

Snacks

La Perle Noire oyster, guanciale, finger lime	11
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 beetroot pearls, blood orange, aged balsamic	19
Orkney scallop crudo, green apple, horseradish, hazelnut oil	27
Cured yellow tail, bergamot, pickled chanterelles	25
Dorset crab raviolo, charred fennel, dashi beurre blanc	27
Wood fired Anjou pigeon, pomegranate, dark chocolate	26

Mains

Barbecued monkfish, January King cabbage, Vin Jaune	47
Lake district fallow deer, Cantabrian anchovy bagna cauda, hibiscus	48
Cornish cod, burned leeks, smoked ham consommé, baeeri caviar	48
BBQ cauliflower steak, plankton, yuzu ponzu, black truffle	32
Grass fed beef fillet, celeriac gratin, smoked haddock	49

To Share

Free range English Pekin duck, plum, sauce à l'orange	125
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Sides

Smoked Charlotte potato, Winter truffle	13
Cauliflower mushroom, hazelnut praline	13
Braised Radicchio Tardivo, Taleggio Sauce	12
Caramelised Roscoff onion, seaweed tartare	11