

## **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

Confit Welsh lamb, sardine fumée, wild garlic

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.