

Snacks

Scottish lobster brioche bun, Piment d' Espellete	14
Duck liver parfait, Moroccan spices, Alphonso mango	12
La Perle Noire oyster, lardo di Colonnata, finger lime	11
Bluefin tuna otoro ham, capers powder	12
Pâte de brick sandwich, ricotta, Kalamata olive	9
Selection of artisanal bread, Senia olive oil	6.5

To Start

Romana artichoke, tomato dashi, aged pecorino	21
Yellowtail & gambero rosso ballotine, cedro, guanciale	29
Dorset crab raviolo, charred fennel, dashi beurre blanc	31
Cured Corsican stone bass, 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, Landes white asparagus, smoked eel	49
Baserri Basque chicken, morel, wild garlic, sardine fumée	46
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