fired pheasant, pomegranate, puntarella	22

Mains

Cavolo nero risotto, Gorgonzola dolce, clementine	30
Barbequed Cornish Cod, Jerusalem artichoke, Vin Jaune	42
Lake District fallow deer, Baeri caviar, bagna cauda	45
Honey glazed Guinea fowl, dates, sauce Périgord	42
BBQ cauliflower steak, plankton, yuzu ponzu, black truffle	32

To Share

Grass fed Côte de beouf, sauce Bordelaise	140
Roasted Cornish monkfish, Alba white truffle	125

Sides

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