

Snacks

Scottish lobster brioche bun, Piment d' Espellete	14
Duck liver parfait, Moroccan spices, Alphonso mango	11
Carlingford oyster, lardo di Colonnata, finger lime	10
Bluefin tuna otoro pastry, capers powder	12
Truffle ricotta sandwich	9
Selection of artisanal bread, unfiltered Greek extra virgin olive oil	6.5

To Start

Romana artichoke, tomato dashi, aged pecorino	22
Corsican seabass ballotine, cedro, guanciaie, Yuzu koshō	28
Dorset crab raviolo, charred fennel, dashi beurre blanc	32
Cured English beef, tonnato sauce, tuna bottarga	26
Wood fired Anju pigeon, blood orange, dark chocolate	27
Sicilian gambero rosso carpaccio, corno pepper, stracciatella	30

Mains

Sardinian fregola, wild garlic, Kalamata olive, preserved lemon	32
Barbecued Cornish monkfish, smoked shellfish guazzetto, samphire	49
Herdwick lamb, courgette escabèche, smoked eel	49
Baserri Basque chicken, morel, sardine fumée, sauce Périgord	47
Miso glazed white asparagus, girolle, summer truffle	39

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
Datterino tomato "salad"	11
Tropea onion, Port caramel	12
Green asparagus, seaweed tartare, parmesan	13