

Chef's Set Menu

Snacks

La Perle Noire oyster, guanciaie, finger lime £11

Brick pastry sandwich, truffled ricotta, honey £10

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

Selection of artisanal bread, Senia olive oil £6.5

To Start

Seabream carpaccio, bergamot, pickled chanterelles

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 skate, smoked shellfish guazzetto, samphire

Poulet noir, lavender, glazed baby carrots

BBQ cauliflower steak, plankton, yuzu ponzu, black truffle

Free range British duck, wild garlic, maitake to share (£35 supplement per person)

Sides

Smoked Charlotte potato, winter truffle £13

Caramelised Roscoff onion, seaweed tartare £11

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.