

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
Brick pastry sandwich, truffled ricotta, honey	10
Selection of artisanal bread, Senia olive oil	6.5

To Start

Romana artichoke, tomato dashi, aged pecorino	21
Orkney scallop crudo, green apple, horseradish, hazelnut oil	28
Dorset crab raviolo, charred fennel, dashi beurre blanc	31
Cured yellow tail, bergamot, pickled chanterelles	25
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
BBQ cauliflower steak, plankton, yuzu ponzu, black truffle	32

To Share

Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise	140
---	-----

Sides

Smoked Charlotte potato, Spring truffle	13
Cauliflower mushroom, hazelnut praline	13
Caramelised Roscoff onion, seaweed tartare	12
Green asparagus, seaweed tartare, parmesan	13