

Chef's Set Menu

Snacks

"Greek salad" £9

La Perle Noire oyster, guanciale, finger lime £11

Landes duck liver parfait, Moroccan spices, Alphonso mango £12

Selection of artisanal bread, Senia olive oil £6.5

To Start

Seabream carpaccio, pomelo leche de tigre, pickled girolles

Puntarella salad, cured duck breast, Craster fish dressing

Romana artichoke, tomato dashi, goat cheese

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Cornish gurnard, smoked shellfish guazzetto, samphire

Poulet noir, lavender, glazed baby carrot

Miso glazed aubergine, watercress, plankton, black truffle

Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise
(£45 supplement per person)

Sides

Truffle smoked Charlotte potato £13

Tropea onion, Port caramel £12

Desserts

Yorkshire rhubarb tart, white chocolate, kaffir lime

Baba au tiramisu – ideal to share between two (£14 supplement)

Piedmont robiola cheese, fermented grapes, almond

2 courses £49 - 3 courses £55

VAT is included, 14.5% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.