

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

To start

Wild pheasant breast, pomegranate, puntarella

Cured chalk stream trout, green apple, horseradish, hazelnut oil

Heritage carrot salad, pink grapefruit, organic quinoa

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

Mains

Cavolo nero risotto, Gorgonzola dolce, clementine

Barbecued Cornish Cod, Jerusalem artichoke, Beurre Blanc

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

Sides

Smoked Charlotte potato, Winter truffle £13

Charred hispi cabbage, walnut, Taleggio £10

Puddings

Apple tart tatin, Calvados caramel, Normandie Crème fraîche

Panettone pudding, blood orange, Marsala sabayon

Baba au tiramisu - ideal to share between two (£12 supplement)

Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

2 courses for £49pp

3 courses for £55pp