

Snacks

Scottish lobster brioche bun, Piment d' Espellete	14
Duck liver parfait, Moroccan spices, Alphonso mango	12
La Perle Noire oyster, guanciale, finger lime	11
Bluefin tuna otoro ham, capers powder	12
"Greek salad"	9
Selection of artisanal bread, Senia olive oil	6.5

To Start

Romana artichoke, tomato dashi, aged pecorino	21
BBQ Scottish langoustine, cedro, foie gras velouté	29
Dorset crab raviolo, charred fennel, dashi beurre blanc	31
Yellow tail crudo, pomelo leche de tigre, pickled girolles	23
Wood fired Anju pigeon, Blood orange, dark chocolate	26

Mains

Cornish cod, burned leeks, smoked ham consommé, baeri caviar	47
Barbecued Cornish monkfish, smoked shellfish guazzetto, samphire	49
Lake district fallow deer, Cantabrian anchovy bagna cauda, hibiscus	49
Free range British duck, lavender glaze, tuna bottarga	47
Miso glazed aubergine, watercress, plankton, black truffle	30

To Share

Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise	145
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Sides

Truffle smoked Charlotte potato	13
Fried courgette flower, harissa	12
Tropea onion, Port caramel	12
Green asparagus, seaweed tartare, parmesan	13