

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

Landes white asparagus, sake, smoked eel	25
Romana artichoke, tomato dashi, aged pecorino	21
Wild Sicilian pink prawn crudo, cedro, foie gras velouté	24
Dorset crab raviolo, charred fennel, dashi beurre blanc	31
Cured Corsican seabass, pomelo leche de tigre, pickled girolles	23
Wood fired Anju pigeon, blood orange, dark chocolate	26

Mains

Sardinian fregola, nettle, kalamata olive, salted ricotta	29
Barbecued Cornish monkfish, smoked shellfish guazzetto, samphire	49
Welsh lamb, wild garlic, sardine fumée, stuffed morel	48
Free range British duck, lavender glaze, tuna bottarga	47
Miso glazed aubergine, watercress, plankton, black truffle	32

To Share

Cornish turbot, bean in casserole, saffron	135
Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise	145

Sides

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