

Snacks

Scottish lobster brioche bun, Piment d' Espellete	15
Duck liver parfait, Moroccan spices, cherry chutney	11
Carlingford oyster, lardo di Colonnata, finger lime	11
Bluefin tuna otoro pastry, capers powder	12
Memory of a "bruschetta"	10
Selection of artisanal bread, picual extra virgin olive oil	6.5

To Start

Romana artichoke, tomato dashi, aged pecorino	25
Cured Corsican seabass crudo, spicy nduja, watermelon dressing	27
Dorset crab raviolo, charred fennel, dashi beurre blanc	34
Cured English beef, tonnato sauce, tuna bottarga	24
Wood fired Anju pigeon, fermented apricot, dark chocolate	28
Sicilian gambero rosso carpaccio, corno pepper, stracciatella	29

Mains

Wild garlic risotto, Kalamata olive, preserved lemon	32
Barbecued Cornish monkfish, smoked shellfish guazzetto, samphire	49
Grass fed Dedham Vale aged beef, fried oyster, miso aubergine	50
Baserri Basque chicken, morel, sardine fumée, sauce Périgord	47
Italian courgette escabeche, pickled girolle, plankton, watercress	34

To Share

Cornish Dover sole à la meunière (800g)	140
Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise	145

Sides

Truffle smoked Charlotte potato	12
Datterino tomato salad	12
Tropea onion, Port caramel	12
Green asparagus, seaweed tartare, parmesan	13